



Leasing Information

Hours of Operation:

DAY	OPEN	CLOSE
Monday - Friday	7:00AM*	9:00PM*
Saturday	8:00AM*	9:00PM*
Sunday	CLOSED	CLOSED

*Your leasing representative will discuss core Market hours with you

Rental Rates:

Rates are calculated per square foot, on an annual basis. The following rates indicate the Base Rent charge only, and do not reflect COE (Common Operating Expenses).

BUSINESS TYPE	COST (/SQ FT)
Floral, produce, grocery/food retail	\$10.75
Meat/fish markets, butchers - raw product	\$11.00
Ethnic, dairy, bulk dry goods - raw product	\$12.75
All prepared food, bakery, gift, & misc.	\$15.00

Common Area Maintenance (CAM) is billed at a rate of \$15.00 per square foot. The total square foot of the space multiplied by the rate equals the annual rent.

Example:

500 sq. ft. Florist

$$(\$10.75/\text{sq. ft.} + \$15.00/\text{sq. ft.}) \times 500 \text{ sq. ft.} = \$12,875$$

$$\$12,875/12 \text{ months} = \$1,072.92/\text{mo. rent}$$

+ Utilities

Security Deposit: A minimum security deposit equal to two month's rent will be required at the signing of the lease. In special circumstances we may require a larger security deposit.

Lease Terms: We offer new businesses a two-year lease term.

Rental Inclusions/Exclusions:

Rent **includes:**

- 1) Stall space
- 2) Electric panel with 3 phase, 100 amp capability
- 3) Perimeter track lighting system
- 4) Limited trash service
- 5) Water hookup
- 6) One mailbox

Rent **excludes:**

- 1) Stall electric
 - a. Each stall is individually metered for electricity. You will be billed for your usage only.
- 2) Stall gas
 - a. Each stall is individually metered for gas. You will be billed for your usage only.
- 3) Merchant Signage
 - a. Must be approved in advance before ordered and/or installation
- 4) Merchant monthly telephone/internet services
- 5) Display cases, counter tops, equipment, etc.
- 6) Cold/Freezer/Dry storage
 - a. Space may available for monthly rental at an additional cost
- 7) Any cost for construction of your stall or any additional electrical or plumbing costs. In addition, if you require that a gas line be available in your stall you are responsible for this cost as well.
- 8) Ventilation equipment that may be required by the Health Department for certain types of onsite food preparation.