

A wooden crate filled with fresh vegetables including carrots, beets, fennel, potatoes, and cucumbers. The vegetables are arranged in a way that shows their natural colors and textures. The crate is set on a wooden surface, and a knife is visible on the right side.

*Cultivating Healthy Workplaces and communities
through the power of fresh food.*

ALFREA WORKPLACE PRICING
May 2018

Cultivating Healthy Workplaces and Communities through the Power of Fresh Food.

At Alfreia, we're on a crusade to bring healthier food choices, habits, and skills to as many people as possible. Because we know that fresh, quality food grown and cooked with your own hands not only improves people's health, but their happiness, too.

We focus on serving workplaces and communities that lack convenient access to whole, healthy foods. We deliver farm-fresh fruits and veggies, create on-site gardens, host training and workshops, and run a 24/7 online community sharing marketplace.

All in the name of improving access and knowledge around fresh food.

Contact us to learn more:

- 866-343-4662
- Info@Alfreia.com



Alfrea Workplace Pricing

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<p>PRODUCE PLATFORM & FOOD DELIVERY</p> <p>(FREE TO CORPORATE CLIENT – EMPLOYEES PAY FOR FOOD PURCHASED)</p>	<p>PRODUCE PLATFORM & ONSITE FOOD DISTRIBUTION</p> <p>\$150 FIRST LOCATION + \$100 EACH ADDITIONAL LOCATION Per Delivery</p>	<p>WORKSHOP & TRAINING: 90 minutes</p> <p>\$575 for one session, plus course materials. Class size up to 25 students depending upon program.</p>	<p>WORKSHOP & TRAINING: 90 minutes Series of Three to Five</p> <p>\$525 per session for three to five sessions</p>
<ul style="list-style-type: none"> ✓ Access to our Online Farmers Market for Fresh Food Ordering 	<ul style="list-style-type: none"> ✓ All services in option 1 plus 	<ul style="list-style-type: none"> ✓ Course Development 	<ul style="list-style-type: none"> ✓ All services in option 3 plus
<ul style="list-style-type: none"> ✓ Curated Fresh Fruits & Vegetables from over 120 mostly local / regional farms 	<ul style="list-style-type: none"> ✓ Onsite food distribution & coordination 	<ul style="list-style-type: none"> ✓ Setup and Break Down 	<ul style="list-style-type: none"> ✓ Custom curriculum and course coordination
<ul style="list-style-type: none"> ✓ Online Food Ordering 	<ul style="list-style-type: none"> ✓ Onsite farmers market for up to 1 hour (additional hours can be purchased) 	<ul style="list-style-type: none"> ✓ Course Facilitator or Instructor for 90 minutes 	<ul style="list-style-type: none"> ✓ Course content can include both growing and preparing food content.
<ul style="list-style-type: none"> ✓ Food aggregated from farms and boxed for individual employee. Employees pay retail food price. 	<ul style="list-style-type: none"> ✓ Monthly usage reporting 	<ul style="list-style-type: none"> ✓ Purchasing of materials. Client pays for (Cooking Materials, Garden Materials, Plants etc.) 	
<ul style="list-style-type: none"> ✓ Farm to Workplace food delivered to client once per week 		<ul style="list-style-type: none"> ✓ Travel is included for locations within hour from Philadelphia 	

Alfrea Workplace Pricing

5	6	7	8
<p>TEAM BUILDING: events such as team cooking or team garden building</p> <p>\$950 for three hour session for up to 14 team members</p>	<p>GARDEN BUILDING</p> <p>Custom Pricing based on Size and Complexity</p>	<p>PLATFORM, ONSITE & WORKSHOPS TRAININGS & MARKETING</p> <p>\$4.5 PER EMPLOYEE PER MONTH</p>	<p>PLATFORM, ONSITE & WORKSHOPS TRAININGS & MARKETING & EMPLOYEE ENGAGEMENT</p> <p>\$6.5 + PER EMPLOYEE PER MONTH</p>
<ul style="list-style-type: none"> ✓ All services in option 5 plus 	<ul style="list-style-type: none"> ✓ Site Selection Support 	<ul style="list-style-type: none"> ✓ All services in option 2 plus 	<ul style="list-style-type: none"> ✓ All services in option 7 plus
<ul style="list-style-type: none"> ✓ Farming / Edible Gardening & Cooking Workshops, Trainings or Event 	<ul style="list-style-type: none"> ✓ Garden Design 	<ul style="list-style-type: none"> ✓ Farming / Edible Gardening & Cooking Workshops & Trainings 	<ul style="list-style-type: none"> ✓ Employee Engagement / Gamification
<ul style="list-style-type: none"> ✓ Education and Participatory Learning About Food 	<ul style="list-style-type: none"> ✓ Soil Testing 	<ul style="list-style-type: none"> ✓ Education and Participatory Learning About Food 	<ul style="list-style-type: none"> ✓ Awards & Incentives
<ul style="list-style-type: none"> ✓ Community Coordination and Site Selection Support 	<ul style="list-style-type: none"> ✓ Landscaper Engagement 	<ul style="list-style-type: none"> ✓ Employee Fresh Produce Newsletter & Fresh Food Marketing 	<ul style="list-style-type: none"> ✓ Nutrition Program & nutrition screening with medically relevant results
	<ul style="list-style-type: none"> ✓ Project Management 	<ul style="list-style-type: none"> ✓ Employee Fresh Healthy Marketing events 	<ul style="list-style-type: none"> ✓ Employee nutrition coaching
	<ul style="list-style-type: none"> ✓ Material Selection: Soil, Raised Bed Materials, Appropriate Plantings, Trellis etc. 	<ul style="list-style-type: none"> ✓ Discounted Food Purchases (affordability for all) 	

Alfreá Workplace Volume Pricing

2V - Volume	3 - Volume	3 - Volume	4
<p>PRODUCE PLATFORM & ONSITE FOOD DISTRIBUTION</p> <p>10 or more locations with 35 orders minimum at each or 200 weekly orders total</p> <p>\$125 FIRST LOCATION + \$90 EACH ADDITIONAL LOCATION Per Delivery</p>	<p>WORKSHOP & TRAINING: 90 minutes</p> <p>\$495 for 6 to 25 sessions</p> <p>\$450 for 26 to 200 sessions</p>	<p>WORKSHOP & TRAINING: 45 minutes</p> <p>\$395 for 6 to 25 sessions</p> <p>\$365 for 26 to 200 session</p> <p>\$350 for 200 plus</p>	<p>Custom programs</p> <p>Custom pricing</p>
<ul style="list-style-type: none"> ✓ All services in option 2 plus 	<ul style="list-style-type: none"> ✓ Course Development 	<ul style="list-style-type: none"> ✓ Course Development 	<ul style="list-style-type: none"> ✓ Custom Wellness program designed for your workplace
<ul style="list-style-type: none"> ✓ Onsite farmers market for up to 2 hour included 	<ul style="list-style-type: none"> ✓ Setup and Break Down 	<ul style="list-style-type: none"> ✓ Setup and Break Down 	<ul style="list-style-type: none"> ✓ Custom curriculum and course coordination
<ul style="list-style-type: none"> ✓ Enhanced Program Reporting 	<ul style="list-style-type: none"> ✓ Course Facilitator or Instructor for 90 minutes 	<ul style="list-style-type: none"> ✓ Course Facilitator or Instructor for 45 minutes 	<ul style="list-style-type: none"> ✓ Course content can include both growing and preparing food content.
<ul style="list-style-type: none"> ✓ Alfreá Customer Manager with Monthly Status meetings 	<ul style="list-style-type: none"> ✓ Purchasing of materials. Client pays for (Cooking Materials, Garden Materials, Plants etc.) 	<ul style="list-style-type: none"> ✓ Purchasing of materials. Client pays for (Cooking Materials, Garden Materials, Plants etc.) 	
	<ul style="list-style-type: none"> ✓ Travel is included for locations within hour from Philadelphia 	<ul style="list-style-type: none"> ✓ Travel is included for locations within hour from Philadelphia 	