



MotherLove Ferments Kombucha Bar

109-889 Vaughan Ave,
Kelowna BC V1Y 0H8

Rochelle Minagawa July 26, 2022

Background and Bio

Rochelle Minagawa

- MotherLove Ferments incorporated in 2016
- Health and wellness are a core value of the founders'
- As a high-level athlete, fueling the body is important for optimal performance
- The vision of MotherLove is to protect our health and the health of our planet



Overview of Proposal

- MotherLove's alcoholic brand is called "Daypass" by MotherLove
- Have applied for manufacturing license with a tasting room, small retail space and lounge area, capacity applied for 30 persons (25 guests and 5 staff)
- Hours of operation: We anticipate being open 9am-Midnight Monday to Sunday depending upon staffing availability.
- Job creation: Increasing product offerings will create jobs in both manufacturing and customer service



Overview of Proposal

Location



- Property is located at 109-889 Vaughan Ave
- Tasting room will have non-alcoholic and alcoholic options on tap and for purchase
- Goal is to create a “better for you” beverage that is organic and low sugar
- Increases diversity in the North End by having beverage options other than beer and wine



Overview

Products

- Kombucha is a fermented tea made from organic tea, organic cane sugar and fermented with a culture or “mother”
- Water Kefir is a fermented, probiotic water that is non-caffeinated
- 4 flavours of each product line plus a rotating seasonal tap
- Hard Kombucha will be fermented with honey and green tea



Community Involvement

- Growlers are donated to local charities and events and proceeds from tastings go to local non-profit organizations
- Commitment to sustainability
 - Leftover tea is given to local farms to use as compost
 - Refillable growlers encouraging zero waste
 - Compostable/biodegradable cups and take out containers
 - Tap handles and flight trays are 3D printed by a local company using biodegradable plastic



Thank you

We are excited to be a
part of the community

