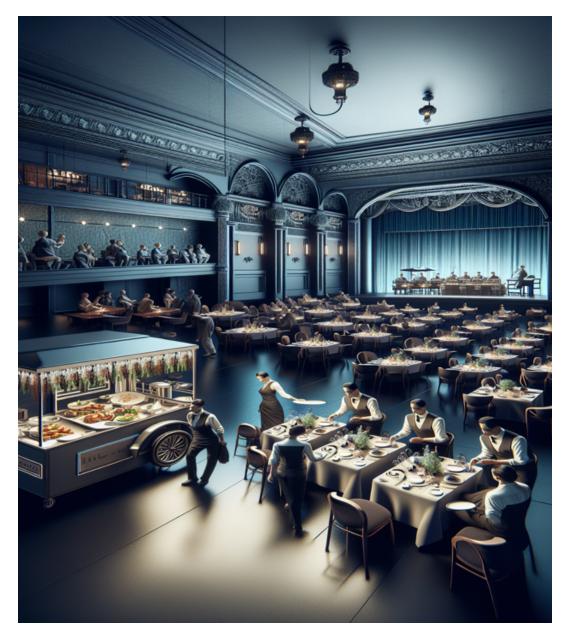


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OUR VISION & MISSION

Our Mission

Dine & Drama exists to create unforgettable experiences by combining gourmet dining with captivating live theatrical performances. Through exceptional service and attention to detail, we transform each visit into a unique celebration of art and culinary excellence. Our mission is to craft moments that delight the senses and leave lasting memories, ensuring every guest feels special as they immerse themselves in the finest fusion of food and entertainment.

Our Vision

Our vision at Dine & Drama is to become the leading name in dinner theater, recognized for our innovative fusion of fine dining and dynamic performances. We aspire to establish multiple venues that offer consistently outstanding culinary and theatrical experiences, setting a new standard for entertainment dining. By continually enhancing our menus and producing diverse and engaging shows, we aim to enchant audiences and create enduring memories. In twenty years, we seek to be synonymous with unparalleled dining and entertainment, celebrated for enriching the cultural landscape and inspiring joy and connection through our unique offerings.

Summary Financials Dashboard



Key performance indicators

(Base Scenario Y3)

\$ 626,400

Revenue

\$ 203,142

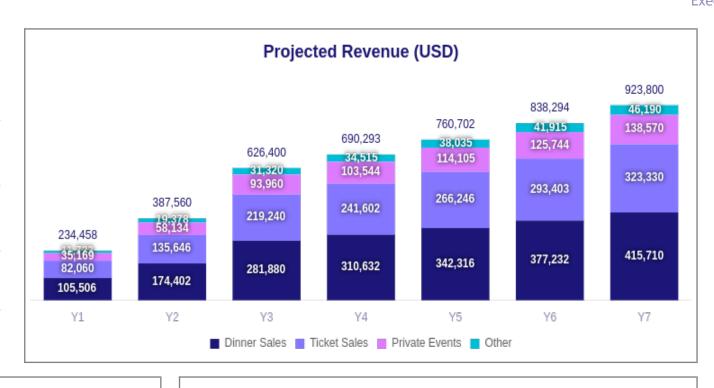
Gross Profit

\$ 134,050

EBITDA

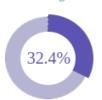
0.01%

Target Market Share

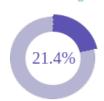








EBITDA Margin



Project Phases

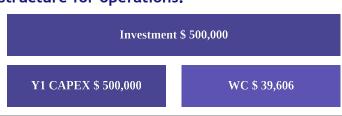
Sources: Company's Prop Planning



Foundation Expansion Diversification Innovation

Funding round is aimed to accelerate the development of Phases and create core infrastructure for operations.

Investment will be used to finance CAPEX, WC buffers, etc.





About the Company: General Overview



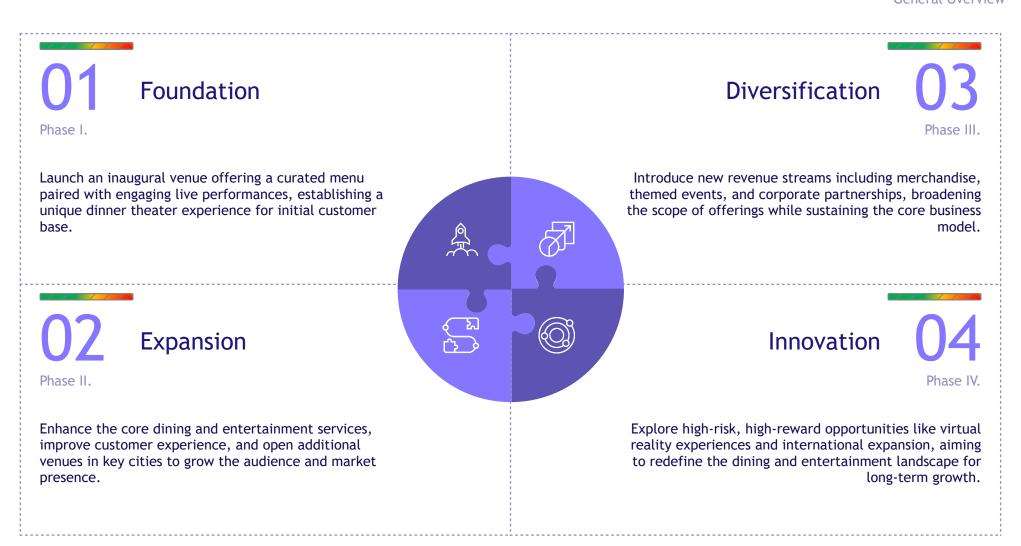


Dine & Drama is a unique dinner theater experience that combines exquisite dining with captivating live performances. Positioned within the Restaurants and mobile food service activities industries, and operating in the Accommodation and food service activities sector, Dine & Drama offers a refined atmosphere where guests can enjoy a carefully curated menu of gourmet dishes while being entertained by engaging theatrical productions. The company focuses on delivering exceptional service and memorable experiences, blending culinary excellence with high-quality entertainment. With a rotating schedule of performances, there is always something new and exciting to enjoy, ensuring repeat patronage. Whether for a special occasion or a night out, Dine & Drama provides an unparalleled fusion of fine dining and dynamic theater, creating unforgettable moments for every guest.

Sources: Company's Prop Vision September 2024 Overview Acharnes, Greece 5

The Main Phases: Projects & Impacts





Sources: Company's Prop Vision

Product Impact on Core Stakeholders



Main Stakeholder	Product Benefits
Customers	 Unique and memorable dining experiences through a seamless fusion of gourmet cuisine and live entertainment. Consistent access to high-quality theatrical performances and exquisite dining options. A dynamic schedule providing new and exciting experiences on each visit.
Staff	 Opportunities for career growth and development within a novel business model combining dining and entertainment. Job security through the company's growth and expansion into new markets. Enhanced job satisfaction from working in a creative and engaging environment.
Local Communities	 Economic growth through job creation and increased foot traffic in surrounding areas. A cultural enrichment from regular access to diverse theatrical performances. Support for community events and collaborations, fostering local artistic talent.
Investors	 Attractive returns through phased business development and expansion strategies. Increased market value driven by diversifying revenue streams and innovative offerings. Long-term growth potential from exploring new markets and high-reward opportunities.
Performers	 Regular performance opportunities within a stable and supportive venue. Exposure to diverse audiences, enhancing their profile and reach. Creative freedom to participate in a variety of productions, enriching their artistic portfolio.
Suppliers	 Consistent business and revenue through an ongoing partnership with a growing company. Opportunities to showcase and introduce their products to a discerning customer base. Increased market presence from being associated with a high-profile, unique dining and entertainment concept.
Corporate Partners	 Enhanced brand visibility and customer engagement through event sponsorships and collaborations. Opportunities for co-branded marketing initiatives, driving mutual growth and customer loyalty. Access to an exclusive venue for hosting themed events and corporate gatherings.



Sources: Company's Prop Assessment

Key Performance Components



Competitive Advantage

Unique Experience

Dine & Drama offers a unique dinner theater experience, seamlessly blending gourmet dining with captivating live performances, creating unforgettable moments for guests.

Rotating Performances

The venue features a constantly rotating schedule of theatrical productions, ensuring that guests always have new and exciting entertainment options to enjoy.

Culinary Excellence

Dine & Drama delivers a carefully curated menu of gourmet dishes, emphasizing culinary excellence that complements the high-quality entertainment experience.

Marketing and Growth Strategy



Collaborate with local businesses and tourism boards for copromotion, increasing visibility and Local attracting tourists and locals to the **Partnerships** unique Dine & Drama experience.

Acharnes, Greece



scenes content.

performances.

attract new patrons.

Target Groups

Sources: Company's Prop Assessment



	Industries	Description
1	Food Enthusiasts	Gourmet lovers who enjoy fine dining experiences paired with unique and immersive entertainment.
П	Theatergoers	Patrons who regularly attend live performances and appreciate the blend of theater and culinary arts.
III	Couples and Date Nights	Couples seeking a romantic and memorable night out, combining exceptional dining with live shows.
IV	Corporate Clients	Businesses looking for distinctive venues to host corporate events, team-building activities, or client entertainment.
V	Tourists and Travelers	Visitors to the city interested in unique local experiences that offer a taste of culture and cuisine.
VI	Special Occasion Celebrants	Individuals and groups celebrating birthdays, anniversaries, or other special milestones with a distinctive experience.
VII	Art and Culture Enthusiasts	Individuals passionate about arts and culture, seeking innovative ways to enjoy and support the performing arts.



Painpoints & Solutions



Solution from Phase I to Phase IV

Lack of Unique **Indistinguishabl** Customer Customer Consistent **Operational** Market Scalability Dining Entertainment e Restaurant Retention and Customer Penetration in **Painpoints Experiences** Needs Offerings Repeat Visits Experience **Kev Cities** Across Scaling up operations to new Customers often Traditional dining Many restaurants Restaurants often Locations **Entering new** offer similar struggle to locations can lead markets and experiences often seek encourage repeat to logistical and lack an engaging entertainment menus and establishing a **Expanding venues** visits and maintain along with their atmospheres, management presence in key or memorable while maintaining component, which dining experience making it hard for customer lovalty. complexities. cities can be a consistent level can lead to but find limited venues to stand difficult due to of service and local competition customer options that out in a experience can be boredom. combine both competitive and brand challenging. seamlessly. market. unfamiliarity. Dine & Drama Our curated menu Dine & Drama's Our rotating We will implement By developing Strategic marketing róbust operational provides a unique paired with innovative dinner schedule of rigorous training Solution theater concept fusion of fine engaging live performances and programs and processes and campaigns and quality standards dining and live performances differentiates us, evolving gourmet leveraging local leveraging technology, we theater, offering ensures that drawing in menu keep the to ensure that partnerships will guests an guests enjoy both customers looking experience fresh every venue will streamline help us build unforgettable and and exciting, exceptional food for a distinctive delivers the same expansion and brand recognition and top-tier and memorable encouraging guests exceptional dining maintain high and establish a captivating and entertainment strong foothold in experience. entertainment in a night out. to return efficiency across single venue. repeatedly. experience. venues. new markets.



Strategic Analysis: SWOT



Strength

Unique blend of gourmet dining and live theater sets Dine & Drama apart. Exceptional service creates memorable experiences. High-quality, rotating performances maintain guest interest. Refined atmosphere enhances the dining and entertainment experience. Focus on culinary excellence ensures top-quality dishes.

Weaknesses

High operational costs due to gourmet dining and live performances. Limited scalability of the dinner theater model. Dependence on skilled chefs and performers. Competition from established dining and entertainment venues. High expectations from guests require consistent delivery of quality.

 $\psi_{lpha \cite{eta}}$ Opportunities



Potential expansion to new locations. Partnerships with local theaters and arts organizations. Special events and themed nights attract diverse audiences. Digital marketing can enhance brand presence. Collaborations with gourmet chefs for exclusive menus.

Threats

Economic downturns may reduce discretionary spending on dining and entertainment. Rising costs of premium ingredients and performer fees. Health regulations impact dining and event operations. Competition from alternative entertainment options. Changes in consumer preferences toward more casual dining experiences.

Pestel: Analysis



₾ P	E	e-è S	T	E E	⊀ L			
Political 6 / 10	Economic 8 / 10	Social 7 / 10	Technological 9 / 10	Environmental 6 / 10	Legal 7 / 10			
Regulations: Complying with health, safety, and zoning regulations in the food service industry. Economic Climate: Impact of economic downturns on consumer spending on dining and entertainment.		Consumer Trends: Growing interest in experiential dining and live entertainment experiences.	Online Booking Platforms: Adoption of advanced reservation systems for improved customer experience.	Sustainable Practices: Implementing eco-friendly practices in sourcing and operations to attract eco-conscious guests.	Food Safety Laws: Strict adherence to food safety regulations to prevent legal issues.			
Tax Policies: Potential impacts of changing corporate tax rates and local taxes on profitability.	Potential impacts of Rising costs of ingredients and labor could affect profit margins.		Social Media: Leveraging social media for marketing and customer engagement.	Climate Impact: Potential disruptions due to extreme weather events impacting supply chains.	Intellectual Property: Protection of unique theatrical productions and menu items.			

Impact of External Factors

Dine & Drama's unique blend of fine dining and live theater positions it well to capitalize on experiential dining trends. Adherence to regulatory requirements and leveraging technological advancements will support growth and customer satisfaction.

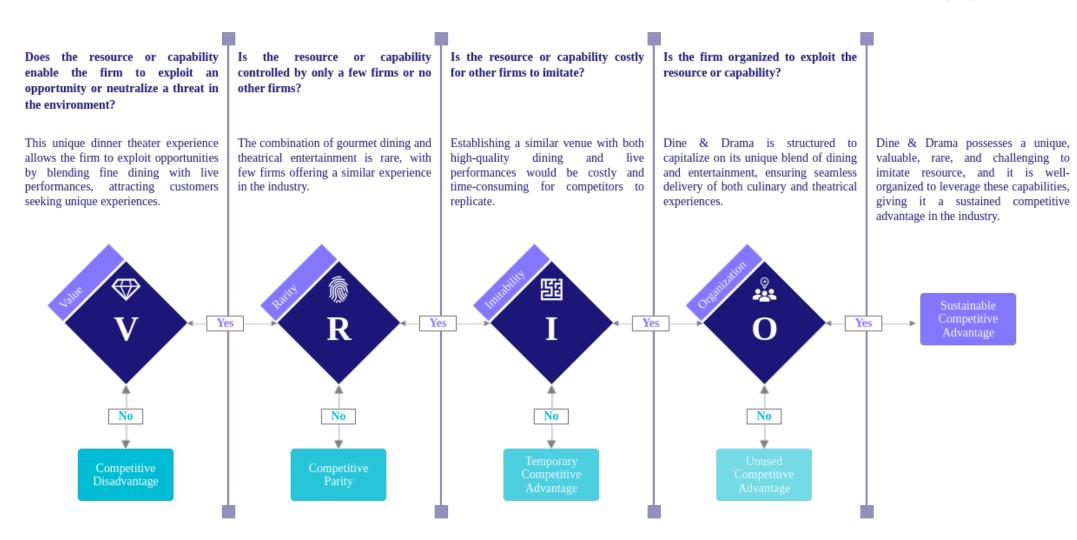
Scores reflect the relative importance and potential impact of each PESTEL factor on the business



VRIO Framework: Analysis



Company & Product

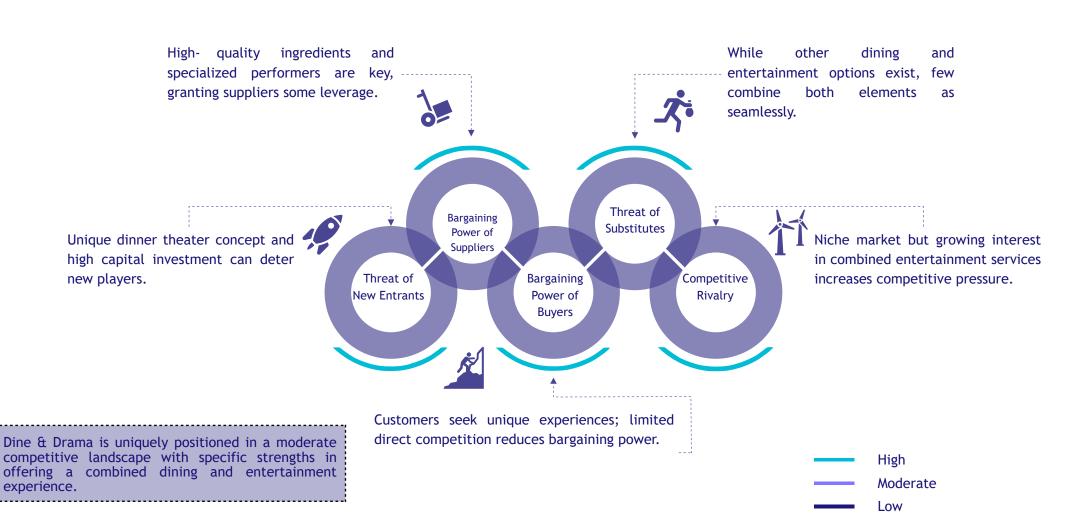


Impact of External Factors

Sources: Company's Prop Planning

Porter's Five Forces: Analysis





Impact of External Factors

Management Team

Company & Product

Overview

Michael leads Dine & Drama, blending entertainment with fine dining, ensuring every guest experiences an unforgettable evening.

Michael Johnson



Co-Founder & CEO

Olivia White



Co-Founder & Artistic Director

Overview

Olivia directs the performances, curating immersive theatrical experiences that engage and delight audiences during dinner

Overview

James manages the venue's daily operations, ensuring seamless service and the highest quality experience for all guests

James Carter



Operations Manager

Sophia Davis



Guest Relations Manager

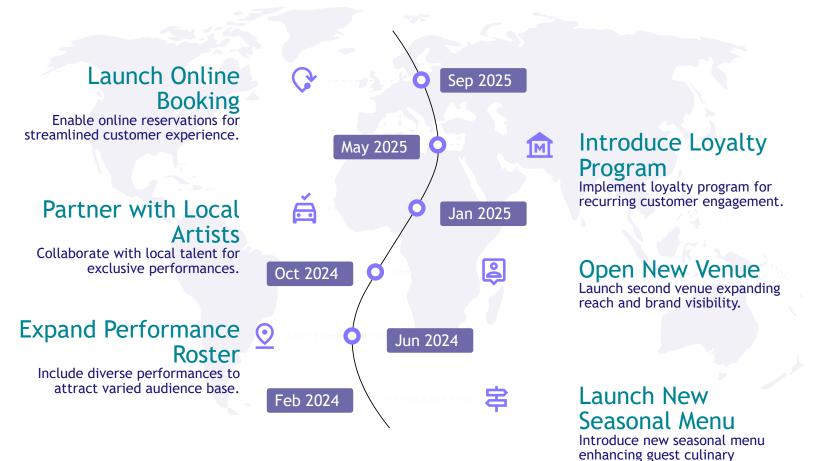
Overview

Sophia focuses on guest satisfaction, ensuring each patron feels welcome and their dining and theater experience exceeds expectations



History & Roadmap





Current Status.

- Launch new seasonal menu by Feb 2024
- Expand performance roster by Jun 2024
- Open new venue by Oct 2024
- Partner with local artists by Jan 2025
- Introduce loyalty program by May 2025
- Launch online booking by Sep 2025
 This roadmap outlines Dine & Drama's strategic development plan. Initial efforts focus on culinary enhancements followed by diversifying performances. Mid-term goals include expanding physical presence and fostering community partnerships. Finally, introducing customer-centric initiatives like a loyalty program and online bookings aim to enhance guest engagement and streamline experiences. Each milestone is designed to reinforce Dine & Drama's mission of blending fine dining with dynamic theater.



experience.

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September 2024

Organizational and Marketing Tasks



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Gene	eral Planning and Organization				
1	Define Company Vision and Mission	Not Started	High	CEO	1 week
2	Develop Business Plan	Not Started	High	CEO	2 weeks
3	Secure Initial Funding	Not Started	High	CFO	1 month
4	Register Company and Acquire Licenses	Not Started	High	C00	1 month
5	Set Up Financial Systems and Accounting	Not Started	Medium	CFO	3 weeks
6	Establish Supply Chain and Vendor Relationships	Not Started	Medium	C00	1 month
7	Develop IT Infrastructure	Not Started	Medium	СТО	2 months
8	Recruit Initial Management Team	Not Started	High	СРО	1 month
Mark	eting				
1	Create Brand Identity	Not Started	High	CMO	2 weeks
2	Develop Marketing Strategy	Not Started	High	CMO	1 month
3	Establish Social Media Presence	Not Started	Medium	CMO	1 month
4	Launch Initial Advertising Campaign	Not Started	High	CMO	6 weeks
5	Formulate Partnerships with Influencers	Not Started	Medium	CMO	2 months
6	Create Content Calendar	Not Started	Medium	CMO	1 month
7	Develop Customer Loyalty Program	Not Started	High	CMO	3 months
8	Implement Customer Feedback System	Not Started	Medium	CMO	2 months



Overview of Phases



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Phas	e 1 & Technical Set Up for next Phases				
1	Secure Initial Funding	Not Started	High	CFO	2 months
2	Find Suitable Venue	Not Started	High	C00	3 months
3	Design Prototype Menu	Not Started	Medium	СРО	1 month
4	Hire Initial Staff	Not Started	High	CEO	2 months
5	Develop Theatrical Show Schedule	Not Started	Medium	CSO	2 months
6	Install Stage and Dining Setup	Not Started	High	C00	3 months
7	Obtain Necessary Permits and Licenses	Not Started	High	C00	2 months
8	Conduct Soft Opening	Not Started	Medium	CRO	4 months
Phas	e 2				
1	Identify Key Expansion Cities	Not Started	High	CEO	2 months
2	Hire Regional Managers for New Venues	Not Started	High	C00	3 months
3	Renovate and Equip New Venues	Not Started	Medium	C00	4 months
4	Launch Customer Loyalty Program	Not Started	Medium	CMO	2 months
5	Enhance Core Dining and Entertainment Services	Not Started	High	СРО	6 months
6	Develop Localized Marketing Campaigns	Not Started	High	CMO	3 months
7	Implement Advanced Customer Feedback Systems	Not Started	Medium	CIO	3 months
8	Form Strategic Partnerships with Local Theaters	Not Started	Medium	CRO	4 months



Acharnes, Greece

Overview of Phases

Sources: Company's Prop Planning



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Phase	e 3				
1	Develop and launch merchandise line	Not Started	High	C00	3 months
2	Plan and host themed events	Not Started	High	CMO	4 months
3	Establish corporate partnership program	Not Started	High	CRO	6 months
4	Introduce VIP membership packages	Not Started	Medium	СРО	2 months
5	Create branded digital content	Not Started	Medium	CMO	3 months
6	Launch a cooking class series	Not Started	Medium	СРО	5 months
7	Expand catering services	Not Started	Low	C00	6 months
8	Explore franchising opportunities	Not Started	Low	CEO	8 months
Phase	e 4				
1	Research and Develop VR Dining Experiences	Not Started	High	СТО	6 months
2	Pilot VR Experiences at Key Venues	Not Started	High	C00	8 months
3	Identify Potential International Markets	Not Started	Medium	CIO	3 months
4	Develop International Market Entry Strategy	Not Started	High	CEO	4 months
5	Form International Partnerships	Not Started	Medium	CRO	6 months
6	Secure Funding for VR and International Projects	Not Started	High	CFO	2 months
7	Develop Marketing Campaign for VR and International Expansion	Not Started	Medium	CMO	4 months
8	Recruit and Train VR-Dining Experience Staff	Not Started	Medium	CPO	5 months



Core Risks & Mitigation Strategies



1. Operation and maintenance risks

#	Risk Type	Area	Mitigation Strategy
1	Equipment malfunctions	C00	Perform regular maintenance checks and keep a schedule for timely repairs and replacements.
2	Staff shortages	СРО	Develop a comprehensive hiring and training program to ensure a steady pipeline of skilled personnel.
3	Supply chain disruptions	C00	Establish relationships with multiple suppliers and maintain inventory buffers to mitigate disruption impacts.
4	Food safety issues	CSO	Implement rigorous food safety protocols and regular staff training to adhere to health standards.
5	Performance schedule conflicts	СРО	Create a robust scheduling system and streamline communication channels among performers, kitchen, and staff.

2. Regulatory and legal risks

Sources: Company's Prop Assessment

#	Risk Type	Area	Mitigation Strategy
1	Health and Safety Compliance	C00	Ensure adherence to health and safety regulations through regular audits
2	Licensing Issues	CFO	Maintain up-to-date licenses and permits for all venues
3	Labor Law Violations	C00	Implement ongoing labor law training programs
4	Intellectual Property Infringement	CRO	Secure copyrights for unique performances and menus
5	Food Safety Regulations	C00	Conduct regular food safety inspections



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Core Risks & Mitigation Strategies



3. S	trategic/Market Risk						
#	Risk Type	Area	Mitigation Strategy				
1	Market Saturation	CEO	Continuously innovate and adapt offerings to stay ahead.				
2	Shifting Consumer Preferences	CPO	Regularly update menu and entertainment to match trends.				
3	Competitive Pressure	CMO	Differentiate brand through unique marketing strategies.				
4	Economic Downturn	CFO	Maintain financial flexibility with strong cash reserves.				
5	Location Dependence	C00	Diversify venue locations to reduce regional risks.				
4. F	4. Finance risk						
#	Risk Type	Area	Mitigation Strategy				
1	Revenue Fluctuations	CFO	Diversify revenue streams				
2	Cost Overruns	C00	Strict budget controls				
3	Funding Challenges	CEO	Secure multiple funding sources				
4	Cash Flow Issues	CFO	Maintain emergency reserves				
5	Economic Downturn	CRO	Diversify market presence				
5. O	ther general risk						
#	Risk Type	Area	Mitigation Strategy				
1	Brand Reputation Damage	CMO	Monitor social media and respond promptly				
2	Customer Satisfaction Decline	C00	Regularly collect and act on customer feedback				
3	Employee Turnover	CPO	Implement employee engagement initiatives				
4	Emerging Competitors	CSO	Conduct market analysis and adapt strategies				
5	Supply Chain Disruptions	CRO	Develop alternative supplier networks				

Sources: Company's Prop Assessment September 2024 Risks Overview Acharnes, Greece 21

Market Overview (TAM, SAM and SOM)



Users, Market & Inv.



Target Available Market (TAM) Restaurants and mobile food service activities (consolidated) Subindustry

\$ 4,689,168,556

Source: TAM is based on third party market estimation

provided by IBIS World. CAGR is based on open source web research.

Expected CAGR for industry is 10.20%





Service Available Market (SAM)

0.50%

Dine & Drama, a specialized dinner theater experience in Acharnes, Greece, operates within the niche market of combining dining with live performances. Given the unique concept and the scale of operations, the Serviceable Available Market (SAM) is estimated to be 0.5% of the Total Addressable Market (TAM). The





Service Obtainable Market Y1-Y3 (SOM)

Year 1 1.00000% Year 2 1.50000% Year 3 2.20000% Given the unique concept of combining high-quality dining with live performances, Dine & Drama has the potential to carve out a niche in the competitive restaurant industry in Acharnes, Greece. Initial capital of 500,000 EUR allows for decent initial marketing and operational setup. The market is



Funding Allocation

1 2 3 4 5 6 7 8

Users, Market & Inv.

The funding will be used to finance the CAPEX and cash deficit from Year 1 operations, aiming to expedite the development process. In subsequent years the company plans to sustain operations without requiring major additional capital injection. Table below presents the overview of expected inflows and outflows.

The total investment required is \$ 500,000

Y1 Cash Flow Streem(USD)	Inflows	Outlows
Gross Profit	76,035	
Payroll Expenses		11,723
Other Miscellaneous		4,924
Rent & Utilities		4,689
Marketing and Branding		1,876
Capex		500,000
Legal and Professional Fees		938
Communication Expenses		703
Training and Development		469
Representation and Entert.		305
Office supplies		234
CAPEX & WC shortage	449,826	
Buffer	50,174	
Total Required Investmen	500,000	













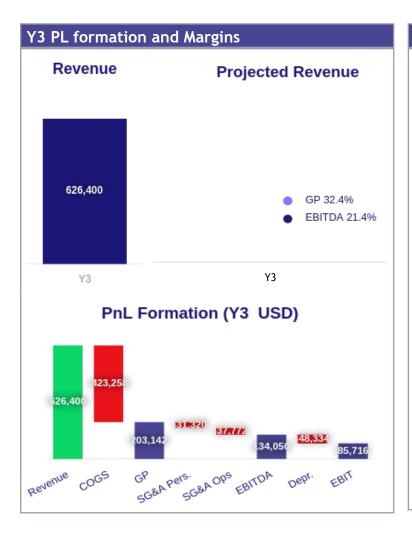
Investment Utilization

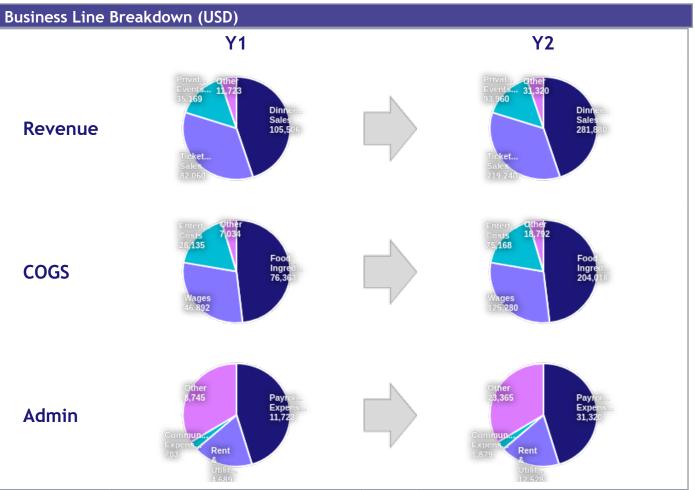
Sources: Company's Prop Planning

Financials Dashboard

Sources: Company's Prop Planning









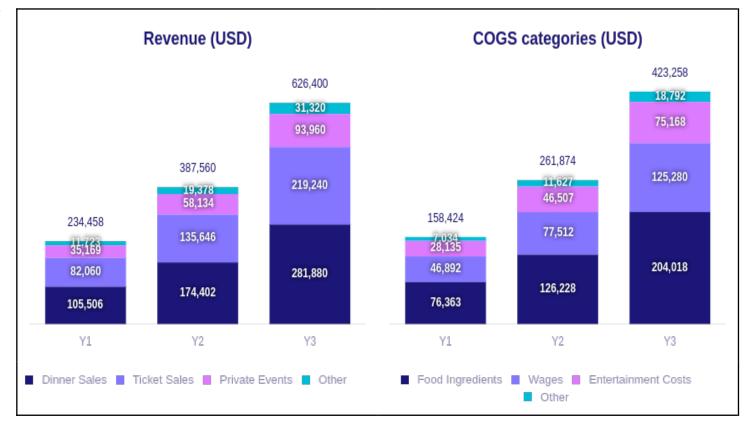
Revenue Formation Narrative



Dine & Drama aims to revolutionize the dinner theater experience in Acharnes, Greece, blending exquisite dining with live theatrical performances. The Total Addressable Market (TAM) for our niche service is 4,689,168,556 USD. Our Serviceable Available Market (SAM) is estimated to be 0.5% of the TAM, attributed to the distinctive nature of our offerings and operational scale. This SAM translates into revenue potential derived from the combination of culinary excellence and high-quality entertainment. Initially, we project our Serviceable Obtainable Market (SOM) to be 1.0% by the end of Year 1, reflecting the traction gained through strategic marketing and customer adoption. This SOM is anticipated to grow to 1.5% by Year 2 and reach 2.2% by Year 3, as brand awareness and customer loyalty increase steadily. Our revenue projections underscore this phased growth strategy. In Year 1, we estimate total revenue to be 234,458.428 USD, driven primarily by Dinner Sales (45%), Ticket Sales (35%), Private Events (15%), and Other revenue streams (5%). By Year 2, revenue is anticipated to grow to 387,559.781 USD, and by Year 3, it is expected to reach 626,399.956 USD. These estimates reflect our confidence in capturing and expanding our market share despite industry competition and the typical challenges faced by SMEs. The successful convergence of dining and immersive entertainment positions Dine & Drama for sustained growth and market penetration, offering an unparalleled guest experience that sets us apart in the industry.

\$ 626,400 Projected Revenue

0.01% Market share



Sources: Business Valuation September 2024 Revenue at Glance Acharnes, Greece 25



Revenue Calculation Details



Revenue Formation	M1	M2	М3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Dinner Sales	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%	45.00%
Ticket Sales	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%
Private Events	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%
Other	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%

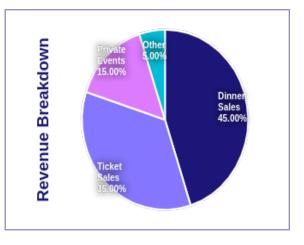
Dinner Sales	6,594	6,594	6,594	7,913	7,913	7,913	9,671	9,671	9,671	10,990	10,990	10,990	105,506	174,402	281,880
Ticket Sales	5,129	5,129	5,129	6,155	6,155	6,155	7,522	7,522	7,522	8,548	8,548	8,548	82,060	135,646	219,240
Private Events	2,198	2,198	2,198	2,638	2,638	2,638	3,224	3,224	3,224	3,663	3,663	3,663	35,169	58,134	93,960
Other	733	733	733	879	879	879	1,075	1,075	1,075	1,221	1,221	1,221	11,723	19,378	31,320
Total Revenue (USD)	14,654	14,654	14,654	17,584	17,584	17,584	21,492	21,492	21,492	24,423	24,423	24,423	234,458	387,560	626,400

Total revenue is expected to reach \$ 626,400 by year 3.

Main revenue driver are:

- Dinner Sales which generates \$ 281,880 by Year 3
- Ticket Sales which generates \$ 219,240 by Year 3

Expected CAGR for total Revenue in Y1-Y3 is 63.45 %



Sources: Company's Prop Planning September 2024 Revenue at Glance Acharnes, Greece 26

COGS Calculation Details



COGS Formation	M1	M2	М3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Food Ingredients	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%	32.57%
Wages	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%
Entertainment Costs	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%	12.00%
Other	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%	3.00%

Food Ingredients	4,773	4,773	4,773	5,727	5,727	5,727	7,000	7,000	7,000	7,954	7,954	7,954	76,363	126,228	204,018
Wages	2,931	2,931	2,931	3,517	3,517	3,517	4,298	4,298	4,298	4,885	4,885	4,885	46,892	77,512	125,280
Entertainment Costs	1,758	1,758	1,758	2,110	2,110	2,110	2,579	2,579	2,579	2,931	2,931	2,931	28,135	46,507	75,168
Other	440	440	440	528	528	528	645	645	645	733	733	733	7,034	11,627	18,792
Total COGS (USD)	9,901	9,901	9,901	11,882	11,882	11,882	14,522	14,522	14,522	16,502	16,502	16,502	158,424	261,874	423,258

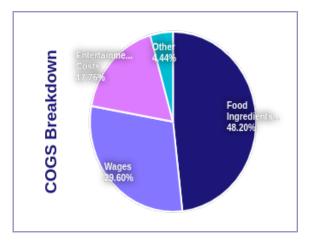
Total COGS is expected to reach \$ 423,258 by year 3.

Main revenue driver are:

Sources: Company's Prop Planning

- \bullet Food Ingredients which generates \$ 204,018 by Year 3
- Wages which generates \$ 125,280 by Year 3

Expected CAGR for total COGS in Y1-Y3 is $63.45\,\%$



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SG&A Calculation Details

1	2	3	4	5	6	7	8

Financial Projection

OPEX Formation	M1	M2	M3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Payroll Expenses	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%
Rent & Utilities	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%
Communication Expenses	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	<i>0.30</i> %	0.30%	0.30%	0.30%	0.30%
Office supplies	0.10%	<i>0.10</i> %	0.10 %	<i>0.10</i> %	0.10%	0.10%	<i>0.10</i> %	<i>0.10</i> %	0.10%	<i>0.10</i> %	<i>0.10</i> %	0.10%	<i>0.10</i> %	<i>0.10</i> %	0.10%
Legal and Professional Fees	0.40%	<i>0.40</i> %	0.40 %	0.40%	0.40%	0.40%	0.40%	0.40%	0.40%	<i>0.40</i> %	0.40%	<i>0.40</i> %	0.40%	0.40%	0.40%
Marketing and Branding	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%	0.80%
Representation and Entertainment	0.13%	0.13 %	0.13%	0.13%	0.13%	0.13%	0.13%	0.13%	0.13%	0.13 %	0.13%	0.13%	0.13%	0.13%	0.13%
Training and Development	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%
Other Miscellaneous	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%	2.10%
Payroll Expenses	733	733	733	879	879	879	1,075	1,075	1,075	1,221	1,221	1,221	11,723	19,378	31,320
Rent & Utilities	293	293	293	352	352	352	430	430	430	488	488	488	4,689	7,751	12,528
Communication Expenses	44	44	44	53	53	53	64	64	64	73	73	73	703	1,163	1,879
Office supplies	15	15	15	18	18	18	21	21	21	24	24	24	234	388	626
Legal and Professional Fees	50	59	59	70	70	70	86	86	86	98	98	98	938	1 550	2 506

Total SG&A (USD)	1,616	1,616	1.616	1,940	1.940	1.940	2,371	2.371	2,371	2.694	2.694	2,694	25.861	42.748	69,092
Other Miscellaneous	308	308	308	369	369	369	451	451	451	513	513	513	4,924	8,139	13,154
Training and Development	29	29	29	35	35	35	43	43	43	49	49	49	469	775	1,253
Representation and Entertainment	19	19	19	23	23	23	28	28	28	32	32	32	305	504	814
Marketing and Branding	117	117	117	141	141	141	172	172	172	195	195	195	1,876	3,100	5,011
Legal and Professional Fees	59	59	59	70	70	70	86	86	86	98	98	98	938	1,550	2,506
Office supplies	15	15	15	18	18	18	21	21	21	24	24	24	234	388	626
Communication Expenses	44	44	44	53	53	53	64	64	64	73	73	73	703	1,163	1,879



Sources: Company's Prop Planning

PaT Expectations

Sources: Company's Prop Planning

1 2 3 4 5 6 7 8

Financial Projection

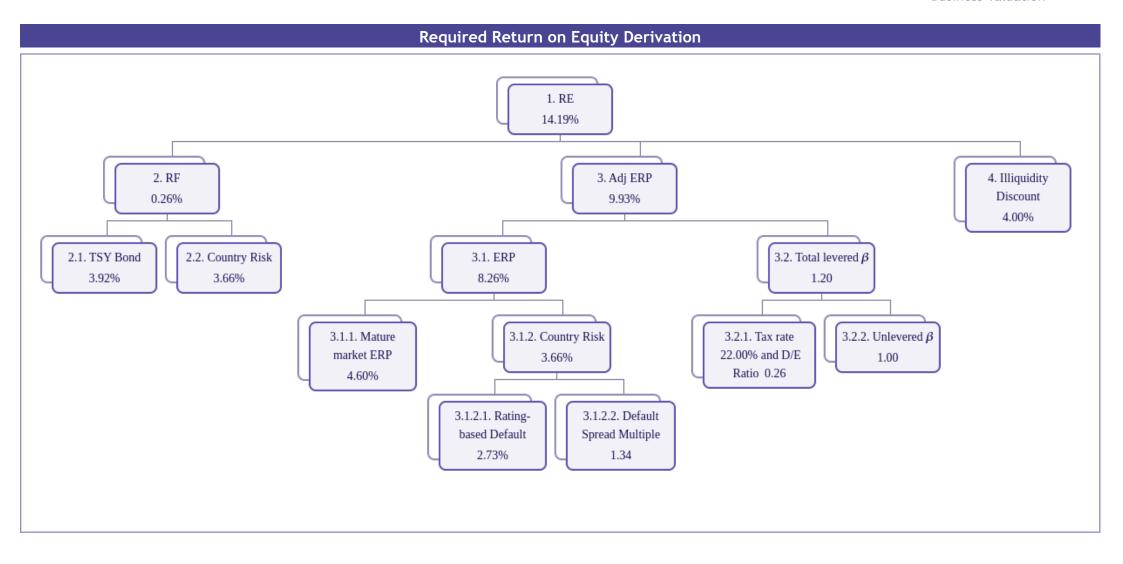
Income Statement (USD)	M1	M2	M3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Revenue	14,654	14,654	14,654	17,584	17,584	17,584	21,492	21,492	21,492	24,423	24,423	24,423	234,458	387,560	626,400
Dinner Sales	6,594	6,594	6,594	7,913	7,913	7,913	9,671	9,671	9,671	10,990	10,990	10,990	105,506	174,402	281,880
Ticket Sales	5,129	5,129	5,129	6,155	6,155	6,155	7,522	7,522	7,522	8,548	8,548	8,548	82,060	135,646	219,240
Private Events	2,198	2,198	2,198	2,638	2,638	2,638	3,224	3,224	3,224	3,663	3,663	3,663	35,169	58,134	93,960
Other	733	733	733	879	879	879	1,075	1,075	1,075	1,221	1,221	1,221	11,723	19,378	31,320
COGS	-9,901	-9,901	-9,901	-11,882	-11,882	-11,882	-14,522	-14,522	-14,522	-16,502	-16,502	-16,502	-158,424	-261,874	-423,258
Food Ingredients	-4,773	-4,773	-4,773	-5,727	-5,727	-5,727	-7,000	-7,000	-7,000	-7,954	-7,954	-7,954	-76,363	-126,228	-204,018
Wages	-2,931	-2,931	-2,931	-3,517	-3,517	-3,517	-4,298	-4,298	-4,298	-4,885	-4,885	-4,885	-46,892	-77,512	-125,280
Entertainment Costs	-1,758	-1,758	-1,758	-2,110	-2,110	-2,110	-2,579	-2,579	-2,579	-2,931	-2,931	-2,931	-28,135	-46,507	-75,168
Other	-440	-440	-440	-528	-528	-528	-645	-645	-645	-733	-733	-733	-7,034	-11,627	-18,792
Gross Profit	4,752	4,752	4,752	5,703	5,703	5,703	6,970	6,970	6,970	7,920	7,920	7,920	76,035	125,686	203,142
SG&A Personal Expenses	-733	-733	-733	-879	-879	-879	-1,075	-1,075	-1,075	-1,221	-1,221	-1,221	-11,723	-19,378	-31,320
SG&A Operating Expenses	-884	-884	-884	-1,060	-1,060	-1,060	-1,296	-1,296	-1,296	-1,473	-1,473	-1,473	-14,138	-23,370	-37,772
EBITDA	3,136	3,136	3,136	3,763	3,763	3,763	4,599	4,599	4,599	5,226	5,226	5,226	50,174	82,938	134,050
Depreciation	4,028	4,028	4,028	4,028	4,028	4,028	4,028	4,028	4,028	4,028	4,028	4,028	48,333	48,333	48,333
EBIT	-892	-892	-892	-265	-265	-265	572	572	572	1,199	1,199	1,199	1,841	34,604	85,716
Interest Expense	330	330	330	330	330	330	330	330	330	330	330	330	3,961	3,961	3,961
Profit before Tax	-1,222	-1,222	-1,222	-595	-595	-595	241	241	241	869	869	869	-2,120	30,644	81,756
Tax	-269	-269	-269	-131	-131	-131	53	53	53	191	191	191	-466	6,742	17,986
Profit after Tax (USD)	-953	-953	-953	-464	-464	-464	188	188	188	678	678	678	-1,653	23,902	63,769



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Cost of Capital Estimation







Cost of Capital: CAPM Inputs



Methodology

Weighted Average Cost of Capital is calculated using Capital Asset Pricing Model (CAPM). Since the company is purely equity funded the WACC is equal to its Required Return on Equity R(E). The main research inputs used in calculations are based on studies published by professor at Stern School of Business Aswath Damodaran. Return on Equity R(E) is R(E)=R(F)+ β * (ERP), where: R(F) is Risk Free Rate. The basis for calculation of R(F) is the average of the yield of USD 30 Year TSY Bond. The horizon. ERP is Mature Market Equity Risk Premium. It incorporates market estimates for Rating-Based Default Spread and Default Spread Multiple (β) is average equity betas of corresponding industries. Despite the company has no debt, the unlevered beta was levered with industry average figures to reflect the long-term D/E ration in the capital structure. Additionally, Illiquidity Risk Premiumof 4% is added to the estimated Return on Equity to reflect risk associated with firm being Privately Held vs Publicly Traded Companies.

Additional Assumptions

To calculate the companies Firm Value, its future Free Cash Flow to Equity (FCFE) is discounted using estimated Required Return on Equity.

The 3rd-year projected cash flow is used as a representation of the long-term Free Cash Flow to the Equity (FCFE). This approach may understate the valuation because cash flows are expected to grow more aggressively in the first 10 years, and the growth from years 4 to 10 is not reflected in this calculation. Long-term growth rate of 5% is applied.

After discounting the cashflows and measuring the Firm Value it is adjusted to historical estimate of Start-up firm's survival rate. The allows to incorporate risk of start-ups fails.

Survival of new establishments founded in 1998

	Pro	oportion of f	irms that we	re started in	1998 that si	urvived thro	ugh
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
Natural resources	82.33%	69.54%	59.41%	49.56%	43.43%	39.96%	36.68%
Construction	80.69%	65.73%	53.56%	42.59%	36.96%	33.36%	29.96%
Manufacturing	84.19%	68.67%	56.98%	47.41%	40.88%	37.03%	33.91%
Transportation	82.58%	66.82%	54.70%	44.68%	38.21%	34.12%	31.02%
Information	80.75%	62.85%	49.49%	37.70%	31.24%	28.29%	24.78%
Financial activities	84.09%	69.57%	58.56%	49.24%	43.93%	40.34%	36.90%
Business services	82.32%	66.82%	55.13%	44.28%	38.11%	34.46%	31.08%
Health services	85.59%	72.83%	63.73%	55.37%	50.09%	46.47%	43.71%
Leisure	81.15%	64.99%	53.61%	43.76%	38.11%	34.54%	31.40%
Other services	80.72%	64.81%	53.32%	43.88%	37.05%	32.33%	28.77%
All firms	81.24%	65.77%	54.29%	44.36%	38.29%	34.44%	31.18%

http://pages.stern.nyu.edu/~adamodar/New_Home_Page/datafile/ctryprem.html

https://pages.stern.nyu.edu/~adamodar/pdfiles/papers/younggrowth.pdf

http://pages.stern.nyu.edu/~adamodar/



Business Valuation



	(USD)	Y1	Y2	Y3	Y4	Y5	Y6	Y7
	Profit after Tax	-1,653	23,902	63,769	70,274	77,442	85,341	94,046
	Growth% Y4-Y7				10.20%	10.20%	10.20%	10.20%
	Growth% Y7>			•	3.50%			
DCF	WACC				14.19%			
۵	PV Y1-Y7 at Y0	-1,448	18,329	42,823	41,325	39,879	38,484	37,138
	PV Y7> Y0				359,406			
	NPV (USD)				575,935			
								7

Average Survival Rate for 3 Years

Final Valuation

Sources: Business Valuation

\$ 287,968

The valuation is conducted using the Discounted Cash Flow (DCF) method. In this method, the projected cash flows for a period of 7 years, along with a terminal value, are discounted at a rate of 14.19 % to determine the Firm Value.

Starting from year 3 onwards, the cash flows are estimated to grow at a rate of $10.20\,\%$, which is consistent with the market Compound Annual Growth Rate (CAGR) trend. Beyond year 7, the cash flows are assumed to grow at a long-term growth rate of $3.50\,\%$.

To account for the inherent risks associated with a start-up venture, the Firm Value is adjusted using the historical survival rate of newly established firms. As indicated by the study conducted by Aswath Damodaran, there was approximately 50% probability of survival for Information sector companies. This adjustment allows to incorporate the risk profile of the business and provide a more comprehensive assessment of its value.

It is important to note that if the company can successfully navigate through its initial three years of operation, it is expected to have a significantly higher likelihood of becoming a going concern. This underscores the importance of demonstrating resilience and establishing a solid foundation during the critical early stages of the business.



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50%

Scenario Analysis: Narrative



Scenario analysis explores how external and internal factors influence key assumptions in financial planning. By analyzing potential positive and negative outcomes, company can better anticipate risks and opportunities when evaluating their future cash flows and overall valuation.

KPI	Scenario	Narrative	KPI affected by
	Positive	This scenario reflects a favorable market environment or a strategic breakthrough, leading to higher projected revenue. It showcases the potential rewards of scaling and innovative approaches.	higher by 15%
Revenue	Negative	This scenario accounts for challenging conditions such as economic downturns or market disruptions, forecasting a potential revenue decrease. It emphasizes the importance of adaptability and risk management.	lower by 15%
cogs	Positive	This scenario demonstrates the benefits of operational efficiency or cost-saving strategies, resulting in reduced COGS. It highlights the value of innovation in supply chain and operations.	lower by 20%
Cods	Negative	This scenario addresses rising costs due to external pressures, resulting in an increase in COGS. It underlines the need for proactive cost-control measures.	higher by 20%
Discount	Positive	This scenario assumes a decrease in the discount rate (RoE) due to improved market conditions, lower perceived risk, or favorable macroeconomic factors. A lower discount rate increases the present value of future cash flows, enhancing the company's valuation.	lower by 10%
Rate (RoE)	Negative	This scenario models an increase in the discount rate (RoE) driven by higher market risk, macroeconomic instability, or industry-specific challenges. A higher discount rate reduces the present value of future cash flows, decreasing the company's valuation.	higher by 10%

Scenario Analysis



Scenario Analysis: Results



Scenario analysis explores how external and internal factors influence key assumptions in financial planning. By analyzing potential positive and negative outcomes, company can better anticipate risks and opportunities when evaluating their future cash flows and overall valuation.

	Scenario Analy	ysis	盘 Rev	enue	© CO	GS	<u> </u>	nt Rate
4	KPIs	Base	Positive	Negative	Positive	Negative	Positive	Negative
	Revenue	no impact	15%	-15%	no impact	no impact	no impact	no impact
Input	COGS	no impact	no impact	no impact	-20%	20%	no impact	no impact
4	RoE	no impact	-10%	10%				
	Revenue Y3	\$ 626,400	\$ 720,360	\$ 532,440	\$ 626,400	\$ 626,400	\$ 626,400	\$ 626,400
	Gross Profit Y3	\$ 203,142	\$ 233,613	\$ 172,670	\$ 287,793	\$ 118,490	\$ 203,142	\$ 203,142
	GP Margin	32%	32%	32%	46%	19%	32%	32%
Output	EBITDA Y3	\$ 134,050	\$ 154,157	\$ 113,942	\$ 218,701	\$ 49,398	\$ 134,050	\$ 134,050
Out	EBITDA Margin	21%	21%	21%	35%	8%	21%	21%
	Net Profit Y3	\$ 63,769	\$ 79,453	\$ 48,086	\$ 129,798	-\$ 2,259	\$ 63,769	\$ 63,769
	Profit Margin	10%	11%	9%	21%	-0%	10%	10%
	Final Valuation	\$ 287,968	\$ 363,007	\$ 212,928	\$ 603,881	-\$ 27,946	\$ 341,017	\$ 247,671



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Sources: Company's Prop Information

Stress Test: Growth Under Pressure



Stress tests provide a comprehensive view of how businesses might perform under extreme conditions, enabling better preparation for the uncertainties of real-world challenges.

Scenario Name

Story

Growth Under Pressure

This scenario explores the challenges of managing rapid growth while dealing with operational bottlenecks. A surge in demand and revenue places significant strain on supply chains and internal processes. Despite achieving higher sales volumes, inefficiencies in scaling lead to increased costs and a heightened risk perception, keeping the discount rate elevated. 'Growth Under Pressure' examines how businesses can balance seizing growth opportunities while investing in infrastructure, talent, and systems to support scalability.

KPIs impact

Revenue

Higher by 20%

COGS

Higher by 30%

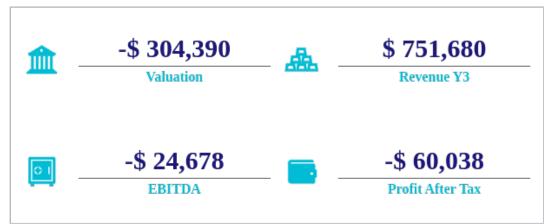
OPEX

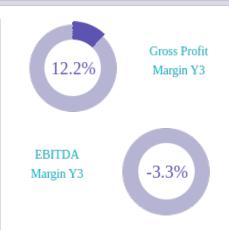
Higher by 40%

Discount Rate unaffected

Results







Stress Test: The Perfect Storm



Stress tests provide a comprehensive view of how businesses might perform under extreme conditions, enabling better preparation for the uncertainties of real-world challenges.

Scenario Name

Story

The Perfect Storm

This scenario simulates the convergence of adverse market conditions and rising operational challenges. A sharp downturn in market demand coincides with increased costs due to inflation and supply chain disruptions. The combination results in a dual hit to both top-line revenue and operational margins. Additionally, external factors such as economic instability elevate the discount rate, amplifying the pressure on future cash flows. Businesses facing 'The Perfect Storm' must focus on resilience through diversified revenue streams, cost-control measures, and contingency planning.

KPIs impact

Revenue

Lower by 10%

COGS

Higher by 25%

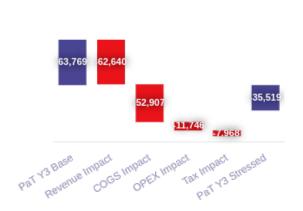
OPEX

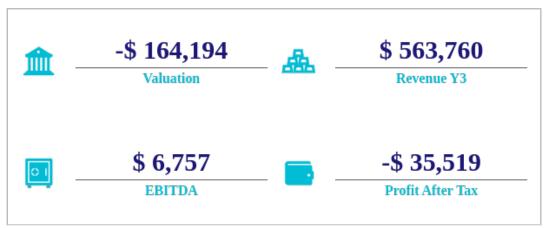
Higher by 30%

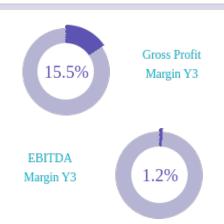
Discount Rate

Higher by 10%

Results







Sensitivity Analysis: SAM & SOM



This sensitivity analysis evaluates the potential impact of changes in Serviceable Addressable Market (SAM) and Serviceable Obtainable Market (SOM) on key financial metrics. By simulating percentage variations in SAM and SOM, this analysis helps identify how shifts in market assumptions affect revenue, profitability, and overall valuation.

				S	AМ					S	OM	
		-20%	-10%	-5%	5%	10%	20%	-9%	-6%	-3%	3%	6%
	Y1	\$ 187,567	\$ 211,013	\$ 222,736	\$ 246,181	\$ 257,904	\$ 281,350	\$ 213,357	\$ 220,391	\$ 227,425	\$ 241,492	\$ 248,5
Revenue	Y2	\$ 310,048	\$ 348,804	\$ 368,182	\$ 406,938	\$ 426,316	\$ 465,072	\$ 352,679	\$ 364,306	\$ 375,933	\$ 399,187	\$ 410,8
	Y3	\$ 501,120	\$ 563,760	\$ 595,080	\$ 657,720	\$ 689,040	\$ 751,680	\$ 570,024	\$ 588,816	\$ 607,608	\$ 645,192	\$ 663,96
	Y1	\$ 60,828	\$ 68,431	\$ 72,233	\$ 79,837	\$ 83,638	\$ 91,242	\$ 69,192	\$ 71,473	\$ 73,754	\$ 78,316	\$ 80,59
Gross	Y2	\$ 100,549	\$ 113,117	\$ 119,401	\$ 131,970	\$ 138,254	\$ 150,823	\$ 114,374	\$ 118,144	\$ 121,915	\$ 129,456	\$ 133,22
Profit	Y3	\$ 162,513	\$ 182,827	\$ 192,984	\$ 213,299	\$ 223,456	\$ 243,770	\$ 184,859	\$ 190,953	\$ 197,047	\$ 209,236	\$ 215,33
	Y1	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
GP Margin	Y2	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
	Y3	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
	Y1	\$ 40,139	\$ 45,157	\$ 47,665	\$ 52,683	\$ 55,192	\$ 60,209	\$ 45,658	\$ 47,164	\$ 48,669	\$ 51,679	\$ 53,185
EBITDA	Y2	\$ 66,350	\$ 74,644	\$ 78,791	\$ 87,085	\$ 91,232	\$ 99,525	\$ 75,473	\$ 77,962	\$ 80,450	\$ 85,426	\$ 87,914
	Y3	\$ 107,240	\$ 120,645	\$ 127,347	\$ 140,752	\$ 147,455	\$ 160,860	\$ 121,985	\$ 126,007	\$ 130,028	\$ 138,071	\$ 142,093
EDITO A	Y1	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%
EBITDA	Y2	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%
Margin	Y3	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%	21%
	Y1	-\$ 9,481	-\$ 5,567	-\$ 3,610	\$ 303	\$ 2,260	\$ 6,174	-\$ 5,176	-\$ 4,002	-\$ 2,828	-\$ 479	\$ 695
Net Profit	Y2	\$ 10,964	\$ 17,433	\$ 20,668	\$ 27,137	\$ 30,371	\$ 36,841	\$ 18,080	\$ 20,021	\$ 21,961	\$ 25,843	\$ 27,784
	Y3	\$ 42,858	\$ 53,314	\$ 58,541	\$ 68,997	\$ 74,225	\$ 84,681	\$ 54,359	\$ 57,496	\$ 60,633	\$ 66,906	\$ 70,043
D	Y1	-5%	-3%	-2%	0%	1%	2%	-2%	-2%	-1%	-0%	0%
Profit	Y2	4%	5%	6%	7%	7%	8%	5%	5%	6%	6%	7%
Margin	Y3	9%	9%	10%	10%	11%	11%	10%	10%	10%	10%	11%
Final V	'aluation	\$ 187,915	\$ 237,941	\$ 262,954	\$ 312,981	\$ 337,994	\$ 388,020	\$ 242,944	\$ 257,952	\$ 272,960	\$ 302,975	\$ 317,983



Sources: Company's Prop Information

Glossary



Financial and Technical

b S - Billions of S

B2B - Business to Business B2C - Business to Customer **CAPEX** - Capital Expenditure

CAPM - Capital Asset Pricing Model COGS - Cost of oods sold

DCF - Discounted cash flow

Depr. - Depreciation

EBIT - Earnings before interest and taxes

EBITDA - Earnings before nterest, axes, depreciation, and amortization

EBT - Earnings Before Tax ERP - Equity Risk Premium ETA - Estimated Time of Arrival

EV - nterprise Value

FA (Tangible and Intangible) - Fixed assets (tangible and intangible)

FX - Foreign Exchange

FY - Fiscal year GP - ross profit

k \$ - Thousands of \$

LLM - Large Language Model

LFY - Last fiscal year m \$ - Millions of \$

MTD - Month-to-date

MVP - inimum Viable Product

NFT - Non-Fungible Token NPV - Net present value

OPEX - Operating Expense P&L - A profit and loss (P&L) tatement

PaT - Profit after Tax

POC - Proof of Concept

PPE - Property, plant, and equipment SG&A - Sales, General and Administrative

TSY bond rate - Treasury bond rate

WACC - Weighted average cost of capital

YTD - Year-to-date

Organisational Structure

CBDO - Chief Business Development Officer

CEO - Chief Executive Officer CPO - Chief Product Officer CFO - Chief Financial Officer CTO Chief Technology Officer

C-level - Chief level Eng - Engineer

Dev - Developer

HR - Human Resources

Other

Av - Average

EoP - End of Period

LE - Legal Entity

PE - Private Equity

TOM - Target Operating Model



Disclaimer



The following information and valuation analysis are provided for informational purposes only and do not constitute financial or investment advice. This presentation is based on assumptions, projections, and historical data, which are subject to inherent uncertainties and risks.

Please note that the valuation results presented here are based on the Discounted Cash Flow (DCF) method and various assumptions, including projected cash flows, growth rates, discount rates, and survival rates. These assumptions are subject to change and may not accurately reflect future market conditions or the performance of the business.

The valuation does not guarantee future financial performance or the accuracy of the projections. Actual results may differ materially from those presented in this analysis due to numerous factors, including but not limited to changes in economic conditions, market dynamics, competition, regulatory factors, and unforeseen events.

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