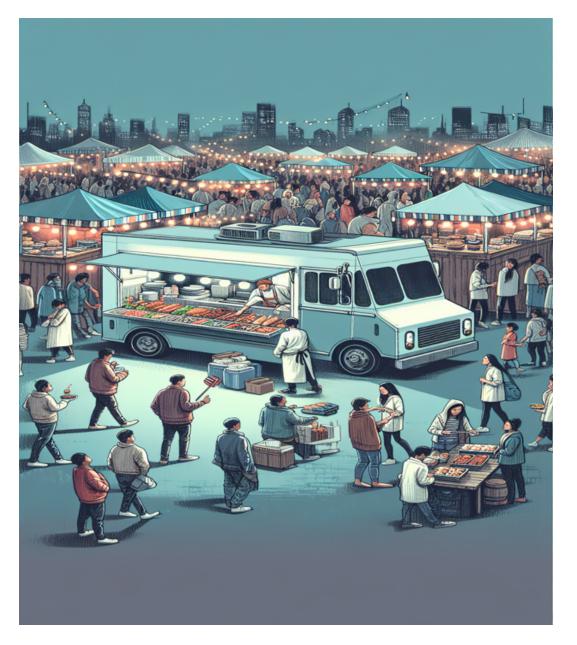


Part 1 Executive Summary	3 - 4
Company & Product Overview	5 - 11
Check List & Risk Overview	12 - 17
Users, Market & Investment	18 - 19
Part 2 Financial Projection	20 - 25
\$ Business Valuation	26 - 28
Glossary & Disclaimer	29 - 30





# **OUR**

# VISION & MISSION

#### Our Mission

DriftDishes exists to bring a taste of adventure to every location through our dynamic food truck, offering gourmet street food crafted from fresh, locally sourced ingredients. We aim to deliver an exceptional culinary experience with every meal, combining creativity, convenience, and high-quality dishes. Our commitment to sustainability and community engagement ensures that each visit not only delights our customers but also supports local producers and eco-friendly practices.

#### Our Vision

DriftDishes aspires to become the leading name in mobile food service by redefining the gourmet street food experience. Our vision is to be recognized for our innovative, high-quality offerings and sustainable practices, creating a universally cherished brand that brings people together through the love of food. In twenty years, we aim to have expanded our reach to numerous communities, consistently delivering delicious adventures and fostering a strong sense of community support and environmental stewardship.

### **Summary Financials Dashboard**



Key performance indicators

(Base Scenario Y3)

\$ 775,961

Revenue

\$ 251,644

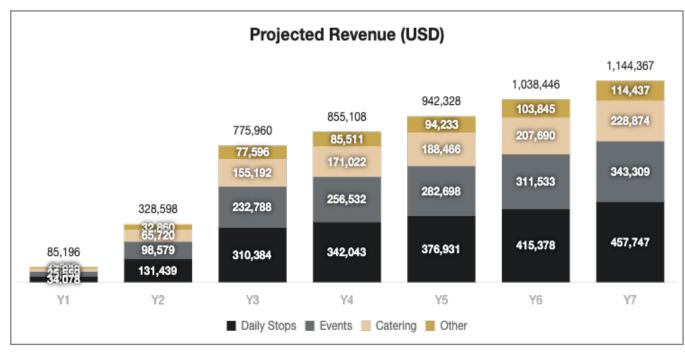
**Gross Profit** 

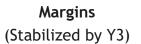
\$ 166,288

**EBITDA** 

0.24%

**Target Market Share** 

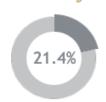








#### **EBITDA Margin**



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

Foundation Growth Diversification Innovation

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





# About the Company: General Overview





Overview

DriftDishes is a dynamic food truck offering a diverse menu of gourmet street food that brings a taste of adventure to every location. Specializing in restaurants and mobile food service activities, the company operates within the accommodation and food service activities sector. DriftDishes' mobile kitchen serves up a variety of delicious, high-quality dishes crafted from fresh, locally sourced ingredients. The company focuses on delivering an exceptional culinary experience with a unique twist, combining creativity and convenience in every meal. Additionally, DriftDishes is committed to sustainability and community engagement, ensuring that each visit supports local producers and eco-friendly practices. Ideal for festivals, events, and daily stops, DriftDishes offers a flavorful journey wherever it goes.

Prosek, Czechia 5 priftDish

# The Main Phases: Projects & Impacts



01

### **Foundation**

Phase I.

Launch the DriftDishes food truck with a diverse, highquality, and locally-sourced menu to establish brand identity and initial customer base at events and popular locations.

02 Growth

Phase II.

Enhance offerings and expand the fleet to cover more locations, engage in targeted marketing, and build a loyal customer base through consistent quality and unique culinary experiences.

Diversification

03

Phase III.

Develop additional revenue streams through catering services, partnerships with local businesses, and merchandise sales, while exploring new menu items and themed culinary experiences.

Innovation

04

Phase IV.

Pursue high-risk ventures such as franchising, integrating digital ordering platforms, exploring food trucks with eco-friendly technology, and participating in international food festivals to broaden market reach.

# Product Impact on Core Stakeholders



Main Stakeholder	Product Benefits
Customers	<ol> <li>Access to a diverse and high-quality menu crafted from fresh, locally sourced ingredients.</li> <li>Unique and consistent culinary experiences at convenient locations such as festivals, events, and daily stops.</li> <li>Connection to community engagement and eco-friendly practices, fostering a sense of participation in sustainable initiatives.</li> </ol>
Local Producers	<ol> <li>Increased demand for locally sourced ingredients boosts local economy and supports small farms and producers.</li> <li>Strengthened partnerships and opportunities for collaboration with a growing and innovative food service.</li> <li>Greater visibility and promotional avenues through DriftDishes' targeted marketing and community-focused approach.</li> </ol>
Employees	<ol> <li>Secure employment opportunities in a dynamic and growing business with potential for career advancement.</li> <li>Engagement in a positive work environment focused on quality, creativity, and sustainability.</li> <li>Opportunities for skills development in culinary arts, customer service, and business operations.</li> </ol>
Local Businesses	<ol> <li>Collaborative opportunities for cross-promotions and events, driving mutual customer traffic and engagement.</li> <li>Enhanced community presence and relationships through shared initiatives and partnerships.</li> <li>Additional catering services and merchandise offerings to expand mutual market reach.</li> </ol>
Investors	<ol> <li>High growth potential through phased expansion strategy and diversification of revenue streams.</li> <li>Strong brand identity and market presence increase long-term profitability and sustainability.</li> <li>Potential high returns from innovative ventures such as franchising and international market expansion.</li> </ol>
Community	<ol> <li>Availability of gourmet street food options that enhance local culinary diversity and culture.</li> <li>Active participation in sustainability and eco-friendly practices promotes community wellbeing.</li> <li>Support for local events and festivals enriches community life and economic vibrancy.</li> </ol>
Regulatory Agencies	<ol> <li>Compliance with food safety and environmental regulations ensures a high standard of operation.</li> <li>Collaboration on sustainability and local sourcing initiatives supports policy goals.</li> <li>Engagement with community-wide health and wellness programs fosters a healthy public environment.</li> </ol>



Sources: Company's Prop Assessment

# **Key Performance Components**



#### **Competitive Advantage**

#### Gourmet Street Food

DriftDishes offers a diverse menu of high-quality gourmet street food, crafted from fresh, locally sourced ingredients to deliver an exceptional culinary experience.

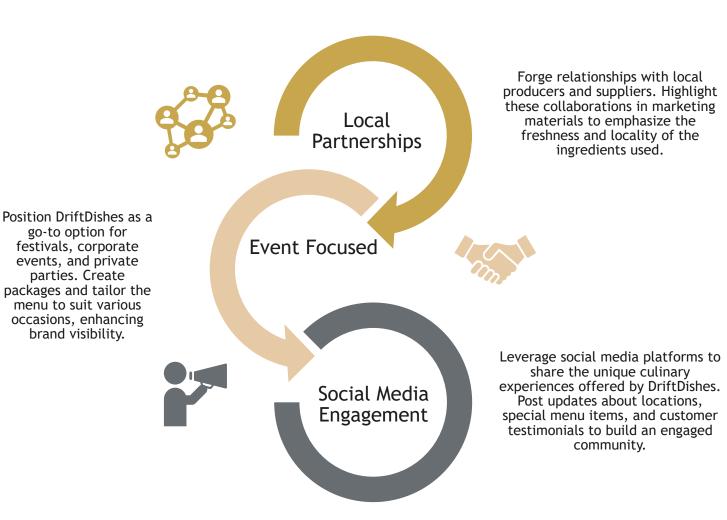
### Sustainability Focus

DriftDishes is committed to eco-friendly practices and community engagement, ensuring each visit supports both local producers and sustainable operations.

#### Mobile Convenience

With a mobile kitchen, DriftDishes provides a unique blend of creativity and convenience, perfect for festivals, events, and daily stops, bringing flavor to every location.

### Marketing and Growth Strategy



parties. Create

brand visibility.

# Target Groups

Sources: Company's Prop Assessment



Industries	Description
I Festival Goers	Individuals attending music festivals, art fairs, and community events looking for high-quality and unique gourmet street food.
II Office Workers	Professionals seeking convenient and delicious lunch or dinner options near their workplaces, appreciating quick service and varied menu selections.
III Local Residents	Residents in urban and suburban areas who enjoy food trucks as a dining option, particularly those interested in supporting local businesses and eco-friendly practices.
IV Catering Clients	Companies, event planners, and private individuals searching for catering services for events like weddings, corporate functions, and parties that offer high-quality and diverse menu choices.
V Food Enthusiasts	Gourmet food lovers and adventurous eaters drawn to innovative and high-quality culinary experiences provided by DriftDishes' diverse menu.
VI Local Businesses	Businesses looking to partner with DriftDishes for promotional events, employee perks or cross-marketing opportunities benefiting from a trendy and mobile food solution.
VII Eco-Conscious Consumers	Individuals committed to sustainability, seeking out food options from companies that prioritize eco-friendly practices and locally-sourced ingredients.



# Painpoints & Solutions



### Solution from Phase I to Phase IV

# Painpoints Lack of Quality Portable Food Options Customers often struggle to find

Customers often struggle to find high-quality, delicious, and diverse food options from mobile vendors.

### Limited Menu Variety

Many food trucks offer a limited selection which can lead to repetitive dining experiences.

# Disconnect from Local Community

Customers and communities often feel disconnected from food vendors that do not engage with local producers and culture.

# Inconsistent Food Quality

Customers experience inconsistent food quality across various locations.

# Limited Coverage Areas

Food trucks often fail to reach a broad customer base due to limited locations.

# Lack of Customer Loyalty

Food trucks struggle to build a loyal customer base due to inconsistent branding and marketing.

#### Underutilized Social Media Engagement

Many food trucks do not effectively leverage social media to strengthen customer relationships and market their offerings.

### Solution

DriftDishes provides gourmet street food made from fresh, locally sourced ingredients to ensure top-tier quality and taste in every dish.

DriftDishes features a diverse menu with a wide range of choices to cater to different tastes and dietary preferences, enhancing the overall culinary experience. DriftDishes emphasizes community engagement by sourcing ingredients locally and participating in local events, building strong community ties. DriftDishes
maintains strict
quality control and
uses standardized
recipes to ensure
consistent, highquality meals at
every location.

DriftDishes plans to expand its fleet and operations to cover more locations, increasing accessibility for a larger audience. DriftDishes will engage in targeted marketing and consistent branding efforts to foster a loyal and repeat customer base.

DriftDishes will proactively utilize social media platforms to engage with customers, promote special events, and share unique culinary experiences.

# Strategic Analysis: SWOT



Strength

Wide range of gourmet street food options. High-quality dishes made from fresh, locally sourced ingredients. Unique and creative culinary presentations. Strong emphasis on sustainability and eco-friendly practices. Effective engagement with local communities and producers.

Weaknesses



Operational dependency on favorable weather conditions. Limited customer capacity due to mobile setup. Challenges in maintaining consistent ingredient supply. Potential difficulties in managing high demand at popular events. Limited brand visibility compared to fixed-location restaurants.

 $\phi_{ ilde{\mathbb{Q}}_{\mathbb{R}}^{\times}}$  Opportunities



Expansion to new geographical locations and markets. Partnerships with local events and festivals. Introduction of seasonal and limited-time menu offerings. Leveraging social media for wider reach and customer engagement. Collaboration with local farmers for exclusive, fresh ingredients.

**Threats** 



Growing competition from other food trucks and mobile kitchens. Rising cost of fresh, locally sourced ingredients. Regulatory changes impacting mobile food service operations. Economic downturns reducing consumer spending on dining out. Negative customer reviews affecting brand reputation.

# History & Roadmap

Sources: Company's Prop Vision





#### **Current Status.**

- Mar 2024: Launch new seasonal ingredient-based dishes.
- Jun 2024: Expand fleet with two new food trucks.
- Sep 2024: Implement eco-friendly packaging and waste management solutions.
- Dec 2024: Partner with local farms/charities for events.
- Mar 2025: Roll out a mobile app for orders/location tracking.
- Jun 2025: Expand to neighboring cities and states.

DriftDishes

# Organizational and Marketing Tasks



Check List & Risk

#	Check List Item		Status	Priority	Area	ETA
Gene	eral Planning and Organization					
1	Register Business Name and Obtain Licenses		Not Started	High	CEO	2 weeks
2	Develop Comprehensive Business Plan		Not Started	High	CFO	1 month
3	Establish Business Bank Accounts		Not Started	Medium	CFO	2 weeks
4	Create Initial Operating Procedures and Policies		Not Started	High	C00	3 weeks
5	Hire Initial Staff		Not Started	High	C00	1 month
6	Secure Initial Investment or Lines of Credit		Not Started	High	CFO	1 month
7	Procure Food Truck and Necessary Equipment		Not Started	High	СРО	1 month
8	Set Up Bookkeeping and Financial Systems		Not Started	Medium	CFO	3 weeks
Mark	eting					
1	Develop Brand Identity and Logo		Not Started	High	CMO	2 weeks
2	Create Marketing Strategy and Roadmap		Not Started	High	CMO	1 month
3	Establish Social Media Presence		Not Started	Medium	CMO	2 months
4	Launch Initial Community Engagement Campaigns		Not Started	High	CRO	3 weeks
5	Implement Customer Feedback System		Not Started	Medium	СРО	1 month
6	Setup Local Partnerships for Cross-Promotion		Not Started	Medium	СВО	2 months
7	Design and Deploy Initial Advertising Campaign		Not Started	High	CMO	1 month
8	Track and Analyze Marketing Metrics		Not Started	Medium	CIO	Ongoing



Sources: Company's Prop Planning

# Overview of Phases

Sources: Company's Prop Planning



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Phase	e 1 & Technical Set Up for next Phases				
1	Design and finalize food truck layout	Not Started	High	C00	2 weeks
2	Source high-quality, locally-sourced ingredients	Not Started	High	СРО	3 weeks
3	Develop diverse menu	Not Started	High	СРО	4 weeks
4	Comply with local health and safety regulations	Not Started	High	CSO	3 weeks
5	Acquire necessary permits and licenses	Not Started	High	CFO	2 weeks
6	Hire skilled culinary staff	Not Started	High	COO	4 weeks
7	Launch initial promotional campaign	Not Started	Medium	CMO	3 weeks
8	Establish vendor relationships for recurring supplies	Not Started	Medium	СРО	3 weeks
Phase	e 2				
1	Expand the fleet of food trucks	Not Started	High	C00	6 months
2	Enhance menu offerings	Not Started	Medium	СРО	3 months
3	Develop targeted marketing campaigns	Not Started	High	CMO	4 months
4	Implement loyalty programs	Not Started	Medium	CRO	3 months
5	Enhance customer feedback mechanisms	Not Started	Medium	CSO	2 months
6	Expand geographic coverage	Not Started	High	СВО	5 months
7	Form strategic business partnerships	Not Started	Medium	CFO	4 months
8	Train staff for consistent quality	Not Started	High	C00	3 months



# Overview of Phases



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Phase	e 3				
1	Establish Catering Services	Not Started	High	COO	2 months
2	Forge Partnerships with Local Businesses	Not Started	High	СВО	3 months
3	Design and Launch Merchandise	Not Started	Medium	CMO	4 months
4	Explore New Menu Items	Not Started	Medium	СРО	2 months
5	Create Themed Culinary Experiences	Not Started	Medium	CSO	3 months
6	Hire Additional Staff for Catering	Not Started	High	COO	1 month
7	Develop Online Booking System for Catering	Not Started	High	СТО	2 months
8	Launch Targeted Advertising for Catering Services	Not Started	High	CRO	3 months
Phas	e 4				
1	Develop Franchising Model	Not Started	High	CEO	6 months
2	Integrate Digital Ordering Platforms	Not Started	High	СТО	3 months
3	Explore Eco-Friendly Technology for Trucks	Not Started	Medium	COO	4 months
4	Participate in International Food Festivals	Not Started	High	CMO	8 months
5	Evaluate High-Risk Ventures	Not Started	Medium	CSO	5 months
6	Create a Franchising Handbook	Not Started	High	COO	6 months
7	Pilot Eco-Friendly Food Truck	Not Started	Medium	CIO	5 months
8	Launch Franchise Locations	Not Started	High	СВО	12 months

Check list Phases 3 & 4



Sources: Company's Prop Planning

# Core Risks & Migration Strategies



### 1. Operation and maintenance risks

#	Risk Type	Area	Mitigation Strategy
1	Equipment Malfunctions	C00	Regular maintenance and inspections
2	Supply Chain Disruptions	Establish multiple suppliers	
3	Staff Turnover	C00	Offer competitive wages and growth opportunities
4	Food Safety Issues	CSO	Strict adherence to food safety standards
5	Vehicle Breakdowns	C00	Schedule regular vehicle maintenance

### 2. Regulatory and legal risks

Sources: Company's Prop Assessment

#	Risk Type	Area	Mitigation Strategy
1	Health and Safety Violations	C00	Regular staff training and compliance checks
2	Permit and Licensing Issues	Maintain up-to-date records and regular reviews	
3	Food Safety Regulations	CSO	Adhere to local food handling standards
4	Labor Law Compliance	C00	Ensure proper employee contracts and working conditions
5	Vehicle Regulations	C00	Regular vehicle maintenance and compliance checks



16

# Core Risks & Migration Strategies



3. S	trategic/Market Risk									
#	Risk Type	Area	Mitigation Strategy							
1	Market Saturation	CMO	Target niche markets and create unique culinary experiences.							
2	Changing Consumer Preferences	CPO	Continuously innovate the menu to align with trends.							
3	Competition	CSO	Differentiate through quality, customer service, and partnerships.							
4	Brand Reputation	C00	Ensure consistent quality and engage in positive community involvement.							
5	Economic Downturn	CFO	Maintain financial flexibility and diversify revenue streams.							
4. F	4. Finance risk									
#	Risk Type	Area	Mitigation Strategy							
1	Cash Flow Management	CFO	Monitor cash flow closely and create contingency plans							
2	High Initial Investment	CFO	Secure low-interest loans and manage capital allocation effectively							
3	Cost Overruns	C00	Establish cost controls and regular budget reviews							
4	Revenue Volatility	CRO	Diversify revenue streams and use predictive analytics							
5	Credit Risk	CFO	Run credit checks and set credit limits for clients							
5. C	ther general risk									
#	Risk Type	Area	Mitigation Strategy							
1	Brand damage	CMO	Maintain consistent quality and engage customers proactively							
2	Supply chain disruption	C00	Establish multiple supplier relationships							
3	Talent retention	CEO	Implement employee engagement programs							
4	Customer service issues	СРО	Train staff regularly							
5	Reputation management	СВО	Monitor and address customer feedback promptly							

Sources: Company's Prop Assessment September 2024 Risks Overview Prosek, Czechia 17

### Market Overview (TAM, SAM and SOM)



Users, Market & Inv.





Restaurants and mobile food service activities Subindustry

\$ 3,549,801,287

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)

1.20%

DriftDishes, with its focus on gourmet street food and sustainable practices, can realistically capture a modest portion of the market given its limited capital and mobile operations. In the dynamic food truck sector, it is feasible for DriftDishes to achieve approximately 1.2% of the TAM. The emphasis on high-quality, locally





Service Obtainable Market Y1-Y3 (SOM)

Year 1 0.20000% Year 2 0.70000% Year 3 1.50000% With an initial capital of \$100,000, DriftDishes is set to penetrate the niche market of gourmet street food in Prosek, Czechia. Given the highly competitive nature of the restaurant and mobile food service industry, and the significant market share held by established players, a conservative market capture can be



# **Funding Allocation**

1 2 3 4 5 6 7

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 \$ 100,000

Y1 Cash Flow Streem(USD)	Inflows	Outlows
Gross Profit	27,629	
Payroll Expenses		3,834
Marketing and Branding		1,874
Training and Development		1,022
Rent & Utilities		852
Capex		100,000
Representation and Entert.		511
Communication Expenses		426
Other Miscellaneous		426
Legal and Professional Fees		256
Office supplies		170
CAPEX & WC shortage	Y1	81,742
Buffer		18,258
Total Required Investmen	t(USD)	100,000











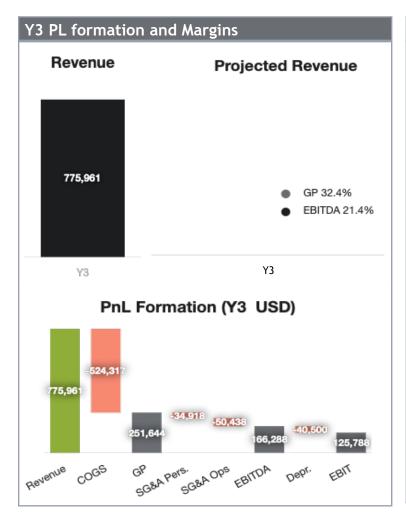


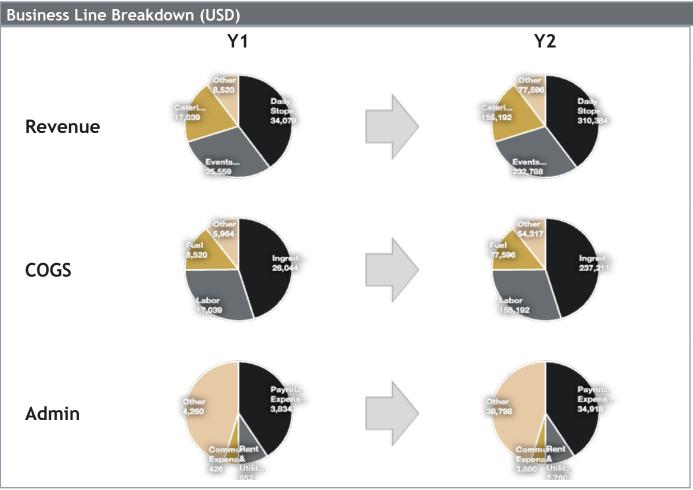
DriftDishes

### Financials Dashboard

Sources: Company's Prop Planning









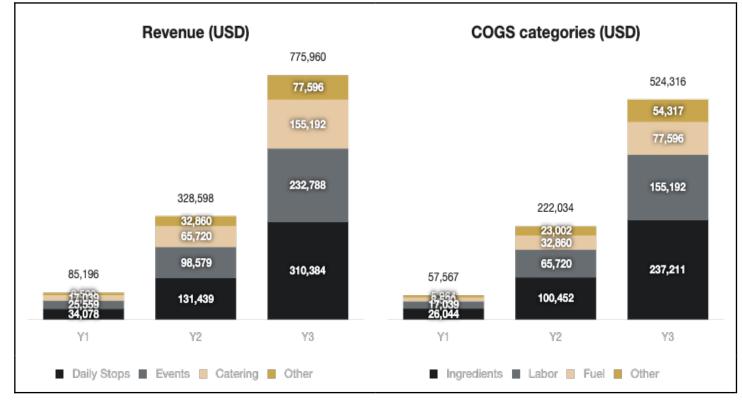
### **Revenue Formation Narrative**



DriftDishes, a dynamic food truck offering gourmet street food, is poised to make a strong impact in the niche market of mobile dining. The Total Addressable Market (TAM) for this sector stands at a robust 3,549,801,287 USD . Our analysis estimates that DriftDishes can capture 1.2% of this market, translating into a Serviceable Addressable Market (SAM) of approximately 42,597,615 USD . This estimation is based on our emphasis on high-quality, locally sourced ingredients and a unique culinary experience that aligns well with current consumer trends toward sustainability and gourmet options. In the competitive field of mobile food services, our projections for the Serviceable Obtainable Market (SOM) begin conservatively at 0.20000% in the first year, equating to 85,195 USD in revenue. As brand recognition grows and operations become more efficient, we anticipate substantial growth, targeting 0.70000% of the SOM in the second year with revenues of 328,598 USD, and reaching 1.50000% by the third year, resulting in 775,961 USD in revenue. Revenue generation is strategically segmented into four main lines of business for precise financial planning: Daily Stops account for 40.00% of total revenue, Events constitute 30.00%, Catering offers 20.00%, while the remaining 10% comes from other diversified sources. These projections provide a roadmap for DriftDishes as it navigates the evolving marketplace and leverages its niche positioning to capture market share and drive sustainable growth.

\$ 775,961 Projected Revenue

0.24% Market share



Sources: Business Valuation September 2024 Revenue at Glance Prosek, Czechia 21



### Revenue Calculation Details



Revenue Formation	M1	M2	М3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Daily Stops	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%
Events	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%	30.00%
Catering	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%
Other	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %	10 %

Daily Stops	2,130	2,130	2,130	2,556	2,556	2,556	3,124	3,124	3,124	3,550	3,550	3,550	34,078	131,439	310,384
storeRevenueLOB.value?.res2?.name	1,597	1,597	1,597	1,917	1,917	1,917	2,343	2,343	2,343	2,662	2,662	2,662	25,559	98,579	232,788
Catering	1,065	1,065	1,065	1,278	1,278	1,278	1,562	1,562	1,562	1,775	1,775	1,775	17,039	65,720	155,192
Other	532	532	532	639	639	639	781	781	781	887	887	887	8,520	32,860	77,596
Total Revenue (USD)	5,325	5,325	5,325	6,390	6,390	6,390	7,810	7,810	7,810	8,875	8,875	8,875	85,195	328,598	775,961

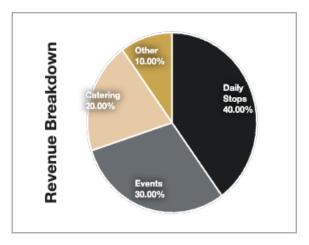
Total revenue is expected to reach \$ 775,961 by year 3.

Main revenue driver are:

Sources: Company's Prop Planning

- Daily Stops which generates \$ 310,384 by Year 3
- Events which generates \$ 232,788 by Year 3

Expected CAGR for total Revenue in Y1-Y3 is 201.80 %



DriftDishes

### **COGS Calculation Details**



COGS Formation	M1	M2	М3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Ingredients	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%	30.57%
Labor	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%
Fuel	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%	10.00%
Other	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%	7.00%

Ingredients	1,628	1,628	1,628	1,953	1,953	1,953	2,387	2,387	2,387	2,713	2,713	2,713	26,044	100,452	237,211
Labor	1,065	1,065	1,065	1,278	1,278	1,278	1,562	1,562	1,562	1,775	1,775	1,775	17,039	65,720	155,192
Fuel	532	532	532	639	639	639	781	781	781	887	887	887	8,520	32,860	77,596
Other	373	373	373	447	447	447	547	547	547	621	621	621	5,964	23,002	54,317
Total COGS (USD)	3,598	3,598	3,598	4,317	4,317	4,317	5,277	5,277	5,277	5,997	5,997	5,997	57,566	222,034	524,317

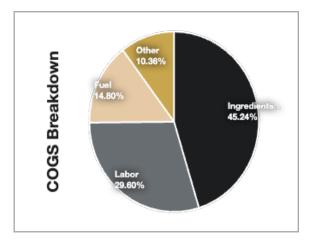
COGS at Glance

Total COGS is expected to reach \$ 524,317 by year 3.

Main revenue driver are:

- Ingredients which generates \$ 237,211 by Year 3
- Labor which generates \$ 155,192 by Year 3

Expected CAGR for total COGS in Y1-Y3 is 201.80 %



# SG&A Calculation Details



M1	M2	M3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%	4.50%
1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%
0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%
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%
0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%	0.30%
2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%	2.20%
0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%	0.60%
1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%	1.20%
0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%	0.50%
	2.3070	2.3070	2.3070	2.3070	2.3070	2.30/0	2.30/0	2.3070	2.30/0	2.30/0	2.30/0	2.30/0	3.30/0	2.50/
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     1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       0.50%       0.50%       0.50%       0.50%       0.50%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       <td< td=""><td>4.50%       6.50%       0.50%       <td< td=""><td>4.50%       <td< td=""><td>4.50%       <td< td=""></td<></td></td<></td></td<></td></td<></td></td<></td></td<>	4.50%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       0.50%       0.50%       0.50%       0.50%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20% <td< td=""><td>4.50%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       0.50%       0.50%       0.50%       0.50%       0.50%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       <td< td=""><td>4.50%       6.50%       0.50%       <td< td=""><td>4.50%       <td< td=""><td>4.50%       <td< td=""></td<></td></td<></td></td<></td></td<></td></td<>	4.50%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       1.00%       0.50%       0.50%       0.50%       0.50%       0.50%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20%       0.20% <td< td=""><td>4.50%       6.50%       0.50%       <td< td=""><td>4.50%       <td< td=""><td>4.50%       <td< td=""></td<></td></td<></td></td<></td></td<>	4.50%       6.50%       0.50% <td< td=""><td>4.50%       <td< td=""><td>4.50%       <td< td=""></td<></td></td<></td></td<>	4.50%       4.50% <td< td=""><td>4.50%       <td< td=""></td<></td></td<>	4.50%       4.50% <td< td=""></td<>

Payroll Expenses	240	240	240	288	288	288	351	351	351	399	399	399	3,834	14,787	34,918
Rent & Utilities	53	53	53	64	64	64	78	78	78	89	89	89	852	3,286	7,760
Communication Expenses	27	27	27	32	32	32	39	39	39	44	44	44	426	1,643	3,880
Office supplies	11	11	11	13	13	13	16	16	16	18	18	18	170	657	1,552
Legal and Professional Fees	16	16	16	19	19	19	23	23	23	27	27	27	256	986	2,328
Marketing and Branding	117	117	117	141	141	141	172	172	172	195	195	195	1,874	7,229	17,071
Representation and Entertainment	32	32	32	38	38	38	47	47	47	53	53	53	511	1,972	4,656
Training and Development	64	64	64	77	77	77	94	94	94	106	106	106	1,022	3,943	9,312
Other Miscellaneous	27	27	27	32	32	32	39	39	39	44	44	44	426	1,643	3,880
Total SG&A (USD)	586	586	586	703	703	703	859	859	859	976	976	976	9,371	36,146	85,356



# **PaT Expectations**



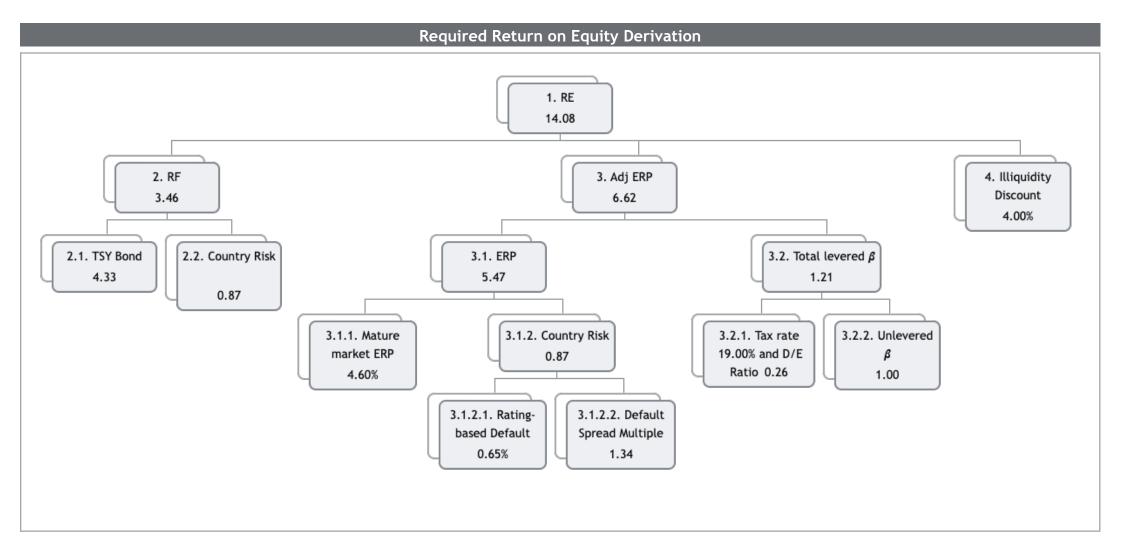
Income Statement (USD)	M1	M2	М3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Υ

income statement (03D)	MI	MZ	Wo	M4	MO	WO	M/	Wo	M9	MIU	MII	MIZ		T Z	13
Revenue	5,325	5,325	5,325	6,390	6,390	6,390	7,810	7,810	7,810	8,875	8,875	8,875	85,195	328,598	775,961
Daily Stops	2,130	2,130	2,130	2,556	2,556	2,556	3,124	3,124	3,124	3,550	3,550	3,550	34,078	131,439	310,384
Events	1,597	1,597	1,597	1,917	1,917	1,917	2,343	2,343	2,343	2,662	2,662	2,662	25,559	98,579	232,788
Catering	1,065	1,065	1,065	1,278	1,278	1,278	1,562	1,562	1,562	1,775	1,775	1,775	17,039	65,720	155,192
Other	532	532	532	639	639	639	781	781	781	887	887	887	8,520	32,860	77,596
COGS	-3,598	-3,598	-3,598	-4,317	-4,317	-4,317	-5,277	-5,277	-5,277	-5,997	-5,997	-5,997	-57,566	-222,034	-524,317
Ingredients	-1,628	-1,628	-1,628	-1,953	-1,953	-1,953	-2,387	-2,387	-2,387	-2,713	-2,713	-2,713	-26,044	-100,452	-237,211
Labor	-1,065	-1,065	-1,065	-1,278	-1,278	-1,278	-1,562	-1,562	-1,562	-1,775	-1,775	-1,775	-17,039	-65,720	-155,192
Fuel	-532	-532	-532	-639	-639	-639	-781	-781	-781	-887	-887	-887	-8,520	-32,860	-77,596
Other	-373	-373	-373	-447	-447	-447	-547	-547	-547	-621	-621	-621	-5,964	-23,002	-54,317
Gross Profit	1,727	1,727	1,727	2,072	2,072	2,072	2,533	2,533	2,533	2,878	2,878	2,878	27,629	106,564	251,644
SG&A Personal Expenses	-240	-240	-240	-288	-288	-288	-351	-351	-351	-399	-399	-399	-3,834	-14,787	-34,918
SG&A Operating Expenses	-346	-346	-346	-415	-415	-415	-508	-508	-508	-577	-577	-577	-5,538	-21,359	-50,437
EBITDA	1,141	1,141	1,141	1,369	1,369	1,369	1,674	1,674	1,674	1,902	1,902	1,902	18,257	70,419	166,288
Depreciation	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-3,375	-40,500	-40,500	-40,500
EBIT	-2,234	-2,234	-2,234	-2,006	-2,006	-2,006	-1,701	-1,701	-1,701	-1,473	-1,473	-1,473	-22,243	29,919	125,788
Interest Expense	-132	-132	-132	-132	-132	-132	-132	-132	-132	-132	-132	-132	-1,583	-1,583	-1,583
Profit before Tax	-2,366	-2,366	-2,366	-2,138	-2,138	-2,138	-1,833	-1,833	-1,833	-1,605	-1,605	-1,605	-23,826	28,335	124,205
Tax	450	450	450	406	406	406	348	348	348	305	305	305	4,527	-5,384	-23,599
Profit after Tax (USD)	-1,916	-1,916	-1,916	-1,731	-1,731	-1,731	-1,485	-1,485	-1,485	-1,300	-1,300	-1,300	-19,299	22,952	100,606



# **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)+B\*(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 (B) 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	-19,299	22,952	100,606	110,868	122,177	134,639	148,372					
	Growth% Y4-Y7				10.20%	10.20%	10.20%	10.20%					
	Growth% Y7>				3.50%								
DCF	WACC		14.08%										
Ď	PV Y1-Y7 at Y0	-16,917	17,635	67,760	65,454	63,226	61,075	58,997					
	PV Y7> Y0				577,020								
	NPV (USD)				894,251								
	Ave	erage Sur	vival Rate	e for 3 Yea	ars	509	%						
	Final Valuation \$ 447,125												

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 14.08 % 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.

DriftDishes

### Glossary



#### Financial and Technical

b \$ - Billions of \$

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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30