

Business Plan & Valuation Presentation



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OUR VISION & MISSION

Our Mission

Echo exists to deliver exceptional dining experiences by combining innovative and classic dishes crafted from the finest local ingredients in a chic and modern setting. Echo is dedicated to offering a welcoming atmosphere and outstanding service, making each meal memorable. Through eco-friendly practices and support of local farmers, Echo aims to create a sustainable dining environment. Their commitment is to quality, creativity, and sustainability, ensuring guests enjoy a unique and meaningful experience every time.

Our Vision

Echo envisions becoming a leading name in contemporary dining, recognized for its unique blend of quality, creativity, and sustainability. In twenty years, Echo aims to expand its presence while maintaining its commitment to exceptional service and eco-friendly practices. By fostering a culture of innovation and excellence, Echo aspires to set new standards in the restaurant industry and become a cherished destination for diners seeking extraordinary culinary experiences.



Summary Financials Dashboard

Key performance indicators
(Base Scenario Y3)

\$ 7,229,444

Revenue

\$ 2,344,509

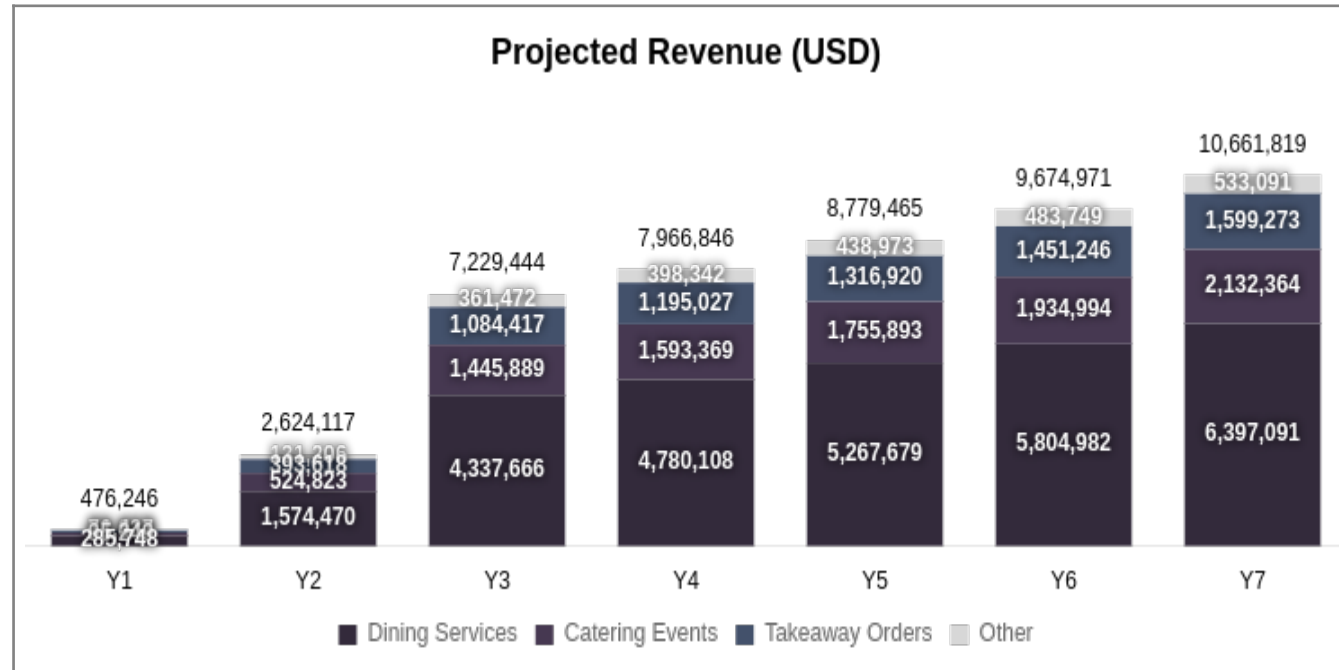
Gross Profit

\$ 1,503,724

EBITDA

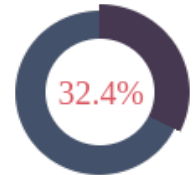
0.00%

Target Market Share



Margins
(Stabilized by Y3)

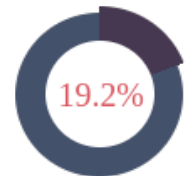
GP Margin



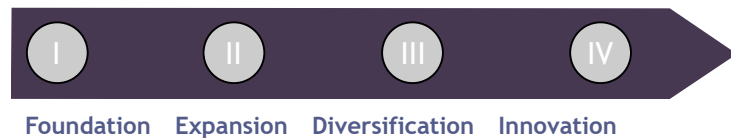
EBITDA Margin



PbT Margin



Project Phases

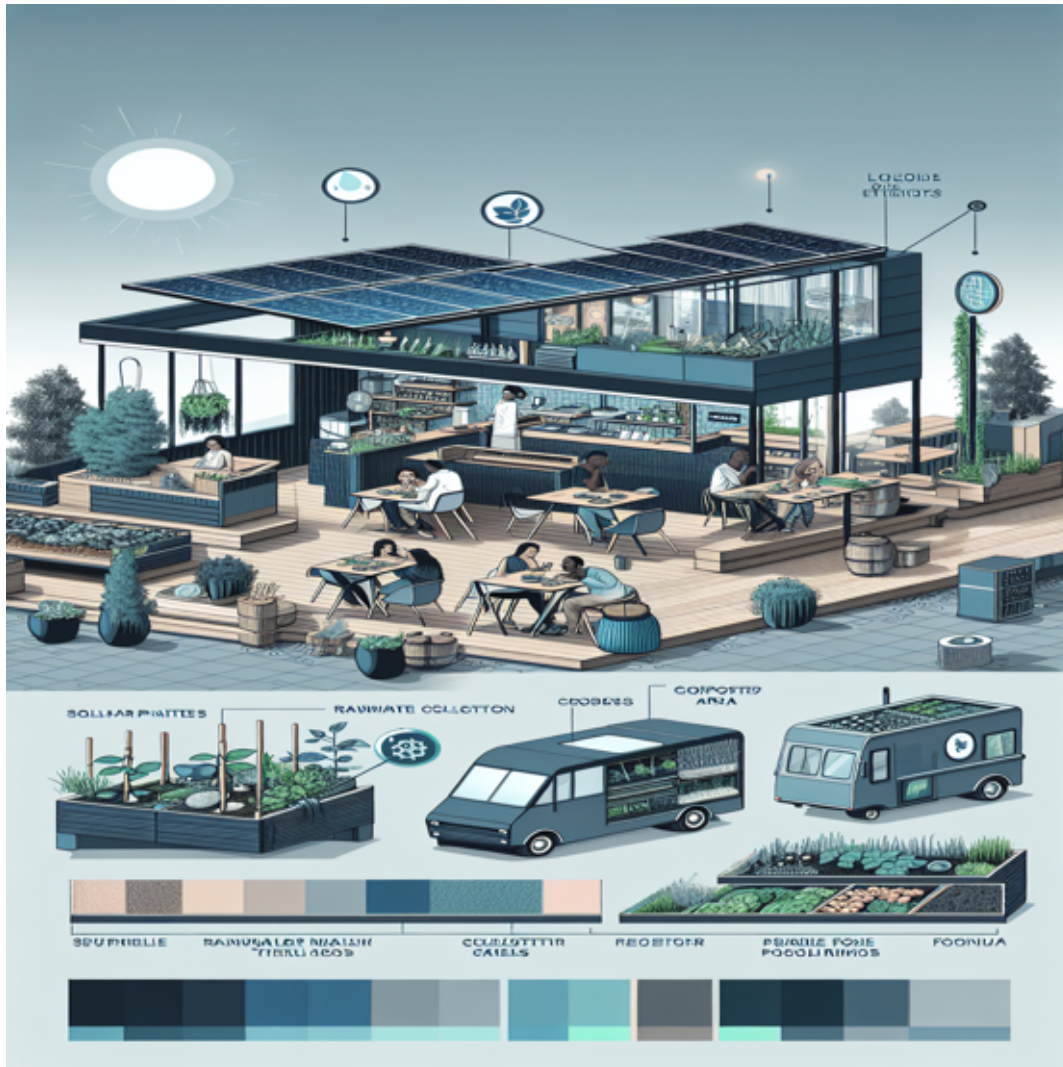


Funding round is aimed to accelerate the development of Phases and create core infrastructure for operations.

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

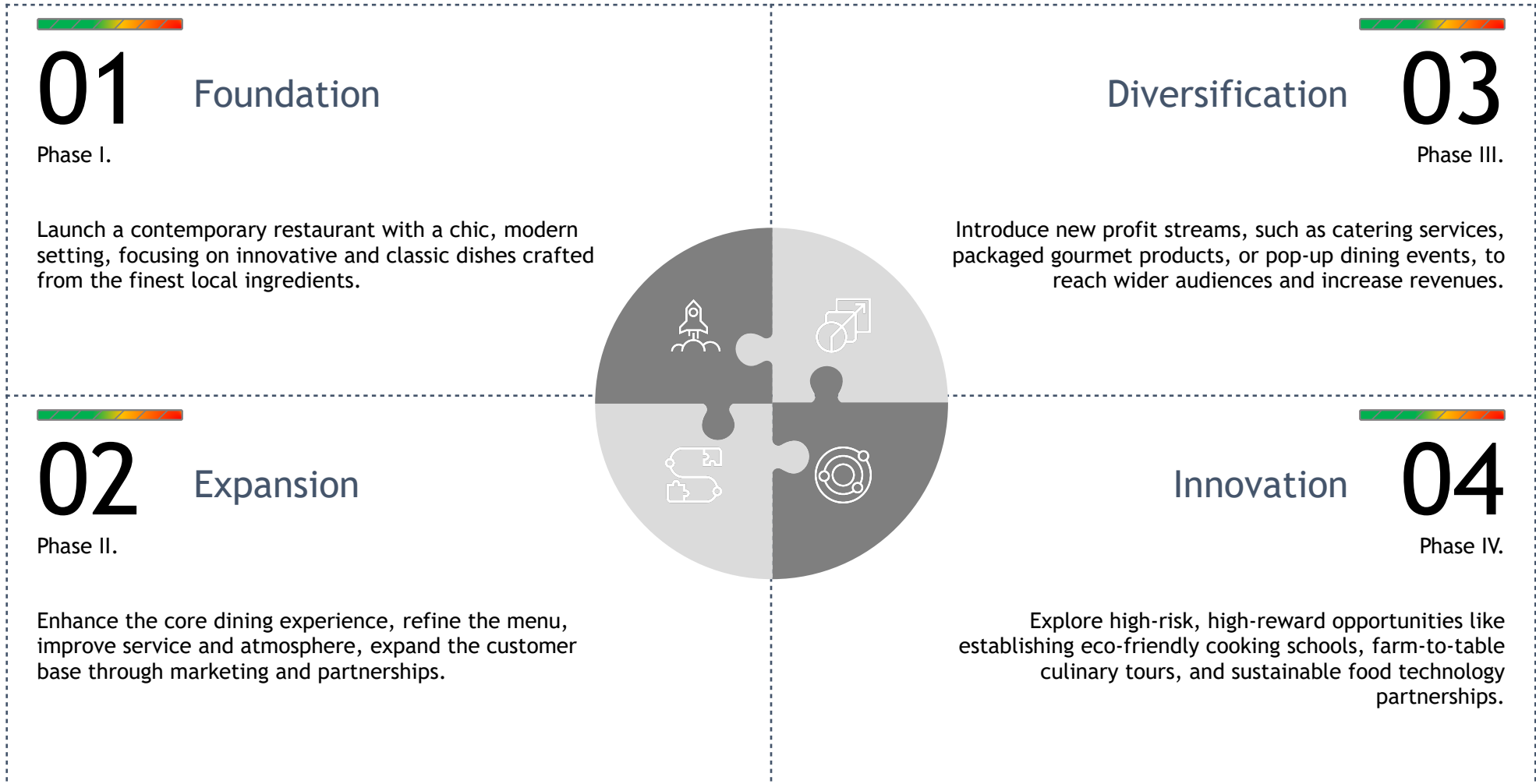


About the Company: General Overview



Echo is a contemporary restaurant dedicated to delivering exceptional dining experiences in a chic, modern setting. Specializing in the Restaurants and mobile food service activities industries, Echo operates within the Accommodation and food service activities sector. The menu features a blend of innovative and classic dishes crafted from the finest local ingredients. With a focus on providing a welcoming atmosphere and outstanding service, Echo ensures every guest enjoys a memorable meal. Committed to sustainability, the restaurant incorporates eco-friendly practices and supports local farmers. Whether for a special occasion or a casual outing, Echo offers a unique dining experience that celebrates quality and creativity.

The Main Phases: Projects & Impacts



Product Impact on Core Stakeholders

Main Stakeholder	Product Benefits
Customers	<ol style="list-style-type: none"> 1. Enjoy an innovative and high-quality dining experience in a chic, modern setting. 2. Access to meals made from the finest local ingredients, promoting better health and taste. 3. Benefit from a welcoming atmosphere and outstanding service for memorable dining experiences.
Local Farmers	<ol style="list-style-type: none"> 1. Steady demand for local produce, fostering economic stability and growth. 2. Higher visibility and recognition through partnerships with a reputable restaurant. 3. Opportunities to collaborate on sustainable farming practices and innovations.
Employees	<ol style="list-style-type: none"> 1. Opportunities for career growth and professional development in a modern restaurant setting. 2. A supportive work environment that values creativity and exceptional service. 3. Access to training in sustainable practices and innovative cooking techniques.
Investors	<ol style="list-style-type: none"> 1. Potential for high returns through phased growth, from foundation to innovation. 2. Reduced risk with diversified profit streams including catering, gourmet products, and pop-up events. 3. Opportunity to be part of a venture committed to sustainability and local community support.
Community	<ol style="list-style-type: none"> 1. Enhanced local economy through support of local farmers and suppliers. 2. Increased employment opportunities within the community. 3. Access to unique dining experiences and community events that foster local culture.
Suppliers	<ol style="list-style-type: none"> 1. Consistent business relationships and demand for high-quality local ingredients. 2. Opportunities for collaborative growth and innovation in sustainable practices. 3. Increased visibility and market reach through association with a reputable restaurant.
Environmental Advocates	<ol style="list-style-type: none"> 1. Promotion of eco-friendly practices and sustainable food technologies. 2. Partnership opportunities to advance environmental goals within the food industry. 3. Increased public awareness and support for sustainability initiatives through advocacy and education.

Key Performance Components

Competitive Advantage

Innovative Menu

Echo offers a blend of innovative and classic dishes crafted from the finest local ingredients, catering to diverse palates and ensuring a unique dining experience.

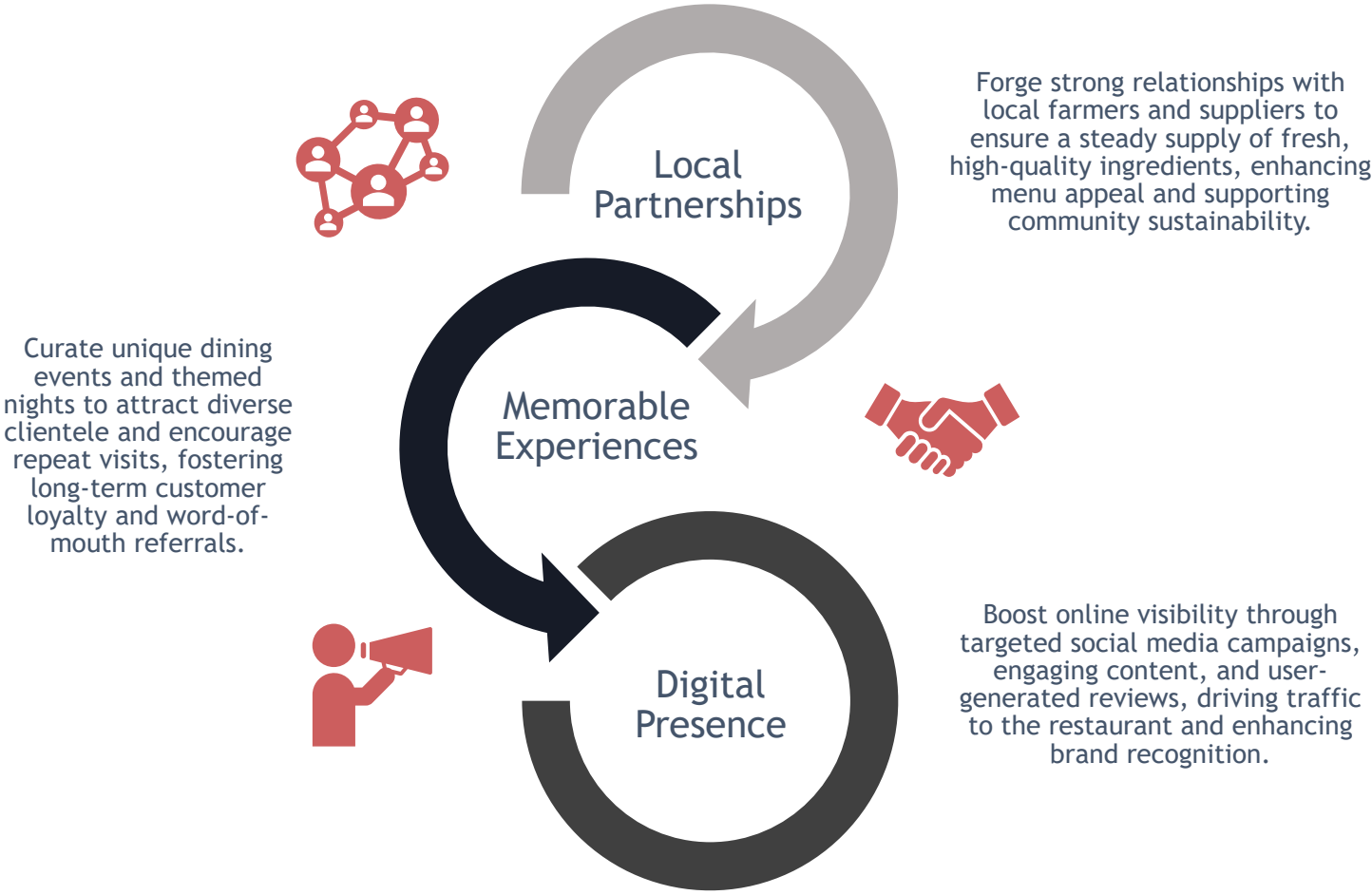
Exceptional Ambiance

Echo provides a chic, modern setting with a welcoming atmosphere, ensuring that every guest enjoys a comfortable and memorable dining experience.

Sustainability Focus

Echo is committed to sustainability, incorporating eco-friendly practices and supporting local farmers to promote responsible dining and strengthen community ties.

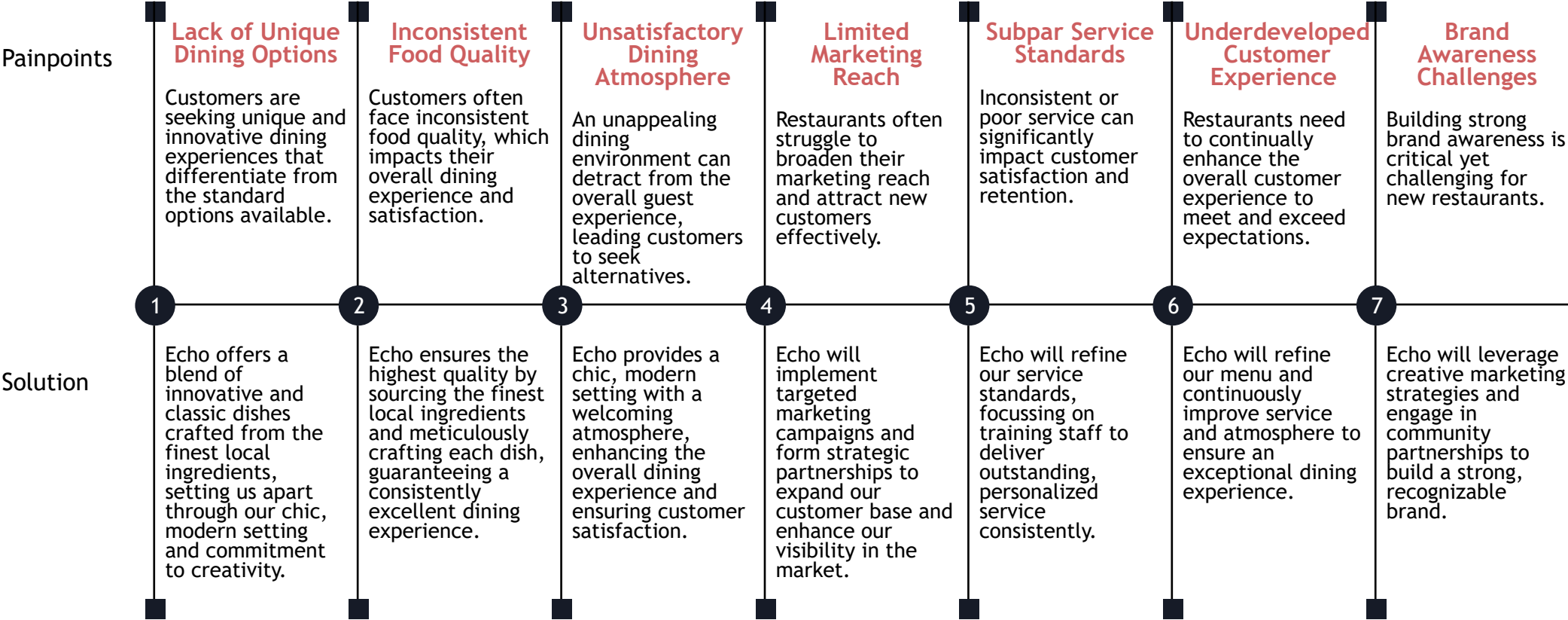
Marketing and Growth Strategy



Target Groups


Industries		Description
I	 Food Enthusiasts	Individuals who are passionate about trying new and innovative dishes and seek unique dining experiences will find Echo a perfect destination.
II	 Local Residents	People living in the nearby area looking for a reliable and high-quality restaurant to enjoy regular meals will appreciate the convenience and excellence at Echo.
III	 Business Professionals	Professionals seeking a sophisticated environment for business lunches, meetings, or after-work dinners can rely on Echo for an impressive culinary experience.
IV	 Tourists and Visitors	Out-of-town guests exploring the region will be drawn to Echo's contemporary setting and exquisite local flavors, providing them with a memorable dining highlight of their trip.
V	 Event Planners	Organizations and individuals planning special events like weddings, corporate gatherings, or celebrations will benefit from Echo's high-quality catering services.
VI	 Health-Conscious Diners	Customers who prioritize healthy eating and sustainable food choices will appreciate Echo's commitment to eco-friendly practices and locally-sourced, fresh ingredients.
VII	 Food Critics and Bloggers	Culinary reviewers and social media influencers seeking the latest and greatest in dining experiences will find Echo's innovative and classic offerings worthy of coverage.

Solution from Phase I to Phase IV




Strategic Analysis: SWOT

Strength




High-quality, locally sourced ingredients for superior taste. Chic, modern dining ambiance enhances guest experience. Commitment to sustainability attracts eco-conscious diners. Outstanding service ensures memorable dining experiences. Blend of classic and innovative dishes appeals to diverse palates.

Weaknesses




Higher pricing may limit customer base. Limited brand recognition compared to established competitors. Dependency on local suppliers may affect consistency. Need for continuous innovation to maintain interest. High operational costs due to premium ingredients and sustainability practices.

Opportunities



Expansion into new geographic markets. Introduction of innovative menu items to attract new customers. Collaboration with local events for brand exposure. Leveraging online marketing to reach broader audiences. Development of catering services for additional revenue streams.

Threats



Intense competition from other restaurants. Economic downturns reducing dining out frequency. Fluctuations in local ingredient availability. Operational disruptions due to health and safety regulations. Negative reviews can quickly impact reputation.

Management Team

Overview

With a passion for fine dining, Michael brings over 10 years of experience in the hospitality industry, overseeing Echo's culinary vision



Co-Founder & CEO

Emma Johnson



Co-Founder & Head Chef

Overview

Emma, an award-winning chef, designs innovative menus that combine traditional Austrian flavors with modern culinary techniques.

Overview

David manages day-to-day operations, ensuring Echo provides an exceptional dining experience through impeccable service and attention to detail.



Restaurant Manager

Sophia Taylor



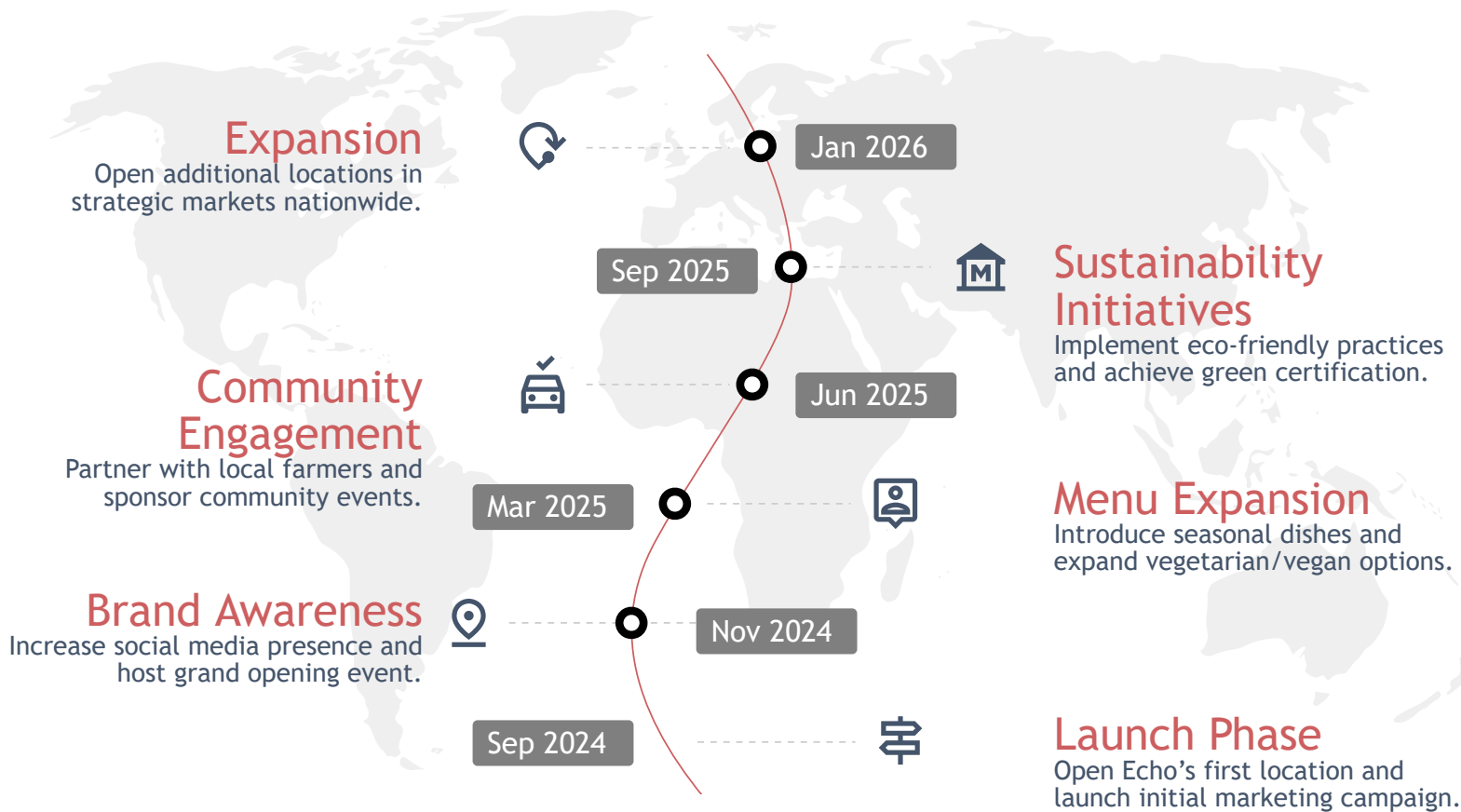
Marketing Manager

Overview

Sophia leverages her marketing expertise to promote Echo's unique dining experience, developing strategies that attract both locals and tourists.



History & Roadmap



Current Status.

- Launching Sep 2024 with the first location.
- Enhancing brand awareness by Nov 2024.
- Expanding menu with new dishes by Mar 2025.
- Engaging with local community by Jun 2025.
- Completing sustainability goals by Sep 2025.
- Expanding into new markets by Jan 2026.

Organizational and Marketing Tasks

#	Check List Item	Status	Priority	Area	ETA
General Planning and Organization					
1	Define Company Vision and Mission	●	Not Started	High	CEO 2 weeks
2	Develop a Comprehensive Business Plan	●	Not Started	High	CFO 1 month
3	Register Business and Obtain Licenses	●	Not Started	High	COO 3 weeks
4	Create Organizational Structure and Roles	●	Not Started	Medium	CPO 1 month
5	Establish Vendor and Supplier Relationships	●	Not Started	High	CPO 1 month
6	Set Up Financial Accounting Systems	●	Not Started	High	CFO 3 weeks
7	Develop Health and Safety Protocols	●	Not Started	Medium	CSO 2 weeks
8	Implement Technology Infrastructure	●	Not Started	Medium	CTO 1 month
Marketing					
1	Develop Brand Identity	●	Not Started	High	CMO 2 weeks
2	Launch Website and Online Reservation System	●	Not Started	High	CTO 1 month
3	Establish Social Media Presence	●	Not Started	Medium	CMO 1 month
4	Execute Local Advertising Campaigns	●	Not Started	High	CBO 2 months
5	Develop Loyalty and Referral Programs	●	Not Started	Medium	CRO 2 months
6	Host Launch Event and VIP Nights	●	Not Started	High	COO 3 months
7	Create Content for Blog/Newsletter	●	Not Started	Low	CPO 1 month
8	Develop Reviews and Testimonials Strategy	●	Not Started	Medium	CSO 2 months

Overview of Phases

#	Check List Item	Status	Priority	Area	ETA
Phase 1 & Technical Set Up for next Phases					
1	Secure Location	● Not Started	High	CEO	2 months
2	Finalize Restaurant Design	● Not Started	High	COO	3 months
3	Hire and Train Staff	● Not Started	High	CPO	4 months
4	Establish Supplier Relationships	● Not Started	Medium	CPO	2 months
5	Set Up Accounting and Financial Systems	● Not Started	Medium	CFO	1 month
6	Develop Menu	● Not Started	High	CSO	2 months
7	Implement Eco-Friendly Practices	● Not Started	Medium	CSO	3 months
8	Set Up POS and Technology Infrastructure	● Not Started	Medium	CTO	2 months
Phase 2					
1	Refine and expand menu offerings	● Not Started	High	CPO	2 months
2	Enhance customer service training	● Not Started	High	COO	3 months
3	Upgrade restaurant ambiance	● Not Started	Medium	CBO	4 months
4	Develop strategic marketing campaigns	● Not Started	High	CMO	1 month
5	Form local partnerships for cross-promotions	● Not Started	Medium	CRO	3 months
6	Implement feedback systems for continuous improvement	● Not Started	High	CSO	2 months
7	Optimize supply chain for better ingredient sourcing	● Not Started	Medium	CFO	3 months
8	Launch Loyalty Program	● Not Started	High	CIO	2 months

Overview of Phases

#	Check List Item	Status	Priority	Area	ETA	
Phase 3						
1	Launch Catering Services	●	Not Started	High	COO	3 months
2	Develop Packaged Gourmet Products	●	Not Started	Medium	CPO	4 months
3	Host Pop-Up Dining Events	●	Not Started	High	CMO	6 months
4	Create a Subscription Service for Monthly Meal Kits	●	Not Started	Medium	CIO	5 months
5	Partner with Local Wineries for Exclusive Pairing Menus	●	Not Started	Medium	CRO	3 months
6	Develop an Online Ordering Platform for Gourmet Meals	●	Not Started	High	CTO	4 months
7	Launch Seasonal Outdoor Dining Experiences	●	Not Started	Low	CFO	6 months
8	Introduce a Loyalty Program for Repeat Customers	●	Not Started	Medium	CSO	3 months
Phase 4						
1	Establish eco-friendly cooking schools	●	Not Started	High	CEO	6 months
2	Develop farm-to-table culinary tours	●	Not Started	High	COO	8 months
3	Form partnerships with sustainable food technology firms	●	Not Started	Medium	CSO	5 months
4	Launch an eco-friendly packaging initiative	●	Not Started	High	CPO	3 months
5	Research and implement sustainable cooking methods	●	Not Started	Medium	CTO	4 months
6	Create an eco-conscious marketing campaign	●	Not Started	Medium	CMO	2 months
7	Host sustainable food workshops and events	●	Not Started	Low	CRO	7 months
8	Implement renewable energy solutions in the restaurant	●	Not Started	High	CFO	6 months

Core Risks & Mitigation Strategies

1. Operation and maintenance risks

#	Risk Type	Area	Mitigation Strategy
1	Ingredient Supply Chain Disruptions	COO	Secure multiple local suppliers and maintain inventory buffer
2	Equipment Failures	COO	Schedule regular maintenance and have backup equipment
3	Staff Turnover	CPO	Offer competitive wages and career development
4	Food Safety Incidents	COO	Implement strict hygiene protocols
5	Power Outages	CIO	Install backup generators

2. Regulatory and legal risks

#	Risk Type	Area	Mitigation Strategy
1	Food Safety Regulations	COO	Implement a comprehensive food safety management system and regular staff training on compliance with the latest food safety regulations.
2	Health Code Compliance	COO	Conduct regular health and hygiene audits and ensure all employees are trained in proper sanitation and food handling procedures.
3	Labor Law Compliance	CPO	Stay updated with labor laws and ensure fair and legal employment practices, including proper documentation and adherence to working hours and wage regulations.
4	Alcohol Licensing	CRO	Obtain and regularly renew all required alcohol licenses, train staff in responsible alcohol service, and ensure compliance with local alcohol sales regulations.

3. Strategic/Market Risk

#	Risk Type	Area	Mitigation Strategy
1	Changing Consumer Preferences	CPO	Regularly update the menu based on market research.
2	Competition from New Entrants	CEO	Focus on differentiating Echo's unique value proposition.
3	Economic Downturns	CFO	Maintain a flexible pricing strategy.
4	Negative Online Reviews	CMO	Quickly address customer complaints and improve service.
5	Supply Chain Disruptions	COO	Diversify suppliers and maintain inventory buffers.

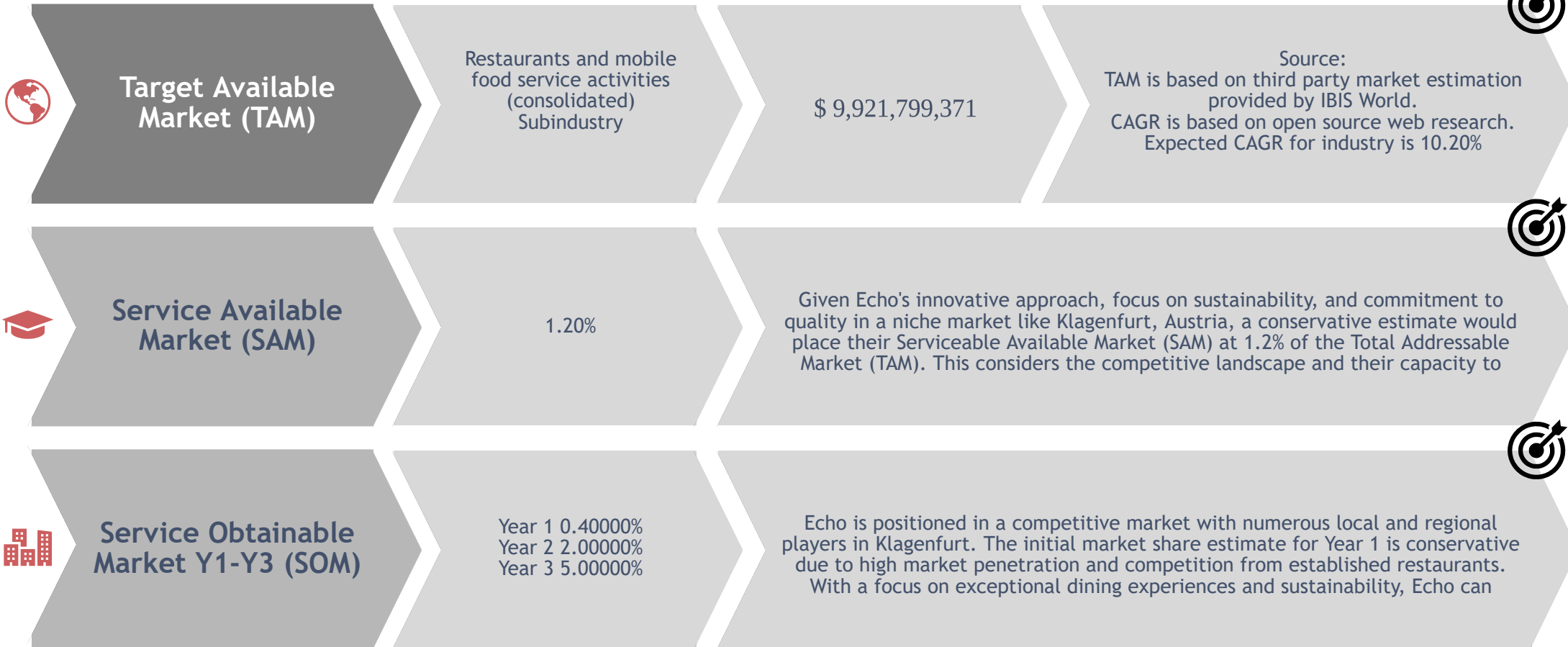
4. Finance risk

#	Risk Type	Area	Mitigation Strategy
1	Cash Flow Management	CFO	Implement strict budgeting and monitoring
2	Rising Ingredient Costs	CPO	Establish long-term supplier contracts
3	Market Volatility	CBO	Diversify revenue streams
4	High Initial Investment	CFO	Secure varied financing options
5	Seasonal Demand Fluctuations	CMO	Develop seasonal marketing campaigns

5. Other general risk

#	Risk Type	Area	Mitigation Strategy
1	Brand Reputation Damage	CMO	Monitor online reviews and quickly address complaints
2	Supply Chain Disruptions	COO	Establish relationships with multiple suppliers
3	Customer Health and Safety Concerns	CRO	Implement strict health and safety protocols
4	Employee Turnover	COO	Enhance employee training and retention programs
5	Market Competition	CEO	Diversify offerings and innovate continuously

Market Overview (TAM, SAM and SOM)



Funding Allocation

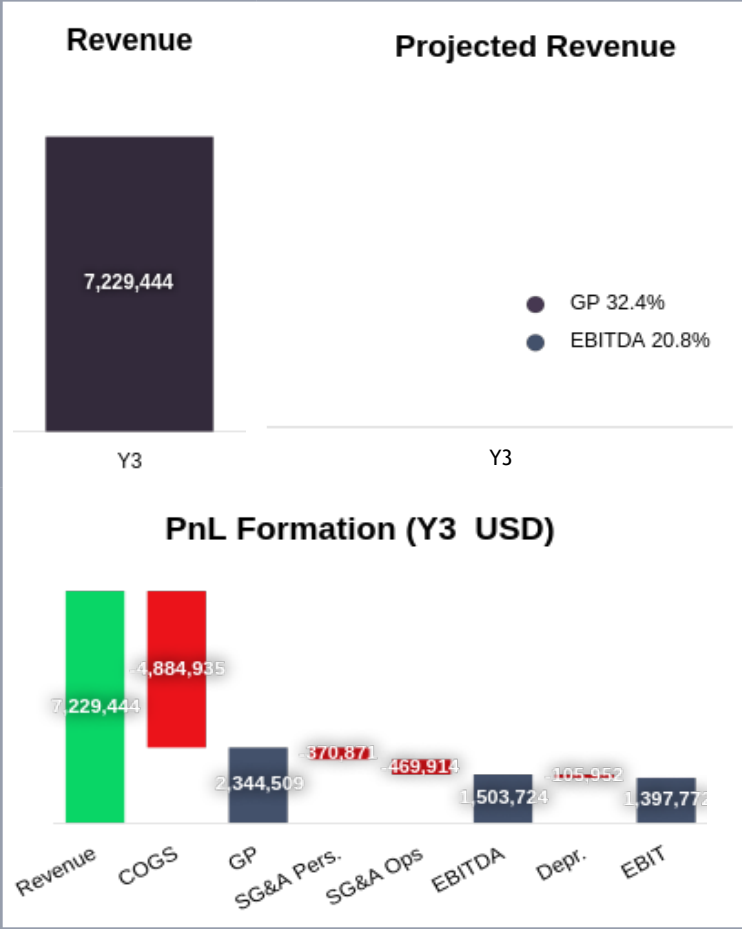
The funding will be used to finance the CAPEX and cash deficit from Year 1 operations, aiming to expedite the development process. In subsequent years the company plans to sustain operations without requiring major additional capital injection. Table below presents the overview of expected inflows and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

The total investment required is \$ 500,000

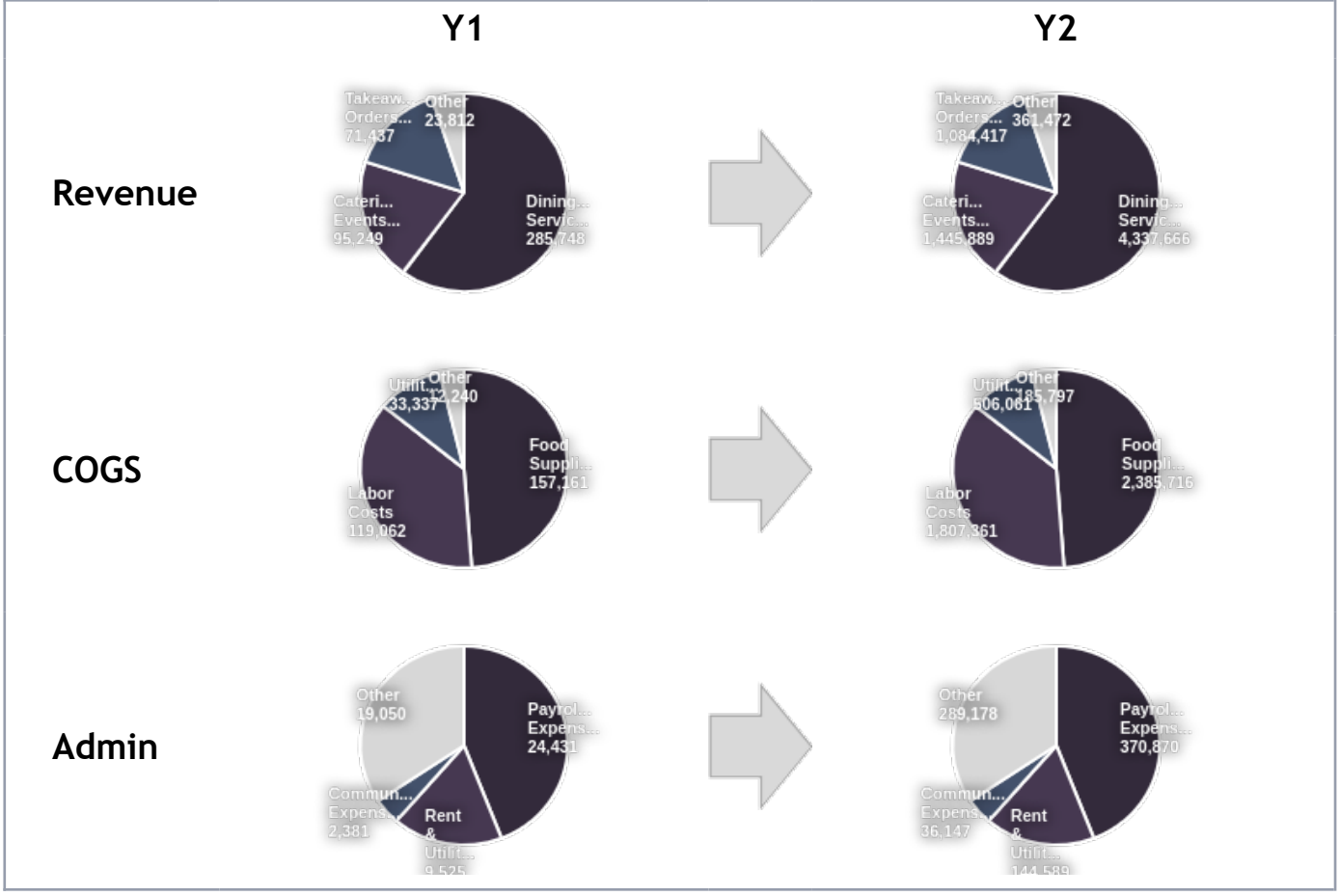
Y1 Cash Flow Stream(USD)	Inflows	Outflows
Gross Profit	154,447	
Payroll Expenses		24,431
Rent & Utilities		9,525
Marketing and Branding		5,953
Training and Development		3,572
Capex		500,000
Other Miscellaneous		3,572
Communication Expenses		2,381
Legal and Professional Fees		2,381
Representation and Entert.		2,381
Office supplies		1,191
CAPEX & WC shortage Y1		400,941
Buffer		99,059
Total Required Investment(USD)		500,000



Y3 PL formation and Margins



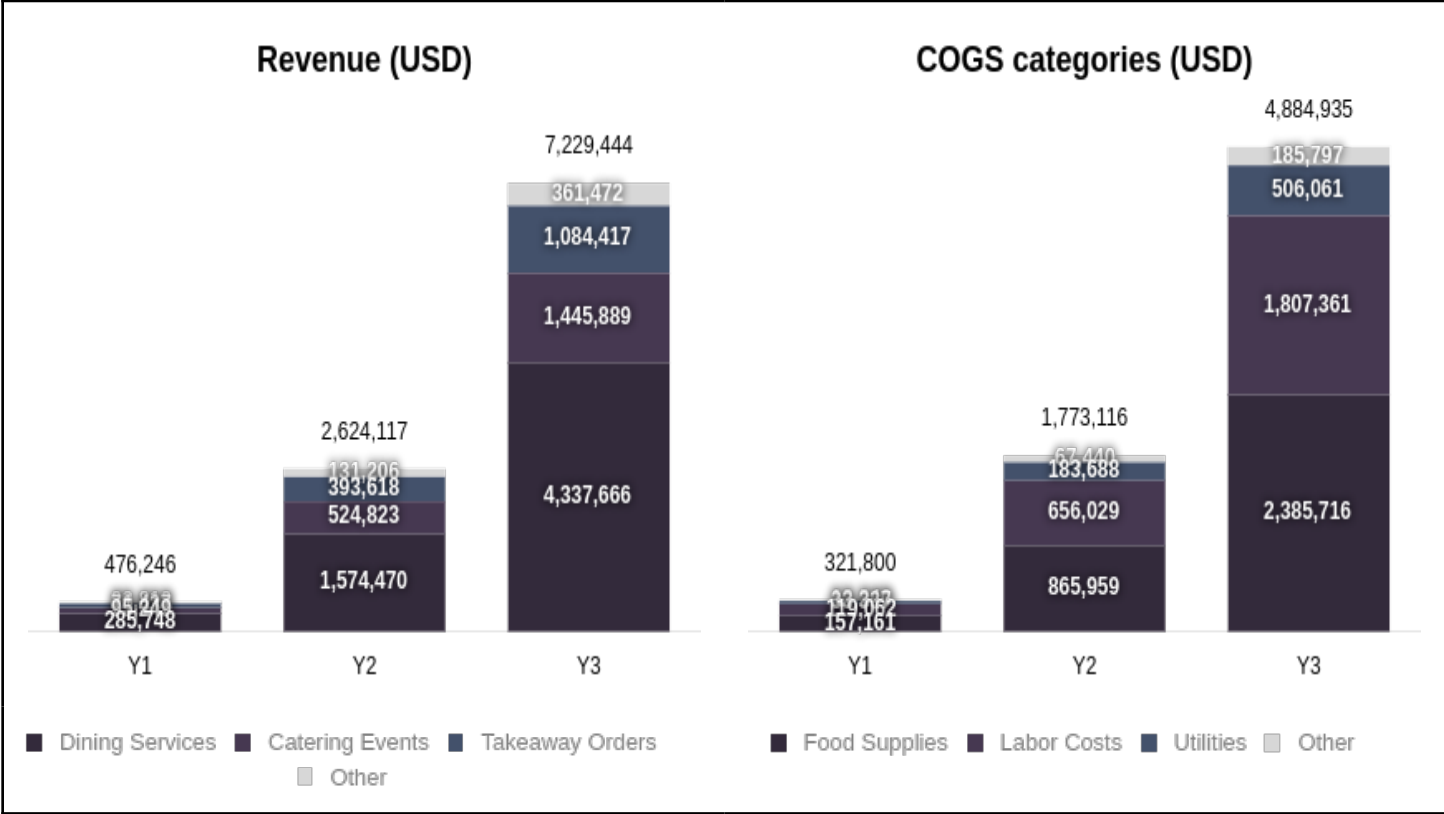
Business Line Breakdown (USD)



Revenue Formation Narrative

Echo, a contemporary restaurant dedicated to exceptional dining experiences, has carefully planned its revenue projections based on its detailed market analysis. The Total Addressable Market (TAM) for Echo in Klagenfurt, Austria is estimated to be 9,921,799,371 USD . Given Echo's innovative approach and commitment to sustainability, the estimated Serviceable Available Market (SAM) for the restaurant is 1.2% of the TAM, considering the competitive landscape and Echo's capacity for market penetration. This results in SAM narrative that aligns with Echo's capital and resources. In year 1, Echo expects a Serviceable Obtainable Market (SOM) of 0.40%, translating into a revenue of 476,246 USD . As Echo continues to establish its brand and reputation, the SOM for year 2 is projected at 2.00%, driving revenues to 2,624,117 USD . By year 3, with sustained efforts on outstanding service and eco-friendly practices, Echo anticipates capturing 5.00% of the market, resulting in revenues of 7,229,444 USD . The lines of business contributing to this revenue include Dining Services (60.00% of total revenue), Catering Events (20.00%), Takeaway Orders (15.00%), and Other related services (5.00%). The strategic and gradual increase in market share emphasizes Echo's strong belief in building brand loyalty and customer retention through exceptional service and quality, ensuring long-term growth and sustainability in the dynamic food service industry.

\$ 7,229,444 ^{Y3} Projected Revenue **0.00%** Market share



Revenue Calculation Details

Revenue Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Dining Services	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%	60.00%
Catering Events	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%
Takeaway Orders	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%

Dining Services	17,859	17,859	17,859	21,431	21,431	21,431	26,194	26,194	26,194	29,765	29,765	29,765	285,748	1,574,470	4,337,666
Catering Events	5,953	5,953	5,953	7,144	7,144	7,144	8,731	8,731	8,731	9,922	9,922	9,922	95,249	524,823	1,445,889
Takeaway Orders	4,465	4,465	4,465	5,358	5,358	5,358	6,548	6,548	6,548	7,441	7,441	7,441	71,437	393,618	1,084,417
Other	1,488	1,488	1,488	1,786	1,786	1,786	2,183	2,183	2,183	2,480	2,480	2,480	23,812	131,206	361,472

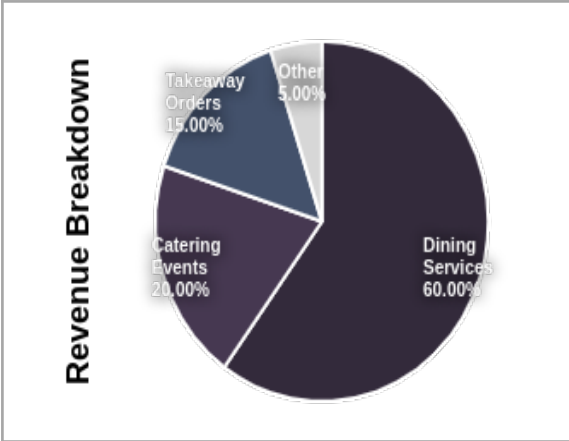
Total Revenue (USD)	29,765	29,765	29,765	35,718	35,718	35,718	43,656	43,656	43,656	49,609	49,609	49,609	476,246	2,624,117	7,229,444
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Total revenue is expected to reach \$ 7,229,444 by year 3.

Main revenue driver are:

- Dining Services which generates \$ 4,337,666 by Year 3
- Catering Events which generates \$ 1,445,889 by Year 3

Expected CAGR for total Revenue in Y1-Y3 is 289.62 %



COGS Calculation Details

COGS Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Food Supplies	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%	33.00%
Labor Costs	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%
Utilities	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%
Other	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%	2.57%

Food Supplies	9,823	9,823	9,823	11,787	11,787	11,787	14,406	14,406	14,406	16,371	16,371	16,371	157,161	865,959	2,385,716
Labor Costs	7,441	7,441	7,441	8,930	8,930	8,930	10,914	10,914	10,914	12,402	12,402	12,402	119,062	656,029	1,807,361
Utilities	2,084	2,084	2,084	2,500	2,500	2,500	3,056	3,056	3,056	3,473	3,473	3,473	33,337	183,688	506,061
Other	765	765	765	918	918	918	1,122	1,122	1,122	1,275	1,275	1,275	12,240	67,440	185,797

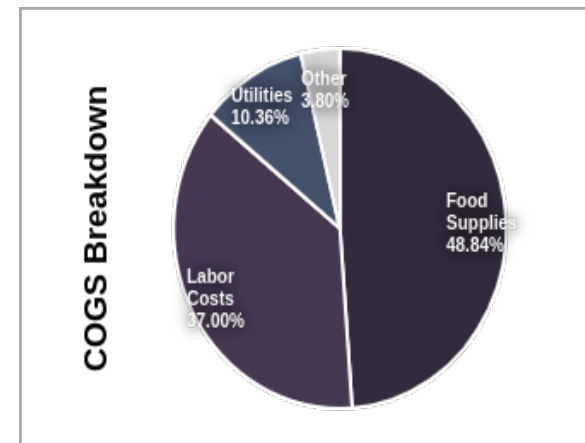
Total COGS (USD)	20,112	20,112	20,112	24,135	24,135	24,135	29,498	29,498	29,498	33,521	33,521	33,521	321,800	1,773,116	4,884,935
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Total COGS is expected to reach \$ 4,884,935 by year 3.

Main revenue driver are:

- Food Supplies which generates \$ 2,385,716 by Year 3
- Labor Costs which generates \$ 1,807,361 by Year 3

Expected CAGR for total COGS in Y1-Y3 is 289.62 %



SG&A Calculation Details

OPEX Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
<i>Payroll Expenses</i>	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%	5.13%
<i>Rent & Utilities</i>	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%
<i>Communication Expenses</i>	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%
<i>Office supplies</i>	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%	0.25%
<i>Legal and Professional Fees</i>	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%
<i>Marketing and Branding</i>	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%	1.25%
<i>Representation and Entertainment</i>	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%
<i>Training and Development</i>	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%
<i>Other Miscellaneous</i>	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%	0.75%

<i>Payroll Expenses</i>	1,527	1,527	1,527	1,832	1,832	1,832	2,240	2,240	2,240	2,545	2,545	2,545	24,431	134,617	370,870
<i>Rent & Utilities</i>	595	595	595	714	714	714	873	873	873	992	992	992	9,525	52,482	144,589
<i>Communication Expenses</i>	149	149	149	179	179	179	218	218	218	248	248	248	2,381	13,121	36,147
<i>Office supplies</i>	74	74	74	89	89	89	109	109	109	124	124	124	1,191	6,560	18,074
<i>Legal and Professional Fees</i>	149	149	149	179	179	179	218	218	218	248	248	248	2,381	13,121	36,147
<i>Marketing and Branding</i>	372	372	372	446	446	446	546	546	546	620	620	620	5,953	32,801	90,368
<i>Representation and Entertainment</i>	149	149	149	179	179	179	218	218	218	248	248	248	2,381	13,121	36,147
<i>Training and Development</i>	223	223	223	268	268	268	327	327	327	372	372	372	3,572	19,681	54,221
<i>Other Miscellaneous</i>	223	223	223	268	268	268	327	327	327	372	372	372	3,572	19,681	54,221

Total SG&A (USD)	3,462	3,462	3,462	4,154	4,154	4,154	5,077	5,077	5,077	5,770	5,770	5,770	55,387	305,185	840,784
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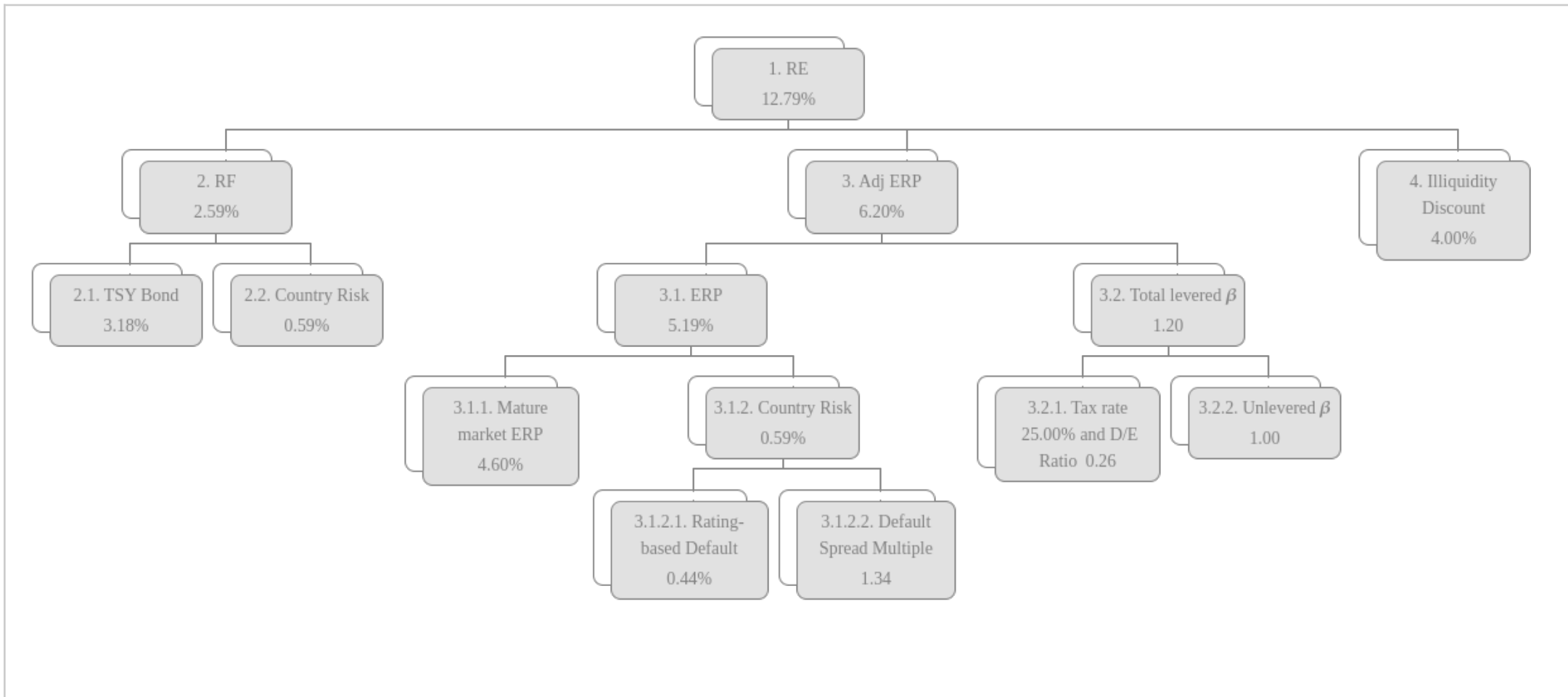
PaT Expectations

1 2 3 4 5 6 7

Financial Projection

Income Statement (USD)	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Revenue	29,765	29,765	29,765	35,718	35,718	35,718	43,656	43,656	43,656	49,609	49,609	49,609	476,246	2,624,117	7,229,444
Dining Services	17,859	17,859	17,859	21,431	21,431	21,431	26,194	26,194	26,194	29,765	29,765	29,765	285,748	1,574,470	4,337,666
Catering Events	5,953	5,953	5,953	7,144	7,144	7,144	8,731	8,731	8,731	9,922	9,922	9,922	95,249	524,823	1,445,889
Takeaway Orders	4,465	4,465	4,465	5,358	5,358	5,358	6,548	6,548	6,548	7,441	7,441	7,441	71,437	393,618	1,084,417
Other	1,488	1,488	1,488	1,786	1,786	1,786	2,183	2,183	2,183	2,480	2,480	2,480	23,812	131,206	361,472
COGS	-20,112	-20,112	-20,112	-24,135	-24,135	-24,135	-29,498	-29,498	-29,498	-33,521	-33,521	-33,521	-321,800	-1,773,116	-4,884,935
Food Supplies	-9,823	-9,823	-9,823	-11,787	-11,787	-11,787	-14,406	-14,406	-14,406	-16,371	-16,371	-16,371	-157,161	-865,959	-2,385,716
Labor Costs	-7,441	-7,441	-7,441	-8,930	-8,930	-8,930	-10,914	-10,914	-10,914	-12,402	-12,402	-12,402	-119,062	-656,029	-1,807,361
Utilities	-2,084	-2,084	-2,084	-2,500	-2,500	-2,500	-3,056	-3,056	-3,056	-3,473	-3,473	-3,473	-33,337	-183,688	-506,061
Other	-765	-765	-765	-918	-918	-918	-1,122	-1,122	-1,122	-1,275	-1,275	-1,275	-12,240	-67,440	-185,797
Gross Profit	9,653	9,653	9,653	11,584	11,584	11,584	14,158	14,158	14,158	16,088	16,088	16,088	154,447	851,001	2,344,509
SG&A Personal Expenses	-1,527	-1,527	-1,527	-1,832	-1,832	-1,832	-2,240	-2,240	-2,240	-2,545	-2,545	-2,545	-24,431	-134,617	-370,870
SG&A Operating Expenses	-1,935	-1,935	-1,935	-2,322	-2,322	-2,322	-2,838	-2,838	-2,838	-3,225	-3,225	-3,225	-30,956	-170,568	-469,914
EBITDA	6,191	6,191	6,191	7,429	7,429	7,429	9,080	9,080	9,080	10,319	10,319	10,319	99,059	545,816	1,503,724
Depreciation	8,829	8,829	8,829	8,829	8,829	8,829	8,829	8,829	8,829	8,829	8,829	8,829	105,952	105,952	105,952
EBIT	-2,638	-2,638	-2,638	-1,400	-1,400	-1,400	251	251	251	1,489	1,489	1,489	-6,893	439,864	1,397,772
Interest Expense	536	536	536	536	536	536	536	536	536	536	536	536	6,436	6,436	6,436
Profit before Tax	-3,174	-3,174	-3,174	-1,936	-1,936	-1,936	-285	-285	-285	953	953	953	-13,329	433,428	1,391,336
Tax	-794	-794	-794	-484	-484	-484	-71	-71	-71	238	238	238	-3,332	108,357	347,834
Profit after Tax (USD)	-2,381	-2,381	-2,381	-1,452	-1,452	-1,452	-214	-214	-214	715	715	715	-9,997	325,071	1,043,502

Required Return on Equity Derivation



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 $R(E) = R(F) + \beta * (ERP)$, 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 Premium of 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

	Proportion of firms that were started in 1998 that survived through						
	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
DCF	Profit after Tax	-9,997	325,071	1,043,502	1,149,939	1,267,233	1,396,491	1,538,933
	Growth% Y4-Y7				10.20%	10.20%	10.20%	10.20%
	Growth% Y7 -->				3.50%			
	WACC				12.79%			
	PV Y1-Y7 at Y0	-8,863	255,518	727,208	710,497	694,169	678,217	662,632
	PV Y7 --> Y0				7,380,823			
	NPV (USD)				11,100,201			

Average Survival Rate for 3 Years 50%

Final Valuation \$ 5,550,101

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 12.79 % 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.

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 goods sold
 DCF - Discounted cash flow
 Depr. - Depreciation
 EBIT - Earnings before interest and taxes
 EBITDA - Earnings before interest, taxes, depreciation, and amortization
 EBT - Earnings Before Tax
 ERP - Equity Risk Premium
 ETA - Estimated Time of Arrival
 EV - Enterprise Value
 FA (Tangible and Intangible) - Fixed assets (tangible and intangible)
 FX - Foreign Exchange
 FY - Fiscal year
 GP - gross profit
 k \$ - Thousands of \$
 LLM - Large Language Model
 LFY - Last fiscal year
 m \$ - Millions of \$
 MTD - Month-to-date
 MVP - Minimum Viable Product
 NFT - Non-Fungible Token
 NPV - Net present value
 OPEX - Operating Expense
 P&L - A profit and loss (P&L) statement
 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

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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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