



A Private Supper Club

Principals

Beverley Love

Laurita Watson

Warren Wells

Confidentiality and Disclaimer Statement

The market analysis and financial projections presented herein represent the company's best judgement and reasonable assumptions of future events and circumstances. All other information contained has been obtained from sources deemed reliable. However, no warranty or representation, expressed or implied, is made as to the accuracy or completeness of the information contained.

We are providing you with certain information regarding our business to assist you in making a business decision. This information will be provided, and discussions between us will occur, based on your agreement not to utilize or disclose to others the concepts and information we disclose to you.

In consideration of our providing you with such information, to set forth a clear understanding of the mutual rights and obligations, and intending to be legally bound, the parties agree as follows:

1. You agree to maintain in confidence all information which we provide to you relating to our business including, but not limited to data, designs, know-how, technical and non-technical materials, equipment, software, schematics, drawings, specifications, samples and prototypes.
2. You will not use the Information except to evaluate our business for the purposes of a business decision, and you will not use the Information for your own or another's benefit, or for our detriment.
3. You will not reproduce, duplicate or make additional copies of the Information in any manner, without our written permission.
4. You will disclose the Information only to your employees who are directly concerned with evaluating a business decision on a need-to-know basis, and you will inform them of the confidential treatment to be given the Information. You agree to take reasonable measures to restrain such employees from prohibited or unauthorized disclosures or use of the Information. In any event, you will be liable and responsible for any breach of this agreement by you or any of your employees. You will not disclose the Information to any third party without our prior written permission.
5. All Information and the Product will remain our property. You shall return it all to us immediately upon our request.

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Executive Summary

The CandyBox NYC will be a full service private supper club offering southern fusion cuisine under the helm of legendary chef Laurita Watson. The CandyBox NYC is an homage to the infamous private club of 70's London. The CandyBox will initially be open to the public while selling private memberships.

Mission Statement

Our mission is to offer a welcoming and stylish refuge where our members can relax, collaborate and mingle with other well-heeled contemporaries, while enjoying all the privileges that The Candy Box NYC has to offer in an environment is not only welcoming, sophisticated but unique in design. Our concentration is on superior amenities and service surpassing members expectations. Our fabulous team offers personalised service only a premier private club can bring.

Description of Business

The CandyBox NYC will be a full service private supper club offering southern fusion cuisine under the helm of legendary chef Laurita Watson. The CandyBox NYC is an homage to the infamous private club of 70's London. The CandyBox will initially be open to the public while selling private memberships.

The CandyBox NYC will offer entertainment, private dining, lounge, special events and concierge services. Membership privileges include priority reservations, and free access to special events. Non-members are welcome to book a table, subject to availability.

The refined dining room is polished yet comfortable. The Candy Box serves as a great venue to socialize in a in a remarkable and stylish ambiance that will delight our most discerning members. This oasis is perfect for the rich, creative, and power-set, where discretion is strictly observed at this exclusive enclave.

Company Ownership/Legal Entity:

Candy Box will be a new corporation

Location

TBD

Hours of Operation: The Candy Box will open daily from 1 pm to 4 am

Products and Services

The Candy Box NYC is a one-stop culinary dining and lounge, serving exceptional southern fare with a separate lounge that offers its client entertainment, or a place to chill with friends and celebrities. One thing that will be always consistent with The Candy Box NYC is its impeccable service. All staff hired will have industry experience and will go through extensive training, ensuring top-notch customer service. The Candy Box NYC's extraordinary atmosphere will be indicative of a sophisticated yet warm and inviting. The fully stocked bar has the feel of a contemporary yet organic warmth with its natural materials, including plush tufted seating in rich tones of lavender and blue, and extraordinary ambient lighting,

The Candy Box NYC will be a respite for its members with Bottle service, unique cocktails, serving a light menu. The atmosphere is upscale chill-relax with couches and areas that respect the privacy of groups yet one feels a part of the action. The lounge will offer occasional entertainment from comedy, jazz to well-known Djs. The lounge is also available for private events. We understand who our target patrons are and will use them to develop a brand identity.

The Candy Box's menu is created by Culinary Diva Extraordinaire, Laurita Watson. Her menu differentiates from others through her use of the freshest organic ingredients prepared daily, and an eclectic collection of culinary techniques.

Management

Laurita Watson is world renowned for her food and establishments in London and Paris in the 80's. Her clients were the who's who in entertainment, fashion, royalty, and tycoons, In New York she made the Shark Bar one of the must-go-to establishments in the 80s. Her Tribeca restaurant Café Soul hosted star-studded clientele. Her private clients included David Bowie, Aretha Franklin, Miles Davis and Janet Jackson.

Beverley Love is a former New York City restaurant owner with over 30 years' experience in the Hospitality industry, will be the operations manager overseeing a staff of approximately 17. Staff will consist of a Manager, bartenders, wait-staff, bussers, chef, line cooks, kitchen prep, dishwasher, and porter. Beverley holds an MS in Business Management and Leadership from the City University of New York. She will also be responsible for ongoing operations.

Warren Wells has over 25 years in finance and real estate. He has secured bank financing for over 25 quick service and casual dining restaurants, and has invested in and managed over 15 different real estate properties over the years. Mr. Wells' experience will help in managing the Candy Box Lounge financing and real estate needs, including lease negotiation, structuring, and facility construction.

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