

# EME'S Food Hall



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FOUNDER & CEO



# *The Problem*

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## Addressing the High Risks in Restaurants and Developer Amenities

The restaurant industry faces **excessive operational risks** and high capital intensity, contributing to a staggering failure rate. Simultaneously, real estate developers must provide innovative amenities to attract tenants. While demand for delivery and takeout continues to rise, the current infrastructure remains inadequate to meet these evolving needs.





# The Opportunity

Food as Infrastructure — Powered by a Virtual Model

## Market Growth

Rising demand for delivery and takeout services



## Infrastructure Needs

Flexible layouts adapt to real estate constraints



## Innovative Solutions

Virtual food halls enhance operational efficiency





# One Platform, Three Revenue Engines

## Virtual Food Hall

A delivery- and takeout-focused food hall aggregating multiple brands without traditional dining rooms



## Commissary Kitchen

B2B rental space for multiple brands, food trucks, and catering operators



## Flagship Brand

Proven concept with strong local market presence designed to generate demand and prove scalability



## Partnership Model

Collaborations enhancing brand and developer synergy





# Why It Works

## Virtual-First

- Virtual-first operations reduce labor and front-of-house costs
- Shared infrastructure lowers upfront capital



## Capital-Efficient

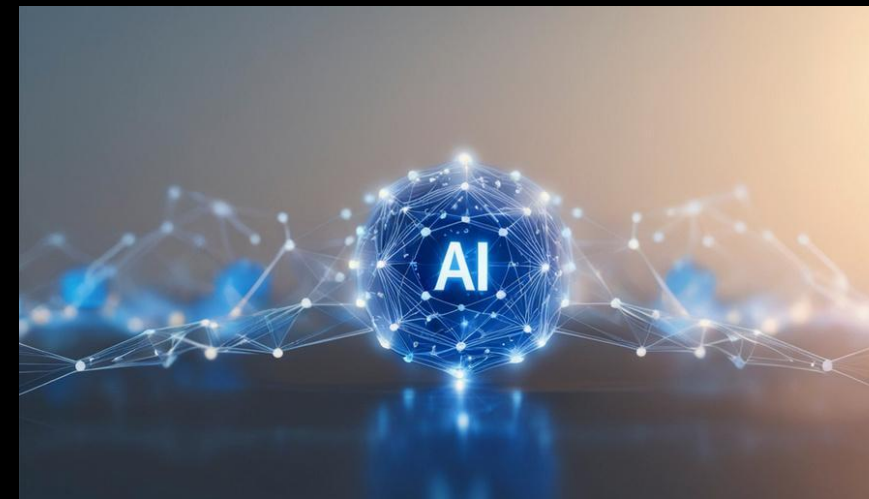
Shared resources drive down operational expenditures

Multiple tenants diversify revenue



# A Technology-Enabled, Fully Digital , Cashless Operation

- All-digital, cashless restaurant operations across brands
- Integrated POS, kiosks, and delivery platforms
- AI-powered phone ordering reduces labor and missed calls
- Centralized reporting and performance visibility
- Commissary kitchen guidance for onboarding, compliance, and scale





# Beef Heads

## Our Flagship Brand



# BEEF HEADS



Inspired by the founder's nickname, the brand represents “Resilience, perseverance, and turning a negative experience into something positive.”

### Established Brand

Strong unit economics and demonstrated customer traction within the local market.

Strong brand identity and customer pull



# Commissary Kitchen

## Shared Use

- Multiple brands utilize shared kitchen spaces
- Monthly membership structure
- Predictable, Recurring B2B Revenue
- Long term tenants due to permitting, licensing, and infrastructure



## Infrastructure Support

Providing essential logistics and **operational services.**



# Enhancing Real Estate Value with Virtual Food Halls



## Value Addition

Virtual food halls attract tenants and boost foot traffic

- Serves as the food engine for developments
- Supports tenants and surrounding communities
- No traditional dining room required
- Smaller footprint with higher efficiency



# Revenue Streams

## Restaurant Food Sales

Diverse brands generating significant  
online revenue



## Kitchen Rentals

Shared spaces providing  
recurring B2B revenue



## Brand Licensing

Royalties from successful food  
brand partnerships





# Strong Unit Economics Support Scalability



## Profitability

Low fixed costs drive significant profit margins for growth.



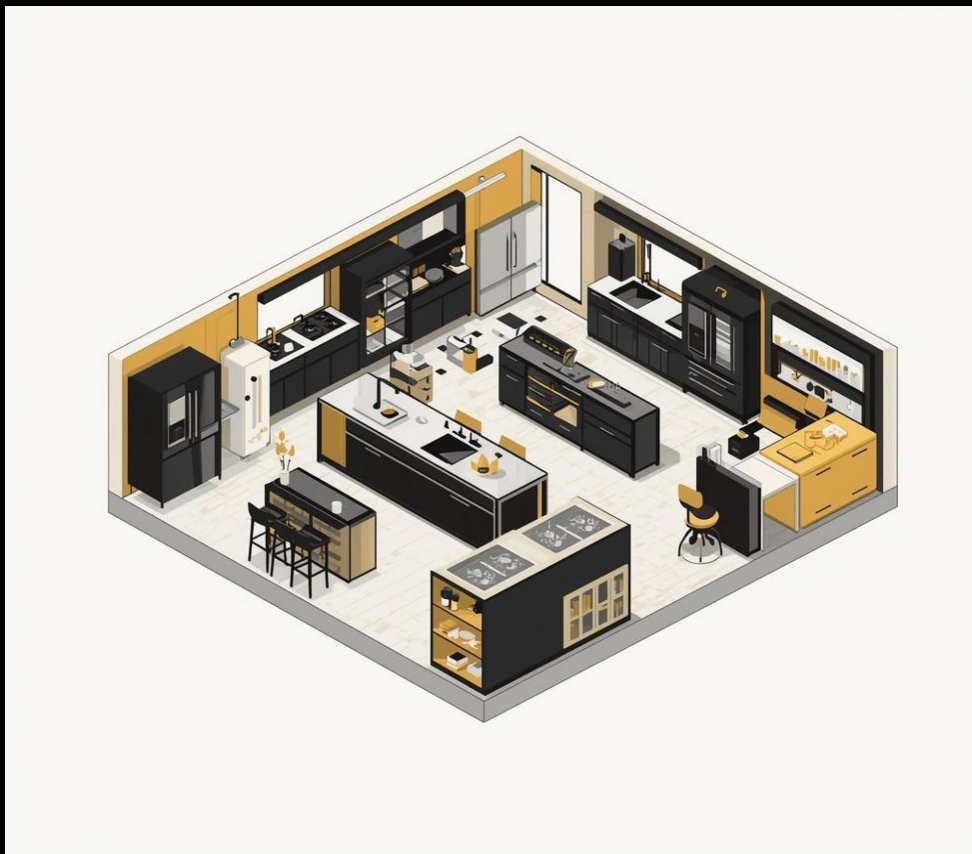
# Scalable Platform

Built to Repeat Across

Markets

## Modular Footprint

Flexible kitchen layouts for  
various markets



## Virtual Brands

Easily launched concepts  
catering to consumers



## Partnership Growth

Collaborations enhancing  
market reach and synergy





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Our platform combines multiple services seamlessly.



Strategic alliances enhance our market reach.

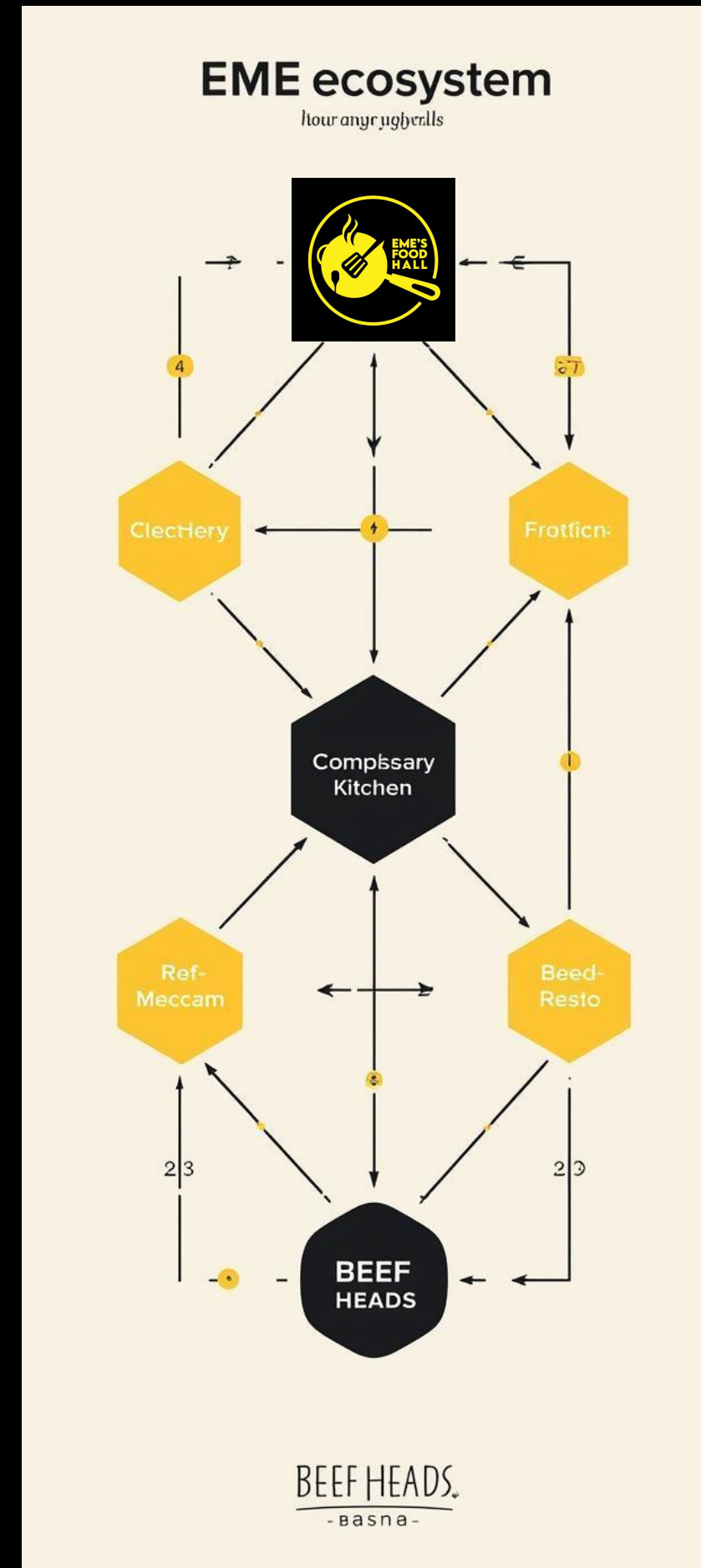
Strategic alliances enhance our market reach.



# The EME'S Ecosystem

Visualizing the integration of platform, commissary, and brand

This diagram illustrates the **synergistic relationship** between EME's Food Hall's platform, commissary kitchens, and the flagship brand, Beef Heads, showcasing a cohesive operational strategy.





# Vision

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## Transforming the future of food infrastructure with innovation and sustainability

EME's Food Hall envisions a **revolutionary shift** in food infrastructure, combining **virtual platforms** with real estate to create a seamless, efficient dining experience. By leveraging technology and strategic partnerships, we aim to **enhance accessibility** to diverse culinary offerings while ensuring sustainability and profitability for all stakeholders involved.







*Get in Touch*

Join Us in Scaling  
EME'S Food Hall

WEBSITE

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