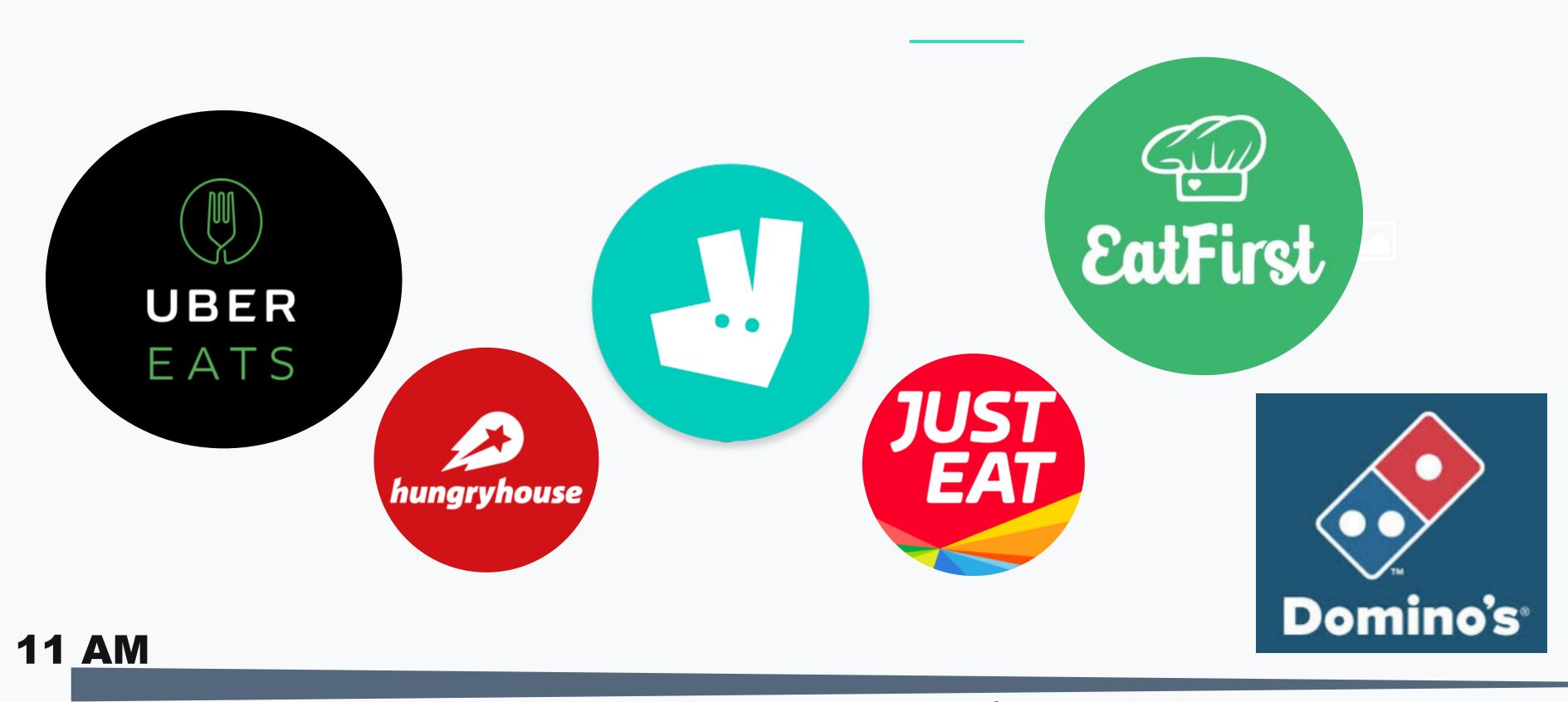


# When looking for day-time food delivery, there are plenty of options





**12 AM** 



In a city the size of London, there are not only a lot of restaurants to chose from, but also plenty of options when it comes to food delivery. With over 8 mln residents and countless tourists visiting, the options for daytime delivery are endless.

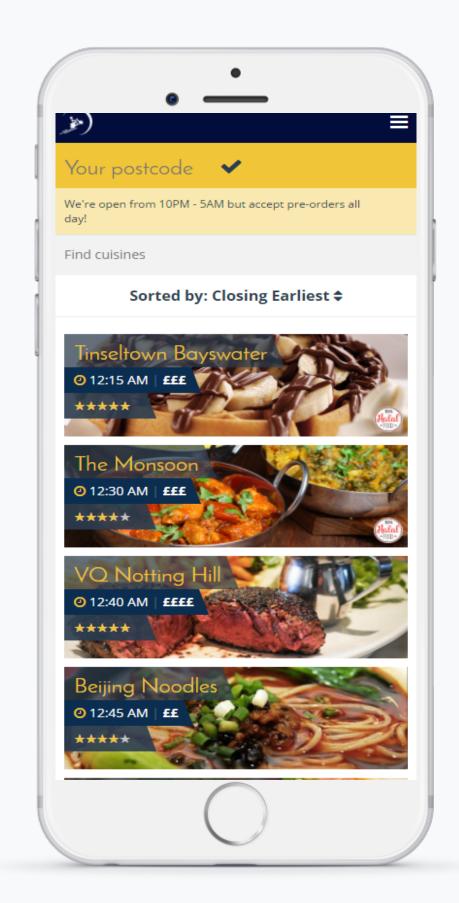




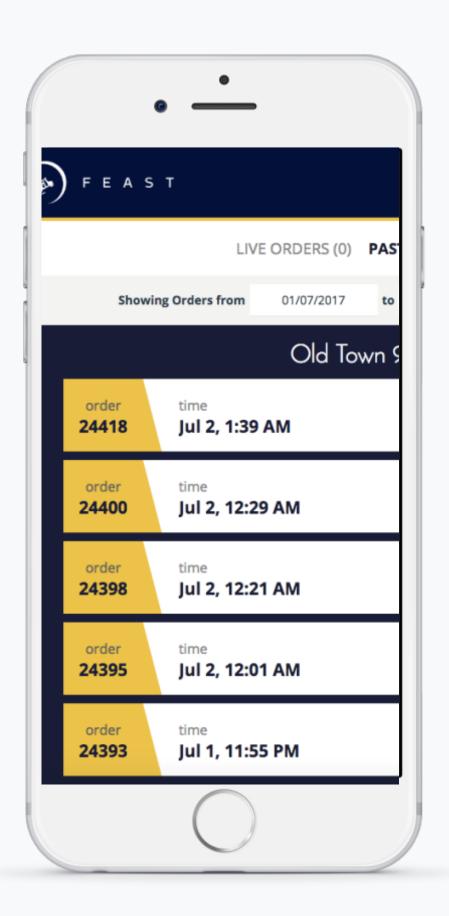


However, there aren't any all-night food delivery options in London nor in the rest of the UK. This, despite the huge numbers of students, young professionals and tourists who crave food at all hours of the day and night.

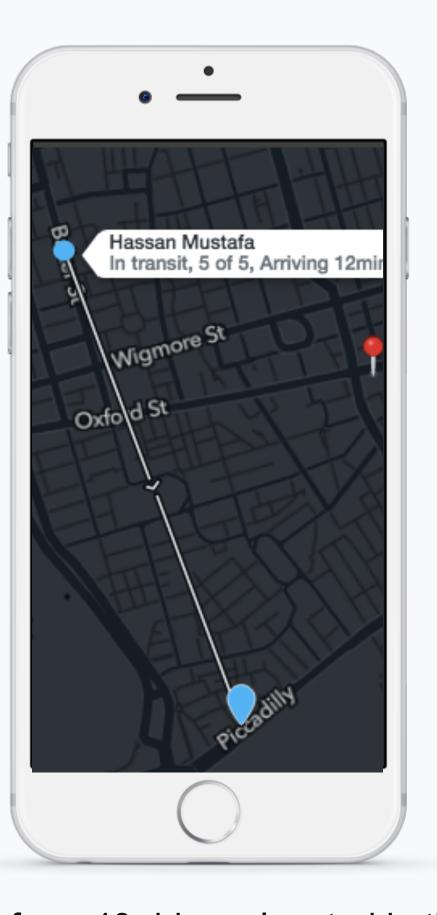
# The Simple Process











Customers order from their mobile phone or computer from one of 40+ different restaurants in London.

Using our tech-platform, the order is immediately dispatched to the restaurant for preparation.

One of our 40 drivers located in the area is notified of the pick-up which the customer can track real-time.



#### HOME (B2C)

Our main market continues to be B2C:
Students, young professionals, party-goers &
foreign nationals.

All are able to order a range of cuisines between 7pm – 5am.

The customer is charged a £2.50 delivery fee and we get 25% commission from the restaurant.



#### OFFICE (B2B)

approached by businesses that want to offer their staff food options when the company canteen has closed. Office managers have corporate accounts on which allow them to order directly for their team members. Such firms include: Banks, law firms, accountancy firms, Newspapers, TV Broadcasting, events companies & security firms.



#### HOTEL (B2B)

Hotels of mostly 3 or 4 stars that wish to outsource their normally unprofitable late-night food options to FEAST have an account allowing them to track orders and add commission. Hotel guests can order for free with the bill being added to their room or pay up front via credit/debit card, pay pall or apple pay.



FeastHQ.com

September 2015





Commission

Delivery Fee



25%

£2.50





**January 2017** 

**25%** 

£3.50



#### NightRoomService.com

January 2017

**25**%

£3.50

# Feast's colourful history in a glance





Aug 2015
Launch pilot delivery

service B2C



Dec 2015 £50k funding raised



Jan 2016

Delivery expansion to Central London



Feb 2016

1000<sup>th</sup> order delivered



Nov 2016

10.000<sup>th</sup> order delivered



Sep 2016

Delivery expansion to West London



July 2016

£165k funding raised



April 2016

B2C app launched



Dec 2016

Hotel B2B service launched



Feb 2017

Delivery expansion to Canary Wharf



May 2017

Filmed for BBC Documentary



May 2017

50th active hotel registered to B2B service



Present

2,500 monthly orders



13.62% av. Month-onMonth growth in orders from
Jan 2016 until June 2017
with currently +2500
monthly orders



60 active hotels signed up newly launched B2B Hotel service and increasing every month.



**40** cyclists currently delivering from **40+** restaurants



Jan 2016 – June 2017



£500 per month. Low cost traffic acquisition strategy proven.

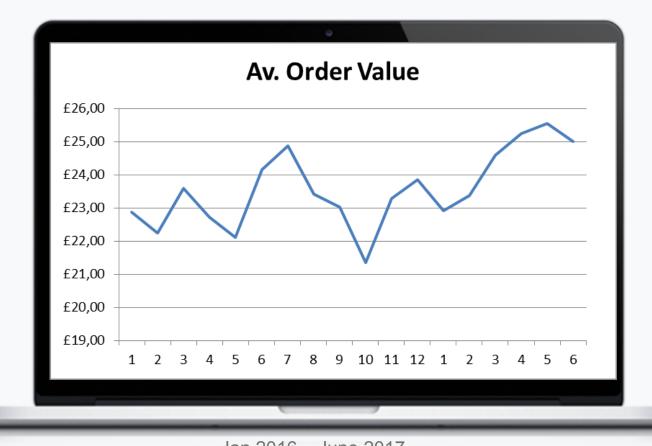


FEAST's take on total order value incl delivery fee is 32%, due to successful niche and high willingness from customers to pay higher prices.



Since launch of B2B hotel service in beginning of year average order value rising.

Currently AOV £ 25



Jan 2016 – June 2017

Feast has shown a consistent growth with almost no digital marketing spend in more lucrative segment of the food delivery market.

# What People are Saying

Sirus Zalgotti, Customer

"Not sure how I've survived without this for so many years. Great food, fast service."

Saeed Younesi
First Angel Investor

"I invested in FEAST as the first investor, because of founder Simon. So far he has hit every target and continuously works on improving every element of FEAST. The future of Feast looks very bright."

Zion Levy,
Owner Fiori Corner
Restaurant

"Feast is brilliant as it allows us to continue to make money when our restaurant is full, and they're the only service open late which is what we at Fiori are all about"

Luigi Grecola,

Club Quarters Trafalgar

Square (hotel)

""Feast have been fantastic from day
1. Our guests love the range of food
options available and the speed of
delivery. We've never had any
problems"

Kimberley Jaymes, < FreshFields.com

"I love this site. They're very efficient and the food I've had delivered from the various food outlets has been top quality. Highly recommended. Give it a try – you won't regret it."

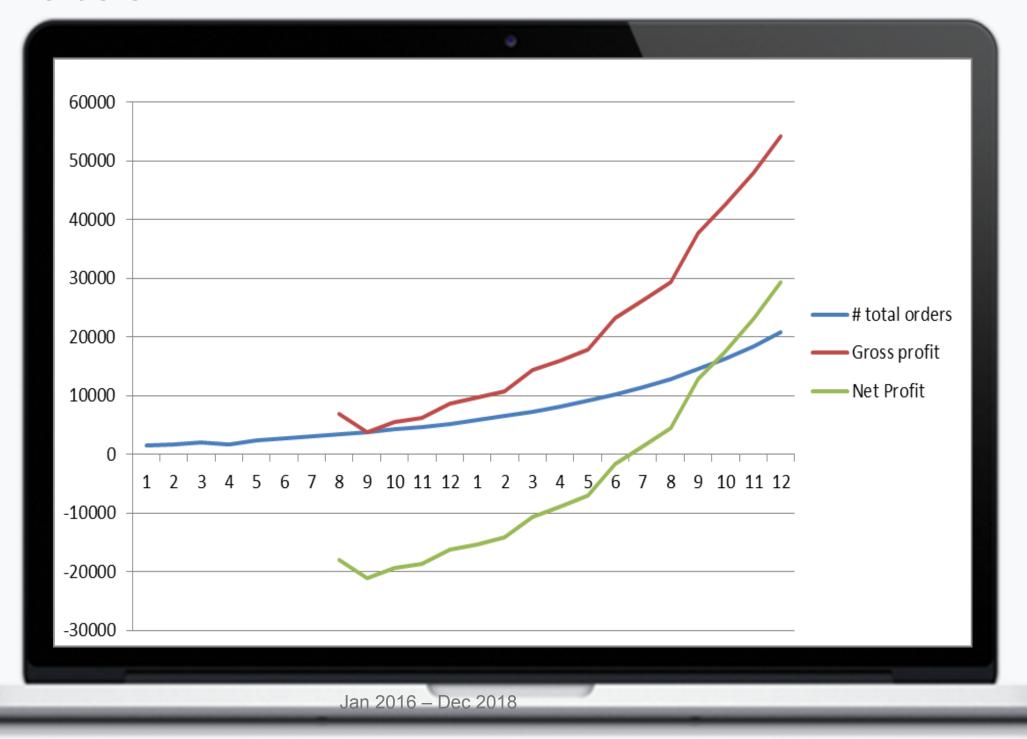
Kelvin Zhou,
Owner Old Town 97

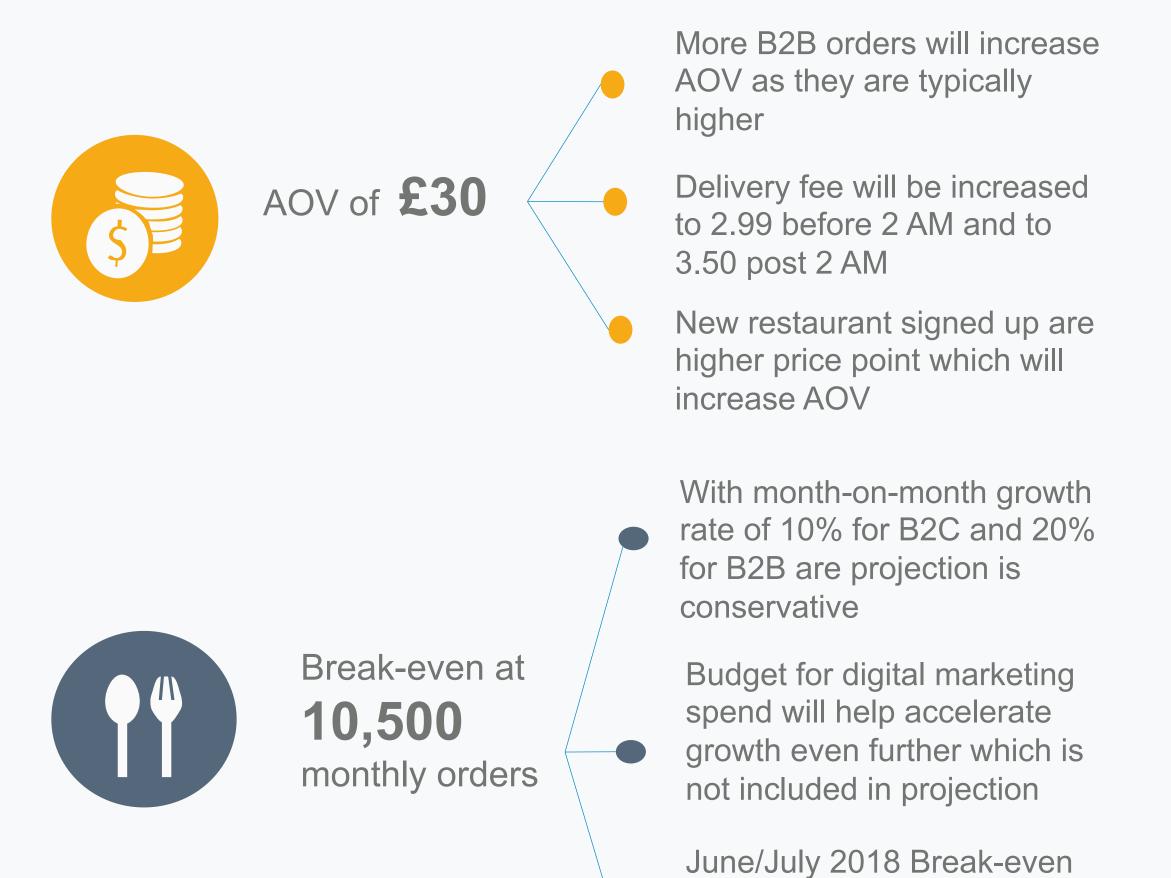
"Feast are very good. We make thousands of pounds more per week with them, and at times when other services are closed. As a company they are also really professional and easy to work with"

### **Growth Targets**

#### **Continued Growth**

With a conservative month-on-month growth rate of 10% for B2C and 20% B2B for orders (our average so far was been almost 14%), we expect to reach break-even in June/July 2018. Our current growth rate is higher, but we want to be conservative. By the end of 2018 will have a profit of £30,000 per month with a monthly delivery rate of just over 20,000 orders.



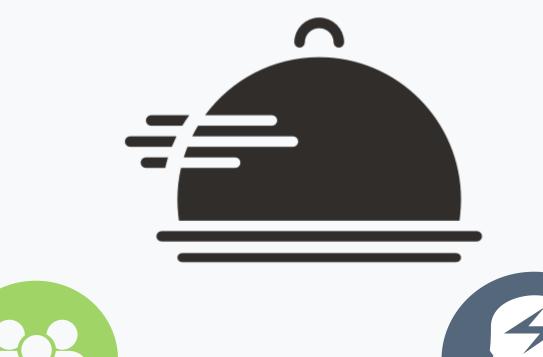


will be reached with a monthly

operating cost of £25k (excl

delivery costs)

## Market Opportunity: Hotels





25% decrease in room-service even though overall rise in number of hotel guests.



24/7 staff to keep kitchen and staff open late does not make economical sense.



**Service** expected in mind-set of visitors and also needed for star ratings.



Eventhough room-service is grossly expensive and offering is poor:in the UK that's still 180 mln GBP per year, with poor prices and offering. Big opportunity!

# Night Room Service

Hotels and serviced apartment providers have an issue when it comes to food after 10pm. Guests still want it but not on a scale that makes keeping a chef in profitable. The result - high prices of hotel food not to mention a limited selection. With <a href="www.NightRoomService.com">www.NightRoomService.com</a> we're solving this problem by connecting hotels and luxury apartments to great late night restaurants within a 2-mile radius. Hotels can continue to offer guests food through the night while taking commission from each order that is placed. Better food for the customer at better prices, and no costs for the hotel to sign up.

# Market Opportunity: Late-night





24/7 economy in cities require services that cater to tourists, offices, businesses and customers



Big demand for late night delivery in densly populated area's with big population but limited offer



Less Competition
means no pressure on pricing
and promo-offerings → better
margin.

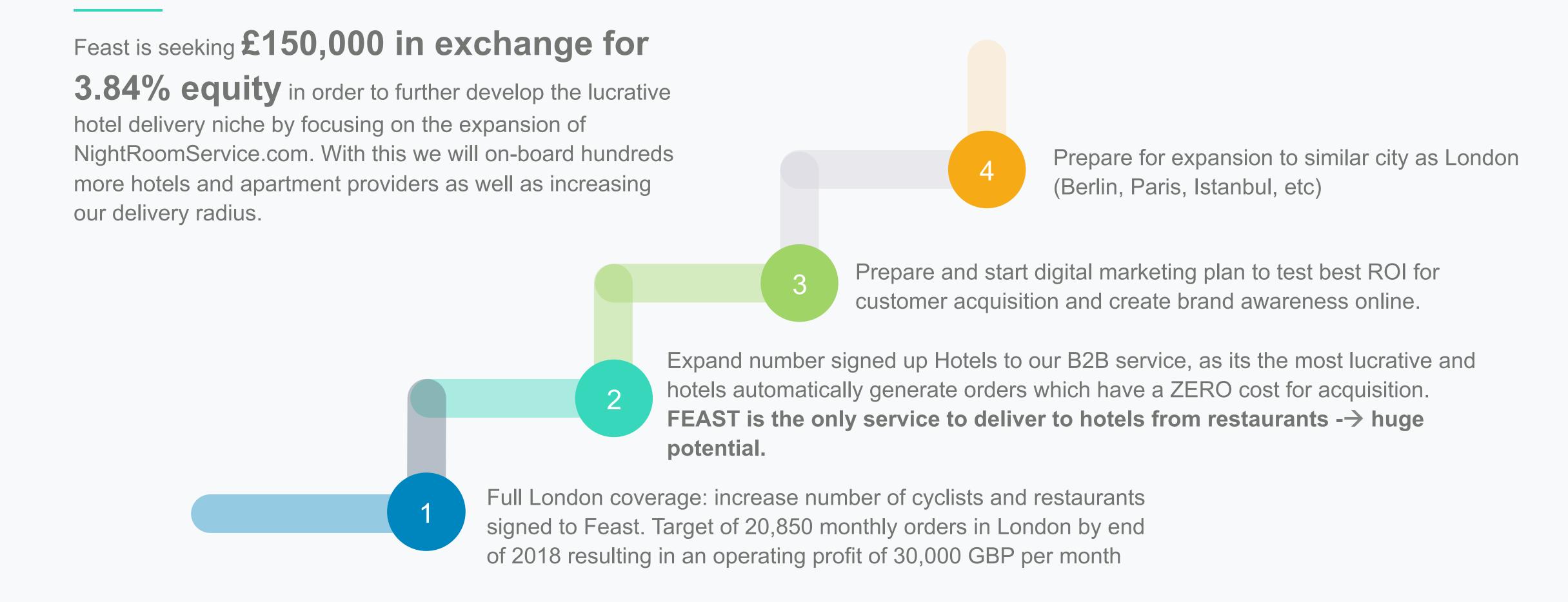


Willingness to pay more by customers for the service of late night food delivery!

# Late night: A profitable niche!

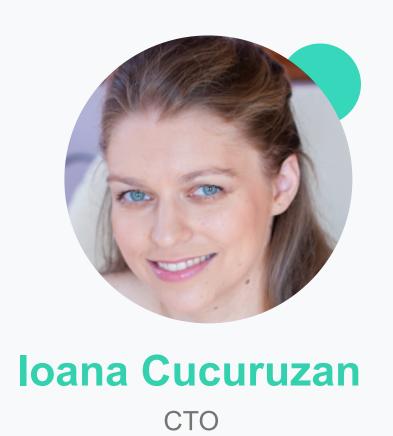
By focusing on late night delivery FEAST can strongly position itself by establishing a commercial relationship with existing 24 hour restaurants. This more profitable sector allows us to expand our service to include other items that are even more lucrative, such as beverages/liqours etc.

# Your investment



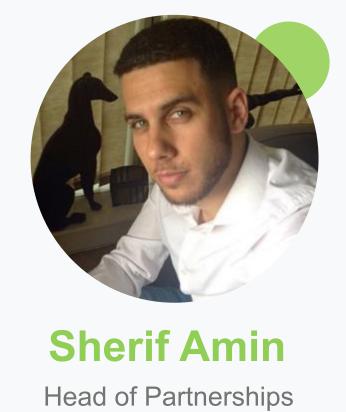
## Join the FEAST team!

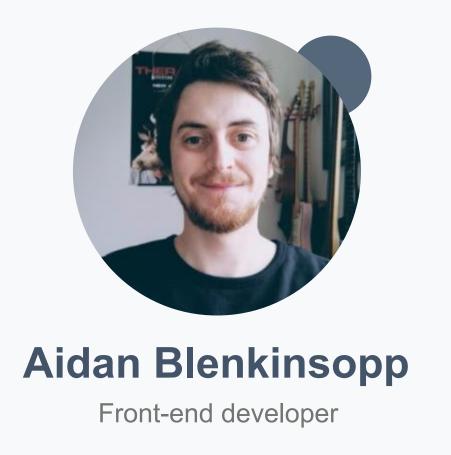










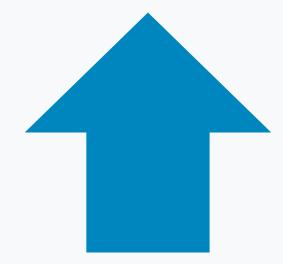




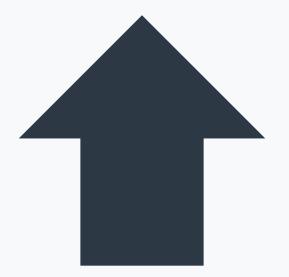
# Industry Growth



• Demand for home deliveries grew 10X faster than for dining out in 2015.

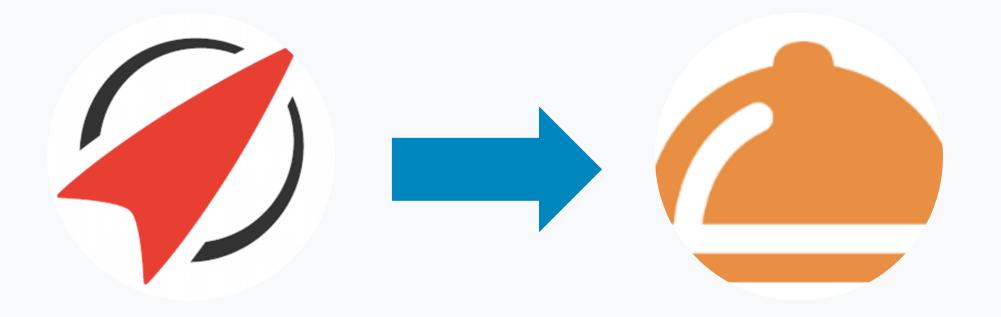


• Industry worth £3.6bn in 2016, a <u>6% increase</u> on 2015 and 50% more than in 2008.

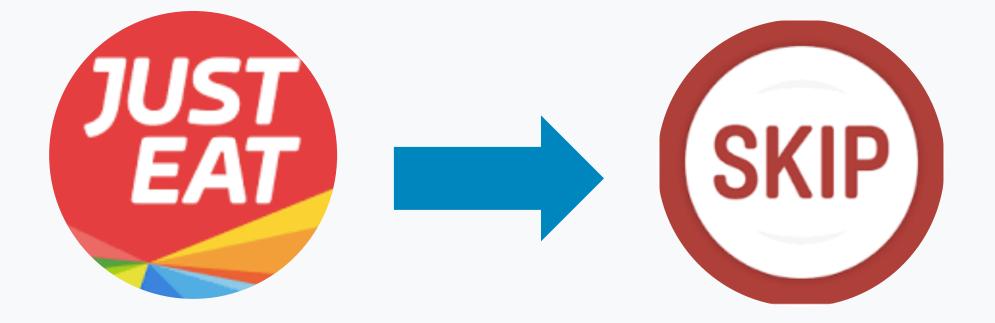


• The <u>18-to-24 age group</u> especially has become a major source of demand accounting for 15% of aggregator delivery visits.

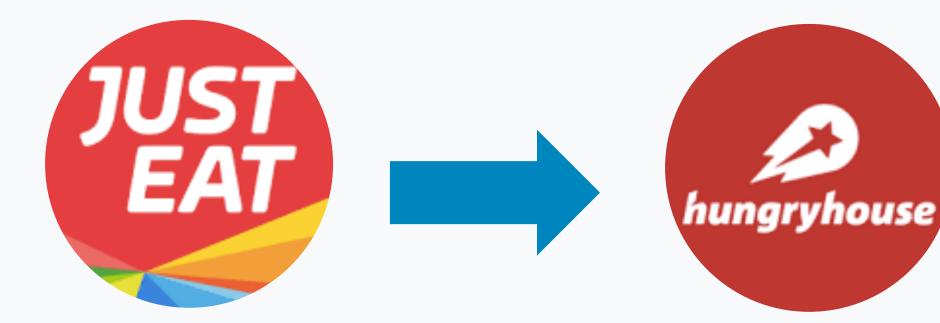
(The NPD Group, 2016)



Rocket Internet acquired Kuwait's Talabat for £133 million in 2015



Just Eat acquired Skip the Dishes for £85 million in 2016



Just Eat aquired Hungry House for £200 million in 2016



# Contact Us

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