

TAKEOUT

Making mobile order & delivery
better, easier, and more accessible



The Founding Team



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- B.S. Computer Science & Engineering + Minor in Entrepreneurship
- prev. Software Product Management w/ Disney, Enterprise Technology
- prev. Product Management & Business Development @ Web3 Startup



Shiva Kittusamy

- B.S. Finance + Minor in Entrepreneurship
- prev. CEO/Co-Founder of AYCE Delivery
- prev. Specialist @ Apple Retail
- prev. Dasher @ DoorDash

The Problem



MOBILE ORDER AND FOOD DELIVERY options have become an essential for small restaurant businesses, especially since the COVID-19 pandemic. But the current options aren't so great for businesses. Platforms like DoorDash, GrubHub, and Uber Eats:

- **CHARGE 15–30% FEES** when restaurants only make 5–10% profit margin
- give restaurants **0 CONTROL OVER DELIVERY PROCESS**
 - if anything happens to the order en route, **THE RESTAURANT HAS TO TAKE THE HIT**



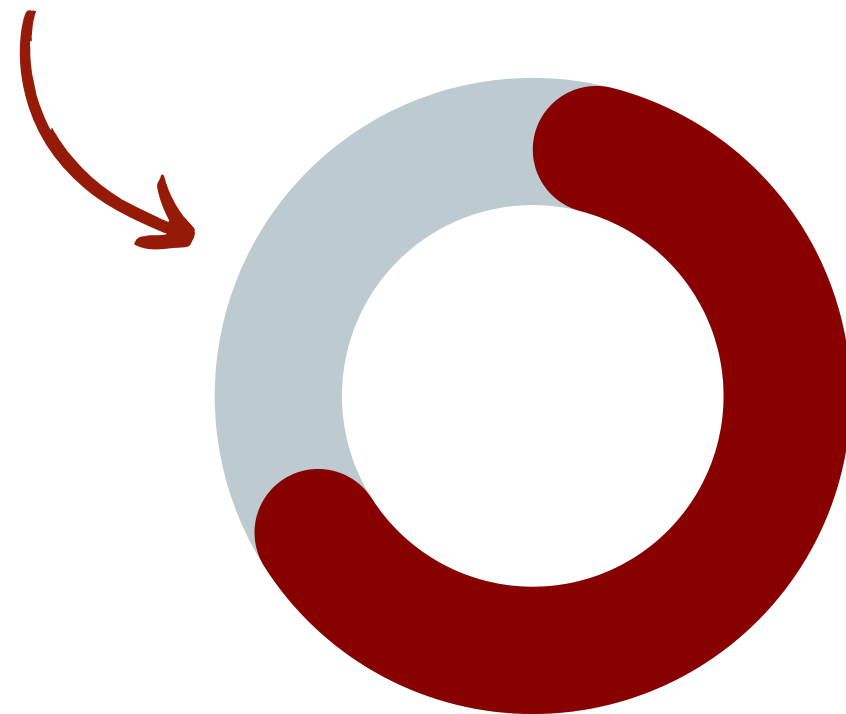
Supporting Data

Findings from articles, surveys, and research



Where TAKEOUT Comes In

70% of consumers would prefer to order directly from a restaurant than a third-party service



Benefits of Mobile Order & Delivery for Restaurants & Customers

51% of Americans now use delivery services to purchase meals from restaurants.

60% of restaurant operators say that offering delivery has generated incremental sales

























Why Third-Party Platforms aren't Working for Small Restaurants

43% of restaurant professionals believe 3rd-party apps interfere with a direct relationship with their customers

15-30% transaction fees don't work when restaurants only make 3-5% profit margin

Addressing Our Competition

WHAT'S OUT THERE AND WHY IT'S NOT WORKING FOR SMALL RESTAURANT BUSINESSES

	 TAKEOUT	 DOORDASH	 GRUBHUB	Uber Eats	 POSTMATES
Provide mobile order or delivery method					
Ability to order directly from restaurant					
Ownership of Customer Data					
Cost structure that WORKS					

Our Solution



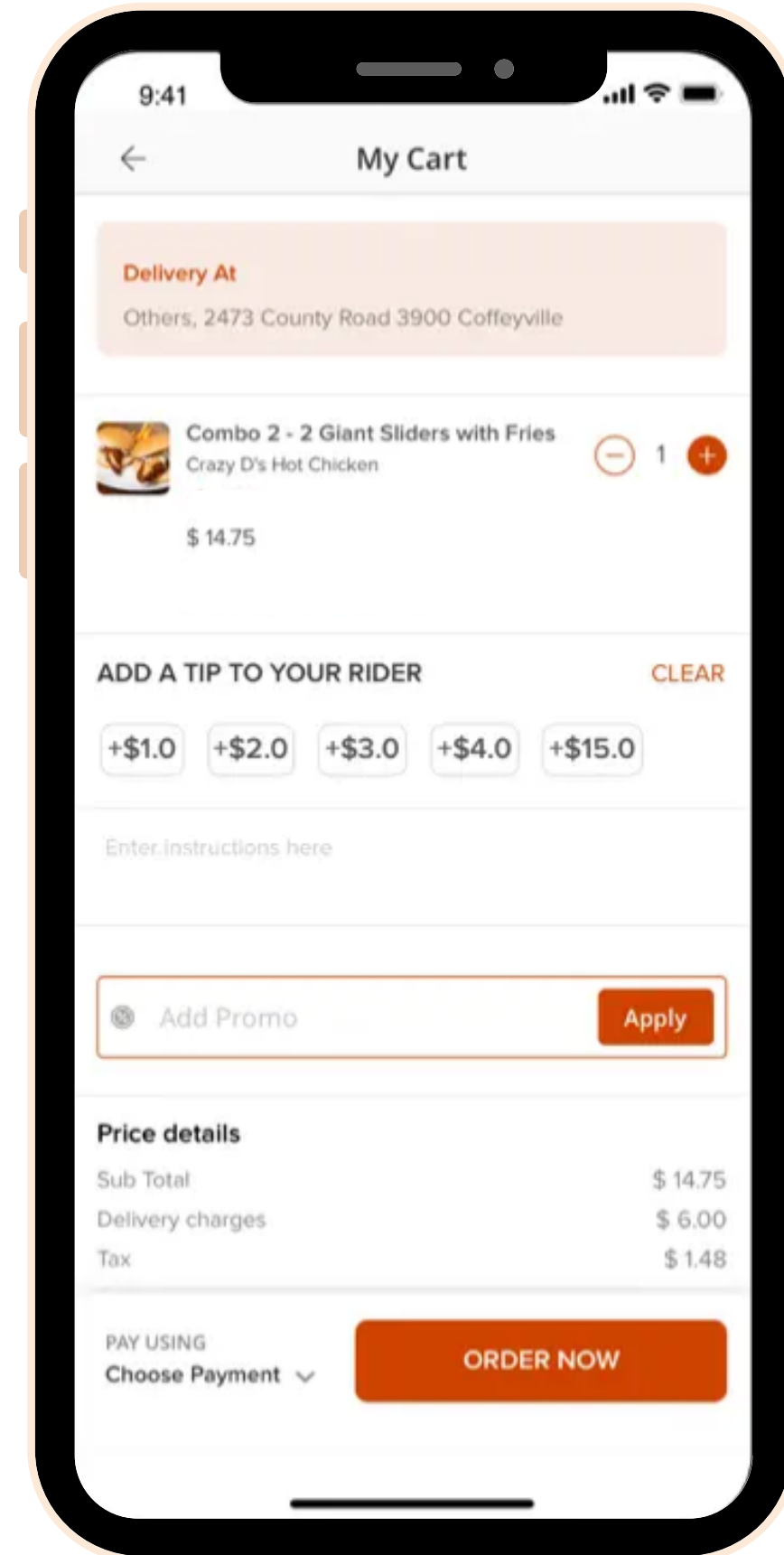
A white-label mobile food order & delivery platform...

where...

- customers can order food from a restaurant via their mobile app
- restaurants can manage and fulfill their orders
- delivery drivers can manage and complete their deliveries

and that will...

- provide an affordable way for restaurants to take mobile & delivery orders
- enable restaurants to build and foster relationships with their customers
- allow restaurants to [quality] control every aspect of the delivery process



Key Differentiators

WHAT MAKES TAKEOUT DIFFERENT AND WHY IS IT BETTER?



Revenue Model –

Subscription instead of percentage per transaction. This is more affordable for small restaurant businesses and won't cut so heavily into their profit margins.



Business Model –

Not a 2-sided marketplace; we're simply a Software-as-a-Service company. We allow restaurants to use our technology under their brand name for a subscription fee.



Platform Ownership –

With third-party platforms, restaurants currently don't own their delivery method. With Takeout, they have full ownership of their mobile ordering & food delivery platform. It's their restaurant's own, branded app.

Business Model



Software-as-a-Service, Subscription

Cost to Restaurants

Monthly \$275

- » Paid on a per-month basis
- » Includes all functionality of the platform + customer service to ensure a quality experience

Yearly \$3,000

- » 10% Discount for signing for per-year basis (\$250/month)
- » Paid on a per-month basis
- » Includes all functionality of the platform + customer service to ensure a quality experience

Target Market

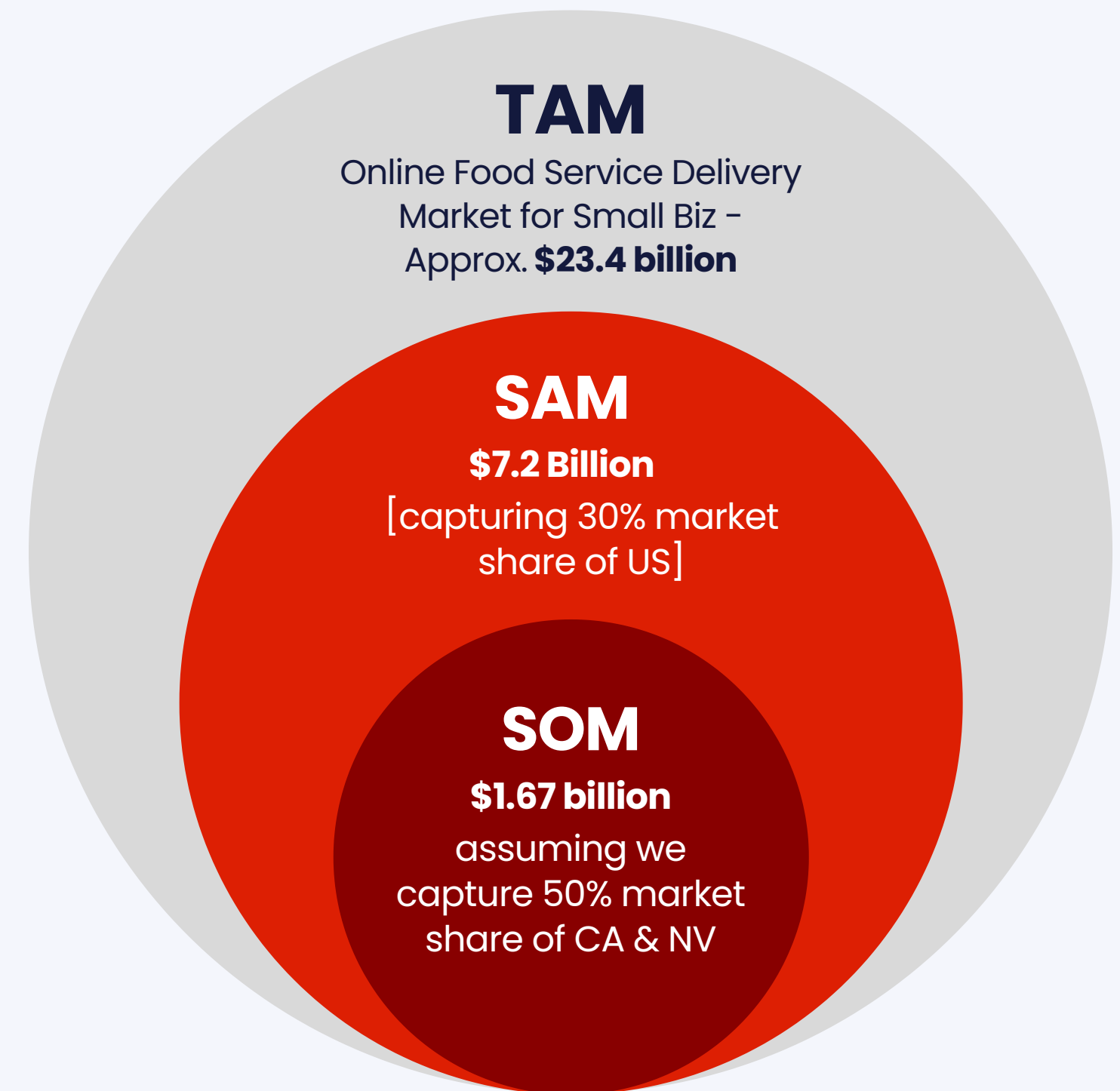


\$23.4B

online food delivery
market for small
restaurant
businesses

\$1.67B

the goal would be
to capture 50% of
market share in CA
& NV



Financial Projections



*operating at a **75% gross profit margin**, which is standard for most SaaS startups*

Year 1 Top-Line

Goal: **100** restaurants
@ \$3,000/year

\$300K

Year 2 Top-Line

Goal: **1000** restaurants
@ \$3,000/year

\$3.0M

Year 3 Top-Line

Goal: **5K** restaurants @
\$3,000/year

\$15M

Resources & References

- <https://scotscoop.com/food-delivery-apps-eat-away-at-restaurants-with-fees/>
- <https://www.theguardian.com/business/2020/dec/02/restaurant-owners-delivery-services-grubhub-doordash-fees-pandemic>
- <https://www.kcrw.com/culture/shows/good-food/low-alcohol-delivery-app-quandry-halloumi/lauren-lemos-small-business-scams>
- <https://www.fundera.com/resources/food-delivery-statistics>
- <https://www.zippia.com/advice/restaurant-industry-statistics/>
- <https://www.globaldata.com/store/report/usa-foodservice-market-analysis/>
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- <https://restaurant.org/research-and-media/research/industry-statistics/state-statistics/>

