

A close-up photograph of a tropical gyro sandwich. The sandwich is made with a soft, slightly charred pita bread. It is filled with succulent, grilled chicken pieces that have a dark, charred exterior. Fresh, juicy pineapple chunks are scattered throughout the filling. Sliced red onions and fresh green lettuce are also visible, adding texture and color. The background is softly blurred, showing another gyro and a piece of aluminum foil.

Tropical Gyros

Experience the Flavour Rush

Kevin Culmer, Co-Founder, CEO
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The Problem



The Bahamas has a serious problem with obesity, diabetes and other non-communicable diseases.

We are one of the sickest nations in the Caribbean.



There is a void in the market for a healthier, affordable, hand-held alternative to what is being offered by US fast-food burger & chicken franchises and hot dog vendors.

The Solution



Expansion of Tropical Gyros, a successful Bahamian restaurant established and operating since 2015 by Red Seal Certified Chef Kevin Culmer.



Our handheld tropical gyros are made to order with fresh, wholesome ingredients and come straight from the grill in no more than 10 minutes.



We will open 4 new locations in high-traffic areas throughout New Providence, plus a processing facility that will prepare and supply ingredients for all locations.

Business Model



We sell unique Bahamian-styled gyros, bowls, fresh salads and beverages, offering fast-food service at affordable, competitive prices.



Our processing plant will prepare and supply ingredients for 5 outlets located in Palmdale, Carmichael, Cable Beach, Prince Charles and an Executive Food Truck.



In addition to fast in-store service, we also deliver to homes and businesses with Kraven Food & Beverage Delivery Service.





US Fast-Food Franchises -
Specialize in fried foods high in fat
& sodium.



Hot Dog Food Vendors - Sell highly
processed meats known to be
harmful to health.



Bamboo Shack - Popular local
chain that specializes in deep fried
foods.

Competition





Go-to Market Plan

Customer Acquisition Channels



New stores in high-traffic areas



Aggressive marketing campaign

Founding Team



Kevin Culmer, Co-Founder, CEO,
Chef

A Red Seal Certified Cook. 15 years as an Area Manager in Popeye's and Burger King restaurants and 15 years as an Executive Chef. Chef Culmer has a wealth of knowledge in restaurant operations, costing, menu creation, and service and hospitality training.



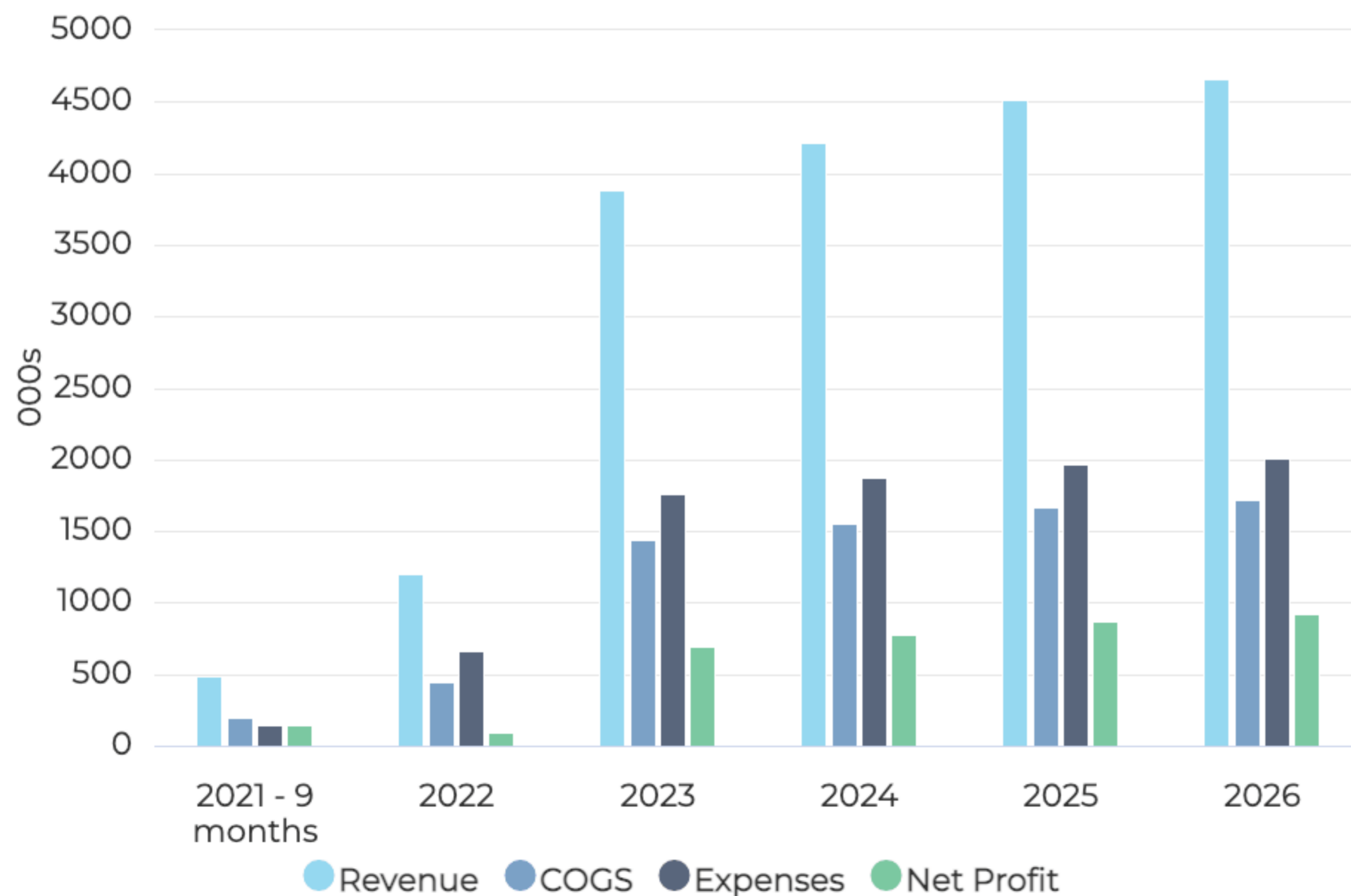
Pamela Culmer, Co-
Founder, COO

30 years of legal, office administration and human resources expertise. Mrs. Culmer handles the administrative components of the company, and ensures that quality standards are adhered to.



Darius E. Ferguson, CA, CFO
Nearly 20 years of working in finance. Has a B.S. in Accounting and Finance & Banking (magna cum laude). Is the proprietor of Golden Parachutes Advisors. Is a licensed member of BICA.

Financial Highlights



Total Addressable Market

\$62,562,738

4,468,767 x \$14.00

We are aiming to capture 5% of TAM

Source: 2019 Foreign Arrivals to Nassau/Paradise Island
tourismtoday.com

Capital Raise

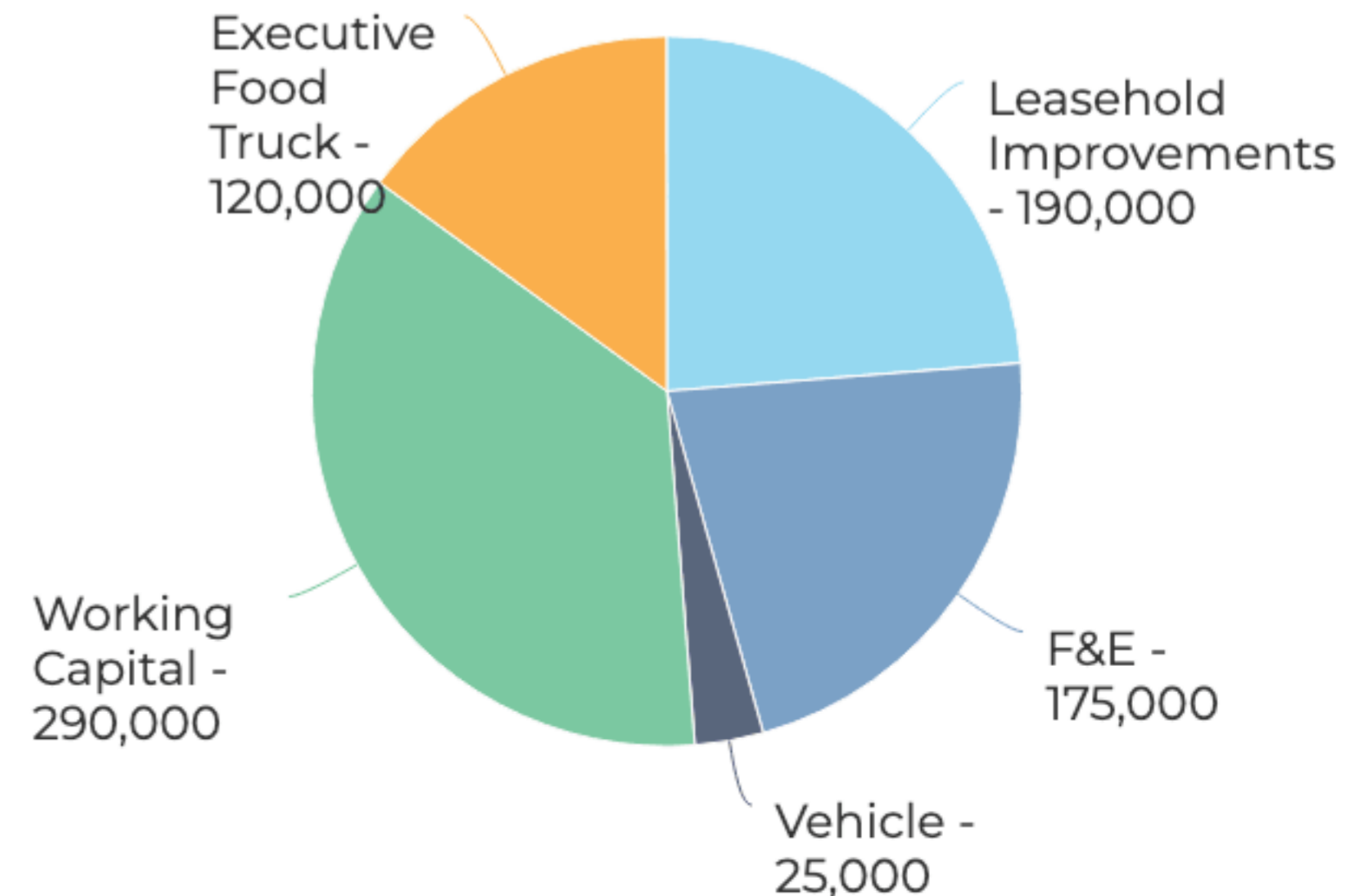


Use Of funds:

- Leasehold improvements to 3 new stores and a processing facility
- Purchase of equipment
- Purchase of an Executive Food Truck
- Working capital.

\$800K

At a valuation of
\$5.8MM



Why us?



Established, respected local brand known for excellent food and quick service.



Operated by Kevin Culmer, a renowned Red Seal Certified Cook, chef, and restaurateur with over 30 years of experience in restaurant operations and management, both locally and in the US.



Proven track record of growth and success, even through crippling COVID-19 closures.

