

ANGELINA BAKERY

A hidden gem planted in the hustle of Midtown; Angelina Bakery serves exceptional Italian treats explicated from recipes passed down by the matriarch of our family. Menu options range from savory favorites, including Arancini, Calzoncini and the signature Cheese Focaccia, claimed by the New York Times as, "So nice, you'll eat it twice" to traditional must-try delights like Bomboloni (filled with Nutella or Cream), Cornetti, Fruit Tarts, and much more.

HANDCRAFTED BAKERY AND PASTRY

All items are hand-crafted in-house and made fresh daily by Italian pastry chefs who use only the highest quality ingredients. Our bakers make pastries completely from scratch each day and put their deep passion for food into every treat.

FOUNDER MESSAGE

I want to delight you with our family's secret recipes & traditions. I promise to use only the freshest ingredients, as Nonna did, and give you only the absolute best in hopes of sharing with you my fondest memories.

Of @angelinabakerynyc



Angelina Franchising LLC 42 West 28th St 5FL, New York, NY 10001 www.qbhospitality.com franchise@angelinabakery.com





Change your future with Angelina! FRANCHISE OPPORTUNITIES AVAILABLE





Why Angelina's Bakery Owner Closed One Of Its Manhattan Locations BUT Is Opening Three More

Gary Stern, Jun 1, 2021 Forbes

Angelina Bakery's Cheese Focaccia and Bomboloni Conquer New York — Twice Over!

Stefania Virone Vittor, Jan 14, 2020 LA CUCINA ITALIANA

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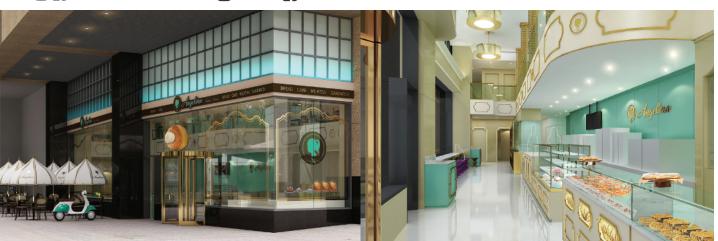


Cheese Focaccia So Nice, You'll Eat It Twice At Angelina, a new bakery in Hell's Kitchen, the four-cheese focaccia is the draw, but so is focaccia di Recco, a Ligurian specialty.

Florence Fabricant Mar 25, 2019 **The New York Times**

Of @angelinabakerynyc

48,000+ FOLLOWERS **4,000+** TOTAL FANS



U.S REQUIREMENTS

SINGLE UNIT	Initial Franchise Fee: \$50,000
DESIGN SERVICES FEE	\$25,000
ROYALTY	5% of Gross Revenues
MARKETING FEE	2% of Gross Revenues
LOCAL MARKETING FEE	1% of Gross Revenues

QUALIFICATIONS

- · Enthusiastic to start their own Angelina establishment.
- · Dedicated to operational excellence.
- · Dedicated to high quality service.
- Capable of meeting our financial requirements. Minimum Liquid Assets of \$350,000 Minimum Net Worth of \$700,000



FREQUENTLY ASKED QUESTIONS

1. WHAT ARE THE TERMS OF THE FRANCHISE AGREEMENT?

The franchise fee is a one-time payment of \$50,000. The ongoing royalty fee will be 5.00% of your weekly Gross Revenues. The term of the contract is 10 years with 2 options to renew for 5 years each, if you have met the renewal conditions.

2. WHAT DOES THE FRANCHISE FEE COVER?

The franchise fee earns you initial and on-site training, the right to use our signage and logos, site and layout assistance and approval and interior design package, as well as a baking and operation manuals.

3. WHAT DOES INITIAL TRAINING INVOLVE?

Training will take place at our NYC flagship store for 4 weeks. There is also a 60 day Owner Training Program. You will work with a supervisor and HQ staff. The training fee is included in the franchise fee. You will be responsible for lodging, travel, meals, and other personal costs.

4. WHAT ARE THE SITE REQUIREMENTS?

For Angelina Italian bakery store, we recommend a space minimum 1,200 sq ft is required. We will provide you with a more detailed site criteria checklist before you begin your site selection.

5. WILL ANGELINA ASSIST IN SITE SELECTION?

We provide you with the site criteria which you will base your site selection on and introduce you to our real estate partners if assistance is required. After you have a list of acceptable spaces, we will accompany you to perform site reviews and approvals. We do not guarantee any site's success.

6. WHAT IS THE FRANCHISING PROCESS LIKE AND HOW LONG WILL IT TAKE TO OPEN A STORE?

The length of time required or a store depends on many different factors, such as construction, operational setup and training. However, it must open within 365 days from the date both parties sign the franchise agreement.

7. WHO WILL BUILD MY RESTAURANT?

You will be responsible for the construction of your restaurant. However, we will assist you throughout the construction process with layouts and designs.

8. HOW DO I ACQUIRE EQUIPMENT AND INVENTORY ITEMS?

We will provide you with a list of equipment and inventory items and specifications. A few items you will purchase directly from us – we will provide you with a separate list of these items.

9. HOW DO I GET A COPY OF YOUR FRANCHISE DISCLOSURE DOCUMENT?

You will receive an FDD after your first conversation with us.