

LA-Veg-Pizza

Model C:
Elite Signature Model
(The Business Empire)

₹40-45 Lakh (A To Z Complete Business Empire)



We have designed this model as The Ultimate Success Machine. For those with a big vision, this model guarantees becoming the most prestigious 100% vegetarian landmark in the city.

Why 100% Veg Elite Model C?

- Massive Family Venue: With a large space of 1500–2000+ sq. ft., this will become the city’s biggest hub for pure-veg families.**
- Unmatched Revenue: With the largest menu and 50+ seating capacity, the per-hour revenue potential is significantly higher than other models.**
- Premium Market Trust: In elite locations, the “Pure Veg” tag builds strong trust and attracts high-paying customers.**

Detail	Description
Total Investment	₹40 Lakh-₹45 Lakh
Space Required	1500-2000sq. ft.
Menu Type	Full Multi-Cuisine 100% Pure Veg Feast
Target ROI	40%+ (Highest Profit Potential)
Payback Period	18-24 Months

Support Pack (The Foundation)

Since the investment is higher, our support will also be at an elite level.

- **Strategic Site Selection:** Our expert team will assist in finalizing a 1500+ sq. ft. space in the most premium location of the city.
- **Master Training:** Complete intensive training for 5–8 staff members, covering international service standards and the full menu.
- **Mega Marketing Launch:** Grand opening advertisements, social media campaigns, and a • • complete local branding blueprint.
- **Operational Setup:** Registration on Zomato and Swiggy as a “Premium Partner.”

The Elite Startup Kit (Included in the Package)

Since you are investing ₹40–₹45 Lakhs, we will provide everything from A to Z.

1. Industrial-Grade Kitchen & Cooling (The Powerhouse)

- **Cooking Machinery:** Double Deck Pizza Oven, high-capacity deep fryers, heavy-duty grillers, and automated dough sheeters/vegetable cutters.
- **Cooling Empire (Elite Edition):** 2 large vertical chillers and 2 deep freezers to ensure your bulk stock remains fresh at all times.
- **Luxury Prep & Beverage Section:** 2 large refrigerated prep tables (15+ GN pans) and high-end blenders for mocktails and shakes.

2. Interior, Comfort & Hardware (The 5-Star Feel)

- **Grand Seating (40–50 Pax):** We will provide a premium seating setup for 40 to 50 guests, one of the most spacious in the city. This includes VIP sofa lounges and designer furniture.
- **Centralized Climate Control:** A high-capacity centralized air conditioning (AC) system will be installed exclusively for the outlet.
- **Elite Walls & Branding:** The entire café (interior and exterior) will feature our signature “Emirates Theme” with premium paint finishes and luxury wall décor.
- **Complete Tech & Security:** Two billing counters equipped with high-speed laptops/PCs and printers, along with a 24/7 mobile-access CCTV system (10–12 cameras).
- **Visual Appeal:** Luxurious designer lighting and a massive outdoor LED signage board at the main entrance.

2. Franchisee Responsibilities (Not Included)

The following expenses and arrangements must be handled by the franchisee:

- **Licenses:** FSSAI, GST, Fire NOC, and local trade licenses.
- **Utilities:** Electricity (commercial meter), water connection, and plumbing.
- **Daily Expenses:** Café rent, staff salaries, and electricity bills.

Royalty & Franchise Rules

To maintain brand quality and long-term success, every franchisee must follow the rules mentioned below.

1. Monthly Royalty (Brand Fee)

- **Royalty Rate:** The franchisee must pay 5% of the total monthly sales to the company as royalty.
- **Why?** This fee covers continuous brand support, new recipes, marketing assistance, and software maintenance.

2. Procurement Rules (Where Will the Supplies Come From?)

- **Secret Ingredients:** Our secret sauces, premixes, and signature spices must be purchased only from the Company (Main Brand). This ensures consistent taste across all outlets.
- **Approved Vendors:** Items such as sauces or paneer must be sourced only from company-approved local vendors to maintain quality standards.

3. Operations & Quality Control

- **Standard Taste:** No changes are allowed in the recipe. Only what is taught during training must be served.
- **Hygiene & Uniform:** Staff must always wear clean uniforms and strictly follow kitchen hygiene standards (SOPs).
- **Surprise Audit:** The company reserves the right to visit the outlet at any time to check quality and cleanliness.

4. Branding & Marketing

- **Logo & Design:** The brand logo, posters, or signage cannot be changed without the company's permission.
- **Local Promotions:** The franchisee may promote the outlet in their local area, but only company-approved designs must be used.

5. Billing & Transparency

- **Software Usage:** Every order must be recorded in our POS Billing Software. Selling any item without generating a bill is strictly prohibited.
- **Reporting:** Monthly sales data must be shared with complete transparency.

Secret Recipe (The Final Step)

Now we come to the most important part the Secret Recipe.

- 1. We will provide Dubai-inspired premixes and exclusive secret sauces.**
- 2. There is no need to depend on a chef. Even if a chef leaves, our machines and ready-to-use spice blends will ensure the taste remains 100% consistent.**
- 3. This recipe is our confidential secret and will be provided only to those who take our franchise.**

ROI & Rules (40%+ Profit)

- **Low Expenses (Low OPEX):** In this model, electricity costs and staff salaries are lower, resulting in higher profit margins.
- **Payback Period:** The investment can typically be recovered within 18 to 24 months due to efficient cost management.
- **Rule:** There will be no compromise on quality. Only our approved spices and ingredients must be used to maintain consistent taste.

Key Highlight of the Model

The Elite Signature Model is designed for visionaries who don't just want to run a café, but aim to dominate the city's food market. While the investment is higher, the prestige and profit potential are significantly greater. This model offers a 100% guarantee of becoming the city's largest and most iconic "Veg Landmark."