

A top-down view of two pizzas on a light-colored wooden surface. The pizza in the foreground is a pepperoni pizza with a thick, golden-brown crust. The pizza in the background is a vegetable pizza with toppings including tomatoes, yellow peppers, black olives, and mushrooms. A glass of beer is partially visible in the top left corner. A red banner with white text is overlaid on the bottom left of the image.

GREEK'S PIZZERIA ON-SITE FOOD PARTNERSHIP

ENHANCED VALUE & CUSTOMER EXPERIENCE

- ▶ Local brand since 1969 with 30+ Indiana locations
- ▶ Online ordering infrastructure - sell growlers and packages via greekspizzeria.com
- ▶ Contactless POS service
- ▶ Increase traffic*
 - ▶ Monthly Carry-Out Orders: 2,200+
 - ▶ Monthly Delivery Orders: 700
 - ▶ Average Ticket: \$26.50



WEEKLY GROWLER SALES SOLD AT AN AVERAGE OF 75-100/WEEK*

Demonstrating a Quarantine-proof model

Note - adding food changes your classification to a restaurant, thus, ensuring your ability to stay open during future pandemics

**Greek's Broad Ripple: March-April 2020*

REQUIREMENTS

- ▶ Ventless Oven - 208 volt hook-up, single phase, 27 amps
- ▶ No Hood or Grease Trap Required
- ▶ 100-150 Square Feet in Brewery (anywhere in brewery)
- ▶ 15 Square Feet of Walk-in Space
- ▶ Access to 3-Bay Sink

