THE BUILLER BOOK

New Business Opportunity Investor Presentation



Reginald Edwards, Founder & CEO August 2025 Designed in partnership with axom LLC



A new kind of cafe, where French Pastry meets Memphis culture!!!





THE BUTTER BOOK LAYERS OF OUR VISION

Why we are here

- 1st Layer-Who's Reggie
- 2nd Layer-Why We Are Here
- 3rd Layer-The Vision-Mid Town
- 4th Layer- The Ask/Investment Outcomes

Our Slogan











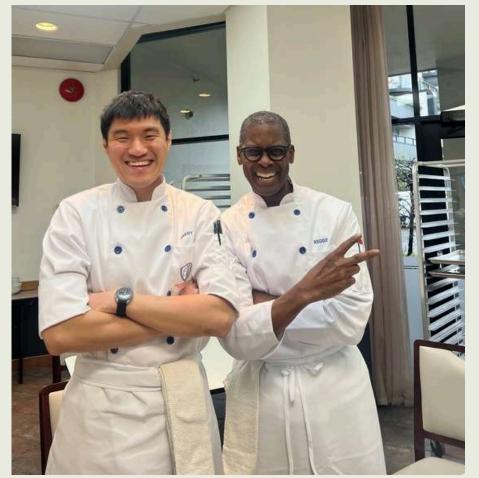






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REGINALD'S PASTRY STORY



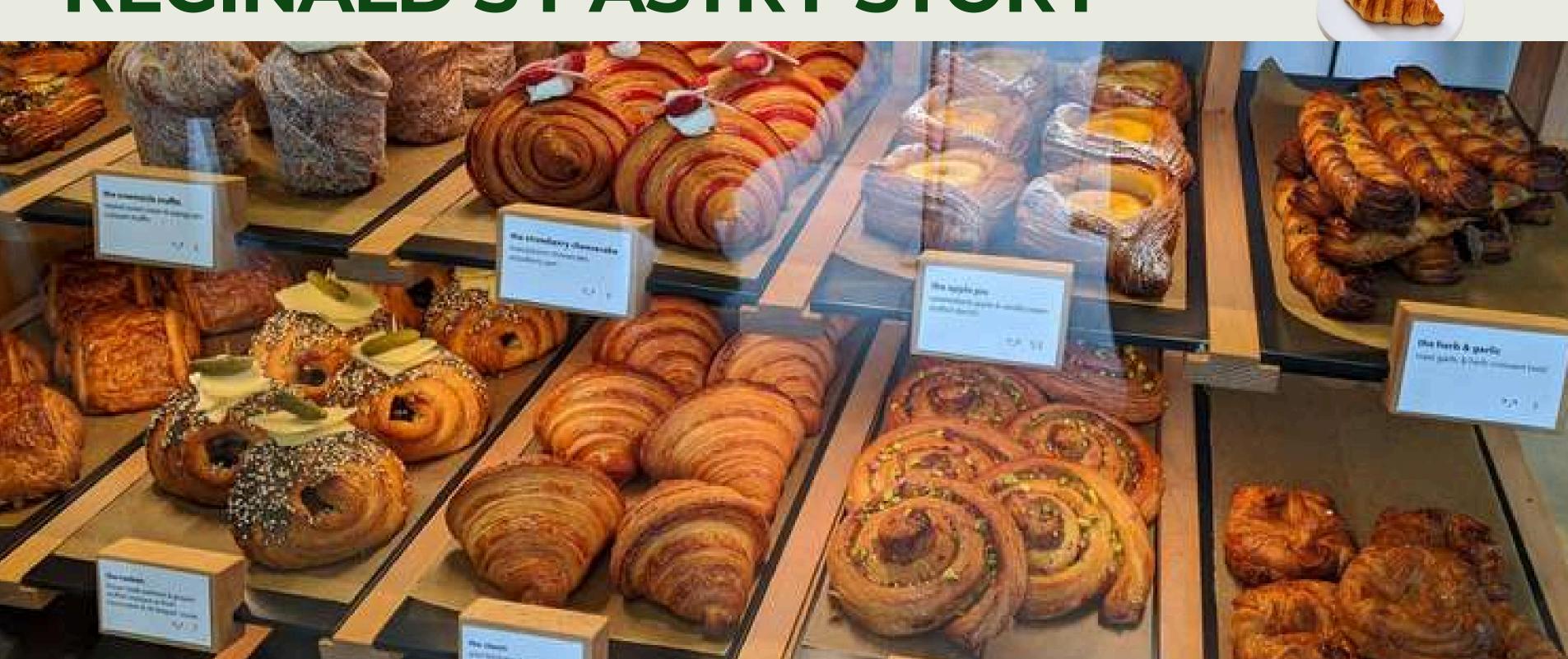








REGINALD'S PASTRY STORY



WHY ARE WE HERE?

We have identified a unique business opportunity in the Heart of the Mid-South. The Butter Book is prepared to capitalize on a revolutionary approach to the cafe culture in Memphis.



Feature	The Butter Book	Typical Memphis Cafe/Bakery/The Differentiator
Product Quality	 Fresh baked pastries in-house daily Internationally trained pastry chef/staff 	 Factory-made pastries or simplified recipes Poor Coffee Bean Quality Focus quality, speed and the experience
Atmosphere & Design	 Artistically/functionally designed interior World-class cafés 	 Functional but rarely experiential Drive throughs
Brand Experience	 A lifestyle-driven café combining food, culture, and design 	 Focused solely on "mediocre' food & coffee Frozen Products
Mid-Town Location	 Midtown Memphis — Dense, walkable, bikes, parks, creative. 	Primarily suburban or downtown-focused
Vision	 Creating a third space where people want to linger and define a new culture 	No Innovation/Evolution Just Another Coffee Shop Nothing Fresh/Memorable

BY THE #'S

US Bread & Bakery \$68.7B-\$86.9B 2029

US Coffee Market \$90.9B-\$150B 2034

3 Cups Daily

\$300M Daily spend-Related Products

38% Of coffee purchased on the go

67% Drink Coffee Surpassing any other beverage TN Coffee Shops
1.5% US GDP 20th
US

TAM \$120M Memphis
11% TN Revenue
1.3% AGR****
***This

represents:
Market Stale
Needs
Innnovative
Concepts

Coffee isn't a drink "Its a Habit. It is a cultural, economic, and daily life essential."



Sources: National Coffee Association IBIS World

PRIMED FOR MID-TOWN

- Average age of ~34 (perfect demographic for spending on coffee-adjacent products)
- 87% of the Mid-Town grounded young professionals
- By focusing on Mid-town
- BB Is All-Encompassing
- Boast outstanding coffee and pastry shop experience.







MEETTHETEAM



Reginald Edwards

Visionary

Reginald G. Edwards, a proud Memphis native and former Central High School Warrior quarterback, is the visionary behind The Butter Book, where he blends over 20 years of corporate leadership with a lifelong passion for the culinary arts. After graduating from Central High School, Reggie earned his B.S. in Speech Communication and Marketing from Southern Illinois University, launching a successful career in business development with industry leaders such as AT&T Wireless, Newcourt Capital, DDB Canada, and Microsoft.

Reggie later pursued his culinary passion, graduating from the Pacific Institute of Culinary Arts in Vancouver, BC. Inspired by extensive travel and deep immersion in North America's top bakeries, he founded The Butter Book, a project dedicated to redefining Memphis' café culture by introducing Frenchinspired pastry and an elevated culinary experience.

A natural relationship strategist, brand developer, and leader, Reggie combines corporate expertise with creative vision to position The Butter Book as a profitable, scalable venture with a lasting cultural and economic impact on the Memphis community.



Sylvette Sawyers

Strategy Consultant

Sylvette is a dynamic HR Executive and proven leader with a track record of shaping and executing talent strategies that drive business success. She has led high-performing teams across Fortune 500 companies, fast-growth startups, and entrepreneurial ventures, while also serving as a trusted consultant and advisor to small business owners.

Over the last two years, Sylvette has focused her expertise on consulting and advising small business owners on business strategy—helping them build the foundations required to scale with confidence and sustainability.

Recognized for her strategic vision, operational rigor, and ability to deliver exceptional results, Sylvette consistently aligns talent strategy with business objectives to unlock growth and competitive advantage. Her reputation as a trusted



lain Feeney
Technology Consultant

lain Feeney is a dynamic entrepreneur, consultant, and MBA candidate with expertise in business development, branding, and digital transformation. As the founder of Axom LLC, lain has partnered with organizations across diverse industries to deliver innovative solutions in web development, policy design, marketing strategy, and operational efficiency.

With a strong foundation in political science and a passion for strategic problem-solving, lain has successfully led over 40 projects since relocating to Memphis, building brands, optimizing business processes, and driving measurable growth. Drawing on experience across real estate investment, digital marketing, and emerging technologies, he combines analytical insight with creative execution to help businesses scale and compete in evolving markets.



Mark Stuart

Brand Strategy Consultant

Senior professional with 20 years of consulting and corporate experience driving strategic transformation through systems implementation, business integration, performance management, and process optimization. Skilled at streamlining Finance & Administration operations across diverse industries, including Healthcare, Financial Services, Software, and Retail.

Recognized for exceptional executive engagement, cross-functional collaboration, and strategic relationship management. Adept at navigating complexity, managing change, and delivering measurable business impact.

MEETTHE TEAM (CONT'D.)





Daniela & Alexei Bucos

Artisan Bakers & Advisors

Alexei and Daniela Bucos are the husband-and-wife team behind Celine Patisserie, a standout neighborhood bakery that was located in Seattle's Phinney Ridge. Originally from Moldova and Italy, the couple brings a unique global perspective and deep passion for artisanal baking to their craft. Their journey from Dubai to San Francisco to Seattle, and Vancouver, BC, has been guided by a shared dream of creating warm, community-driven spaces centered around exceptional pastries.

Daniela is a classically trained pastry chef, having mastered her skills at the San Francisco Baking Institute, while Alexei brings an entrepreneurial spirit and strong operational instincts. Together, they created a vibrant, welcoming bakery where croissants, galettes, tarts, and jewel-toned macarons shine as both daily staples and special treats.

As trusted advisors to The Butter Book, Alexei and Daniela have already contributed significantly to the concept's development. More importantly, they will play a hands-on role in helping bring The Butter Book online, ensuring the business can produce the right products at the right quality and volume. Their expertise will be critical in establishing consistent production systems, efficient workflows, and timely output to meet market demand and optimize supply.

Their continued involvement provides The Butter Book with a proven foundation of technical knowledge, mentorship, and real-world experience—key ingredients for a successful launch and sustainable growth.



Rhett Douglas Entrepreneurship Senior Management Consultant

Rhett Douglas is a former restaurant and gelato shop owner and operator, and previously worked in the building automation, advertising, and aftermarket autoparts distribution industries as a salesman. He received his MBA from Christian Brothers University with a focus on Sales & Marketing.

Rhett now works for Communities Unlimited's Entrepreneurship Team as a senior management consultant leading the Mississippi, Alabama, & Tennessee team in assisting small business owners with finance, operation, and marketing challenges and opportunities to help them reach their goals of entrepreneurship.



Their involvement adds depth, authenticity, and proven knowledge to The Butter Book's mission to bring refined, heartfelt pastry culture to Midtown Memphis.

THEASK

\$250,000

- \$200,000 Acquisition Cost
- \$50,000 Operating Costs

Capital Stack Options:

- Equity Options (49%)
- Promissory Note
- Crowdfunding

Unique Opportunity

- Solid Asset
 - Established Customer Base
 - Existing Revenue
 - Infrastructure in Place

Our program is expected to increase revenues by 40%-60% within 24 months.





KEY MILESTONES

Q4/2025 Q1/2025 Q4/2026 Q1/2026 Q2/2027

Phase 1 Investment

To secure
 \$250,000 prior
 to our
 acquisition.

Phase 1

- Acquire the business
- Optimized performance
- ImproveOperational efficiency
- Small Batch Baking

Phase 2 Rebrand

- Brand design/ digital
- Infrastructure overhaul

Phase 2 *Architecture*

Bring in
Waissbluth from
Vancouver, BC

to create a revolutionary space.

Phase 2 *Iterate*

- Wholesale pastry kitchen
- Process replication
- Iterate and return investments

QUESTIONS AND IMPACT

We know why we are doing this, where we are heading, and how to capitalize on investments, and return value to key stakeholders.







Bringing A Differentiated Coffee & Pastry Experience to Memphis



Thank you



Reginald Edwards, CEO