

**^Chicken Sandwiches
are the top ordered
item in Canada."**
- SkiptheDtshas,
SOSO Year-in-Review
Report

Trash,
delicious food,
great staff and
environment."**
- Elisabeth,
GoOgle Reviews

**"YQU Ran tell there lea lot
of time tajcen and pride
put into their chicion7
- Co^A. Googia RfivIEWS**



**"Cniectm 15 among the
top LOcuisines ure&jAd in
Carida In 2022" - DoorP&sJi.
State of Online Ortin'ma**

**"The test ch taken
111 Ontario, Period 7
" Chnion, Google Reviews**

**"Everything was killer
Music was A+, food and
vner SfileCtiCH was good..
so friendly aart pid,ywbiB."
- AJttS. Google Reviews**

LOOKING TO JOIN THE FLOCK?

"Chicken Lovers" doesn't quite cut it when describing who we are at the Coop. We'd probably arm wrestle The Terminator for the last piece of chicken. That warm and fuzzy feeling we get biting into some juicy poultry is how we want our guests feeling about every piece of their Coop experience.

The chicken category is heating up, hut most places are one-offs or QSRs. A Coop restaurant is a one-of-one opportunity for franchisees: a unique and energetic full-service experience roasted in a fast casual environment, with proprietary preparation methods for high-quality wicked chicken that stacks up to the best of the best.

WHO?

WHO ARE YOU COOKING WITH?

As a Coop franchisee, you'll become part of the MTY Group family and be supported by strategic marketing, operational best practices, thorough training and more. As part of our "All In" Coop commitment, we value:

- Quality and innovation
- A culture of support and respect
- Clear and timely direction
- Well-established systems

WHAT?

WHAT KIND OF TLC DO WE PUT INTO OUR MENU?

- Fresh, never frozen, locally sourced chicken
- Brined, bathed in buttermilk and hand tossed in our Coop secret seasoning
- Masterfully prepared in three different ways: fried, seared, or pulled
- Our juicy burgers are made from a premium 75/25 blend of beef chuck and smoky brisket

WHERE?

WHERE AND HOW WE ROOST:

The Coop is always looking to spread its wings, with our growth primarily focused in Ontario, but aiming to extend across Canada and beyond.

We don't like to be chickenholed, so we develop market-specific restaurant footprints anywhere from 2500-3500 sq. ft. for every Coop franchise.

FRANCHISE COSTS

LOCATION SIZE	FRANCHISE FEE	FRANCHISE TERM	BUILDING INVESTMENT	FINANCIAL LIQUIDITY	ROYALTIES	ADVERTISING FEES
2500 sq.ft - 3500 sq.ft	\$30,000	10 years	\$675,000 - \$900,000	\$350,000 - \$500,000	Sliding scale up to 5% max	2% marketing fund, 1% local store marketing

INTERESTED? HIT US UP!

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