

COMPANY PRESENTATION
Business Year 2023/2024

Company Overview

1 Company Overview

- 2 Airline Catering
- 3 International Event Catering
- 4 Restaurants, Lounges & Hotels
- 5 Sustainability



1 Company Overview

What makes us different

DO & CO brings a personal touch to the most prestigious experiences in the world. Delivering restaurant quality regardless of the limitations.

Using only the best ingredients with no additives, flavor enhancers or preservatives.

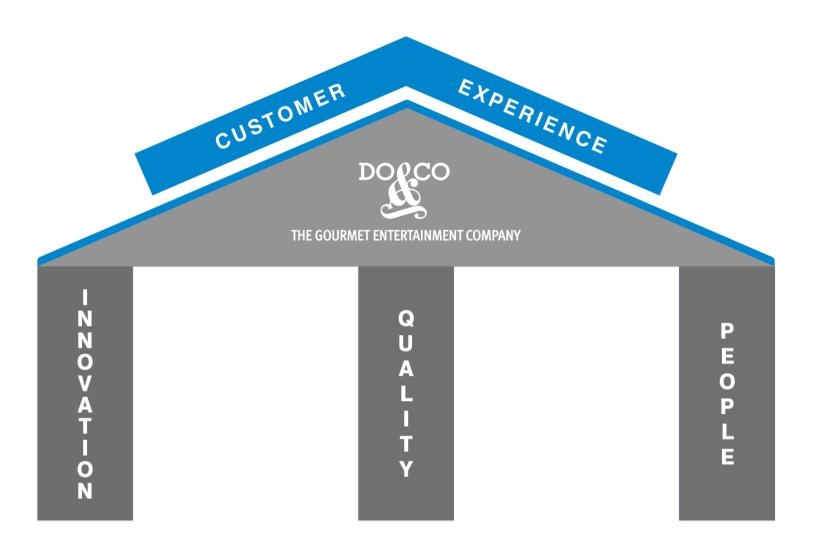




The 3 main pillars of the DO & CO DNA

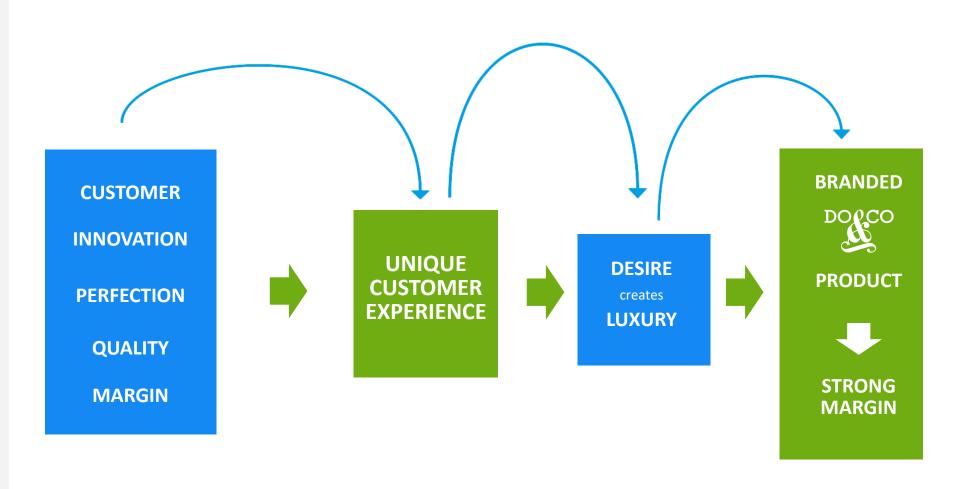
THE 3 MAIN PILLARS OF THE DO & CO DNA

Back to the roots - this is what we stand for



THE DO & CO PRINCIPLES

The DO & CO principles



Our Culinary Platform

Our vertically integrated approach means we constantly innovate upon our global culinary platform.

Highest customer satisfaction through always prioritizing innovation, sustainable high quality and motivation of people.

AIRLINE CATERING



INTERNATIONAL EVENT CATERING



RESTAURANTS LOUNGES | HOTELS



GOURMET KITCHENS

BRAND | KNOW HOW | INNOVATION | MOTIVATION | CUSTOMERS

- 33 gourmet kitchens
- on 3 continents
- more than 60 airline customers

- leading premium hospitality
- worldwide activities
- events in any size

- DO & CO's DNA
- brand awareness
- training center and R & D

Our Brand Portfolio

Valued by customers with a legacy of quality and tradition.

Our track record has led to us being a preferred partner for premium gourmet entertainment for over 30 years.



Culinary delights from around the world

DO & CO's restaurants draw on culinary traditions from across the globe, creating elegant and inspired menus that offer gourmet dishes for every taste.



World renowned patisserie and confectionery since 1786

Historic purveyor of confectionery to the imperial court of Austria, Demel is a Viennese icon specializing in all things sweet.



The quintessential luxury Parisian Épicerie

Hédiard was established as a luxury importer of teas, spices and delicacies from around the world in 1854, growing to become a cultural export of its own with a worldwide following.



Japanese inspired sharing dishes

Inspired by the skill, precision and inventiveness of Japanese cuisine, ONYX serves the freshest sashimi, sushi and ceviche from its raw bar, and bold, fiery dishes from the robata grill.



Premium, market-fresh food to go

Henry provides fresh, quality meals and snacks from around the world, to be eaten on the go, in the office or at home. It emphasizes freshness of ingredients and preparation.



Luxurious Milanese Pizza

Time-honoured tradition meets luxurious produce to create next-level pizzas that draw on Milan's stylish and sophisticated character.



Casual and Mediterranean

the Aioli brand embodies southern-European flair and Mediterranean cuisine. Its young, dynamic image and flexible pricing enables the brand to attract a broad audience.



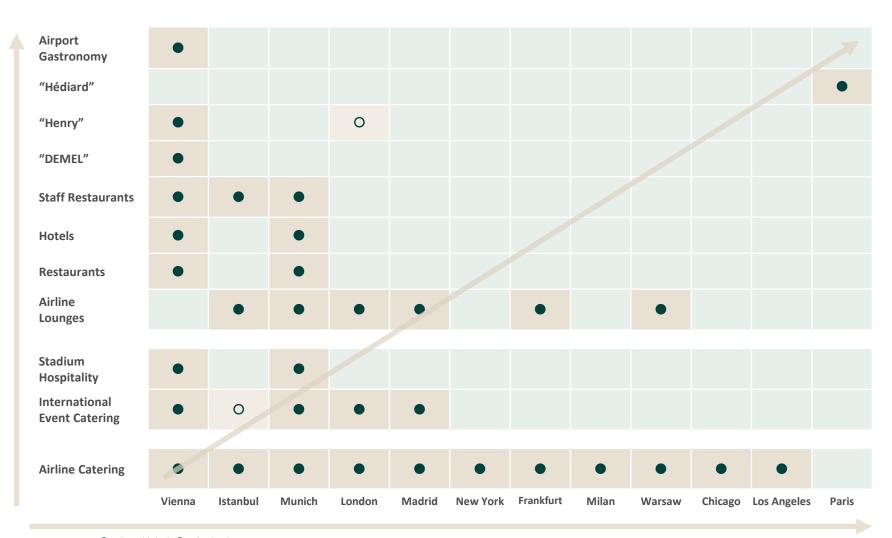
Our Locations

multi region strategy, leveraging infrastructure and brand awareness



Diversification

the three dimensions of growth



Current status: • well established; O under development



9

no lounges

BUSINESS CASE - DO & CO MUNICH



Acquisition of Arena One

- +500 employees (+700 part-time)
- · major clients
- FC Bayern Munich Allianz Arena
- Olympic Park Munich
- 30 E.ON staff restaurants in Germany

Business Class

Lounge





FC Bayern Munich

- extension of contract until 2030
- 83 employees



Olympic Park Munich

- extension of contract until 2028
- > 200 VIP events annually





to corona

DO & CO Hotel Munich

- next to Marienplatz
- boutique hotel
- two restaurants, roof top
- contract until 2030 / 2050



NFL Match in Allianz Arena

- Tampa Bay Buccaneers Seattle Seahawks
- first NFL match ever in Germany



SAP Garden

- opening in 2024
- multifunctional arena
- · public & VIP hospital
- · contract already signed

2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023	2024
DORCO		्री Emirates		% THAI		SINGAPORE AIRLINES		EURO2020			EURO2024 GERMANY
Airline Catering Munich • 37 employees • € 4.5m sales		Emirates • new client in N and DUS • inflight caterin		Thai Airways • new client in MI	JC and DUS	Singapore Airlines • new client in MUC, D and FRA	DUS	EURO 2020 4 matches (including o quarter final) in Allianz postponed to 2021 due	: Arena		EURO 2024 • in Germany • 6 matches in Allianz Arena

Airline Catering



- 1 Highlights
- 2 Airline Catering
- 3 International Event Catering
- 4 Restaurants, Lounges & Hotels
- 5 Sustainability



Our mission

the best restaurant experience over 39,000 feet

- operated by DO & CO

Business year 2023/2024 vs. BY 2022/2023



- global air traffic back to pre-corona level
- DO & CO wins numerous tenders and continuous to expand its customer base

























2 Airline Catering

Award Winning Premium Airline Catering

- freshly prepared menus
- Gourmet Entertainment by DO & CO
- various wins of significant airline catering customers
- multiple times awarded by SKYTRAX







2 Airline Catering

Customer satisfaction proven for onboard catering and airline lounges



International Event Catering



- 1 Company Overview
- 2 Airline Catering
- **3 International Event Catering**
- 4 Restaurants, Lounges & Hotels
- 5 Sustainability



Our mission

the world's leading premium hospitality and gourmet entertainment experience

- innovative concepts
- best quality
- personalized service

Business year 2023/2024 vs. BY 2022/2023



- best business year in history of DO & CO
- Formula 1 Las Vegas : biggest sport event ever – despite many challenges, DO & CO has delivered top experience for 70,000 VIP guests





















3 International Event Catering
Status quo

Formula 1

DO & CO's 32nd Season

- Paddock Club: hospitality benchmark for the global sports hospitality industry
- very high customer satisfaction rate

• increase of guest numbers in almost all locations







3 International Event Catering

in MunichDO & CO is responsiblefor the culinary delightsat many top-class events

- long term partnership with FC Bayern Munich
- DO & CO in charge of VIP hospitality and public catering at Allianz Arena
- first NFL Match in Germany in a soldout Allianz Arena
- Olympic Park : venue for numerous events (concerts, festivals etc.)



3 International Event Catering
Status quo

ATP Masters 1000 Madrid

UEFA Championsleague Final 2023 in Istanbul

Hahnenkamm race Kitzbühel

Acciona Golf Open de España

the most prestigious sport events in the world - powered by DO & CO









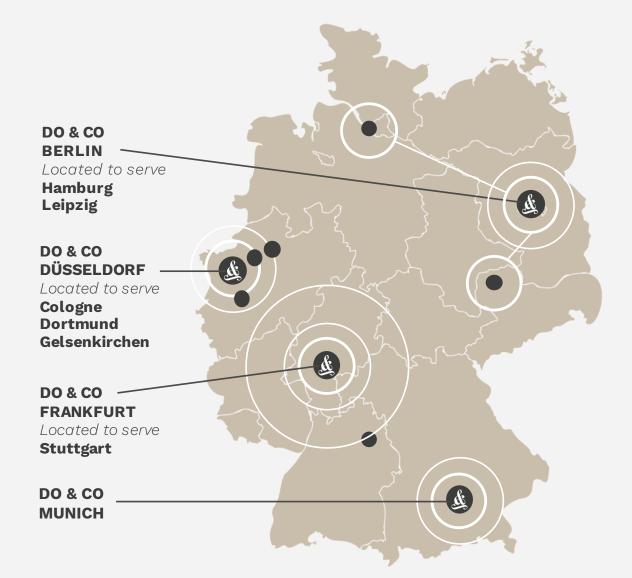
3 International Event Catering

EURO 2024

the best tastes of Europe showcased in Germany

- DO & CO is the hospitality partner of UEFA for the European Football Championship EURO 2024 (6th time in a row, since 2004)
- VIPs and sponsors at 51 matches in all 10 stadiums
- additionally public catering in Munich / Allianz Arena
- food production in 4 DO & CO gourmet kitchens in Germany
- regional cuisines and flavours will be combined with iconic dishes from the participating teams









- 1 Company Overview
- 2 Airline Catering
- 3 International Event Catering
- 4 Restaurants, Lounges & Hotels
- 5 Sustainability



Our mission

Innovative, best quality and personalized customer experience

Business year 2023/2024 vs. BY 2022/2023



- strong sales and margin improvement compared to BY 2022/2023
- DO & CO's DNA since 1981 inspiration for innovation and unique customer experience for all divisions
- new set up of Demel with significant sales and margin improvements



















4 Restaurants, Lounges & Hotels
Status quo & Outlook

DEMEL since 1786

- New concept successful
- Separation of shop and coffee house
 - ground floor : shop only and products to go
 - 2 floors :

 Demel Viennese coffee house
- size of shop doubled significant sales and margin improvements
- Promising for the future
- Viennese Kaiserschmarrn still attracting many customers
- **DEMEL** goes **New York** | Manhattan in Q4 of current business year







DO & CO Hotel and Restaurants in Vienna

HAAS HAUS & ALBERTINA

- one of the most scenic locations of the city
- basis for the group's R & D and innovation activities
- benchmark for best quality and best hospitality experience







DO & CO Hotel and Restaurants in Munich

- "a Luxury Boutique Hotel in the heart of Munich"
- two restaurants at the same location:
 - ground floorDO & CO BISTRO
 - first floor

 DO & CO RESTAURANT









A wide range of additional activities all around the world

- **HÉDIARD**: prestigious French luxury food brand
- **HENRY**: premium, market fresh ingredients, always handmade
- LOUNGES: award-wining, trend setting Premium Lounges
- AIRPORT HOSPITALITY:

 increased traffic and passenger
 numbers show positive impact
 on sales









Sustainability



- 1 Company Overview
- 2 Airline Catering
- 3 International Event Catering
- 4 Restaurants, Lounges & Hotels
- **5 Sustainability**



5 Sustainability

In the financial year 2023/2024 we have advanced our sustainability initiatives and set the foundation for progress.

49%



OVER 170 MILLION



MEALS SERVED

ZERO WASTE TO LANDFILL

UK and Austria



2.8

MILLION MEALS DONATED*



59 %

OF PRODUCE LOCALLY SOURCED



DATA PROTECTION BREACHES



CASES OF CORRUPTION



NEW PEOPLE EMPLOYED**

>3000





UNITS WITH ENVIRONMENTAL MANAGEMENT SYSTEMS

in ISO14001 framework

SHARE IN RENEWABLE ELECTRICITY

DOUBLED



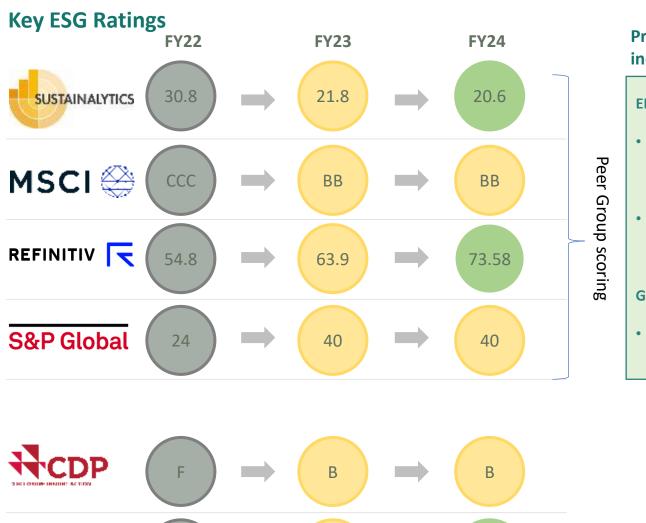
* meal equivalents

** including freelancers and agency workers

ESG Rating

Significant upwards trajectory in DO & CO sustainability performance reflected in ESG ratings.

Now enhancing and focusing on those that add most value.



Commit-

ted

Validation

SCIENCE BASED TARGETS

Not

commit-

Priority areas to develop to increase ratings

ENVIRONMENTAL and **SOCIAL**

- Monitoring and reporting of supply chain (STRONGLY REQUIRED)
- Environmental Management certifications (waste and energy monitoring)

GOVERNANCE

Board Diversity

5 Sustainability

We're cutting waste, empowering our team, moving beyond fossil fuels, ensuring supply chain security, enhancing customer connections, and setting new standards in reporting and ratings.

Q4 UPDATE

WASTE REDUCTION

- Food waste baselining
- Waste monitoring software development



DO & CO PEOPLE

Regular newsletter on ESG topics



EXIT FOSSIL FUELS

- Units in Austria, UK, Spain and Türkiye on renewable electricity
- Energy Auditing (EU sites)



CREATE A SAFE SUPPLY CHAIN



- F & B Supplier Audits (Events and Airline)
- Supply Chain Software rollout in DE (LKSG)

CUSTOMER RELATIONS

- Tenders and Customer checks incl. certificates
- UEFA Sustainability Project
- Austrian Airlines: Just and Responsible Menus &
 Waste monitoring
- British Airways: Waste reporting and Single Use Packaging



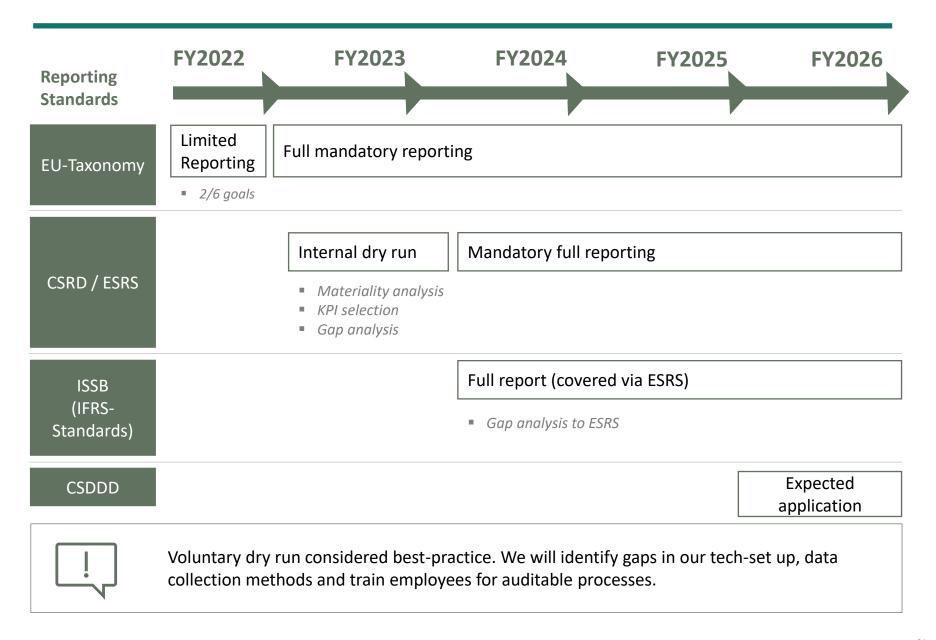
REPORTING AND RATINGS



- Sustainability Report (NADIVEG) with consultation by Deloitte and approval by KPMG
- Substantial steps taken in implementing the new CSRD regulations to ensure compliance in our reporting for the upcoming financial year

5 Sustainability

Parallel to driving our sustainability initiatives, we also manage new mandatory reporting requirements.



Contact Details

Investor Relations

investor.relations@doco.com

