

COMPANY PRESENTATION First Half Year 2025/2026

Company Overview



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.



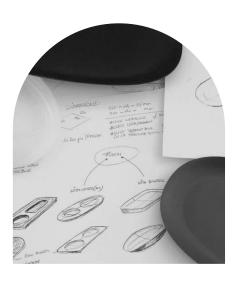


The 3 main pillars of the DO & CO DNA committed to our principles

Highest customer satisfaction through always prioritizing innovation, sustainable high quality and people's motivation

THE 3 MAIN PILLARS OF THE DO & CO DNA

Back to the roots - this is what we stand for



Passion for INNOVATION

Leading edge in product, process and systems development of state-ofthe-art culinary



Sustainable **QUALITY**

Freshest, finest quality ingredients, no additives, no preservatives – working with trusted long-term suppliers

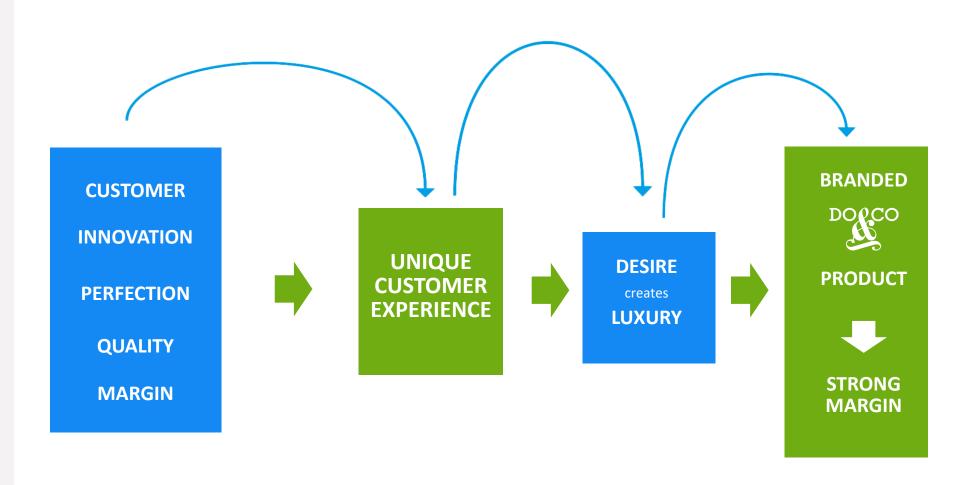


Motivated PEOPLE

Founder led,
entrepreneurial
mindset with a long-term
vision and motivated,
dynamic, detail-oriented
company culture

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 nextlevel 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.



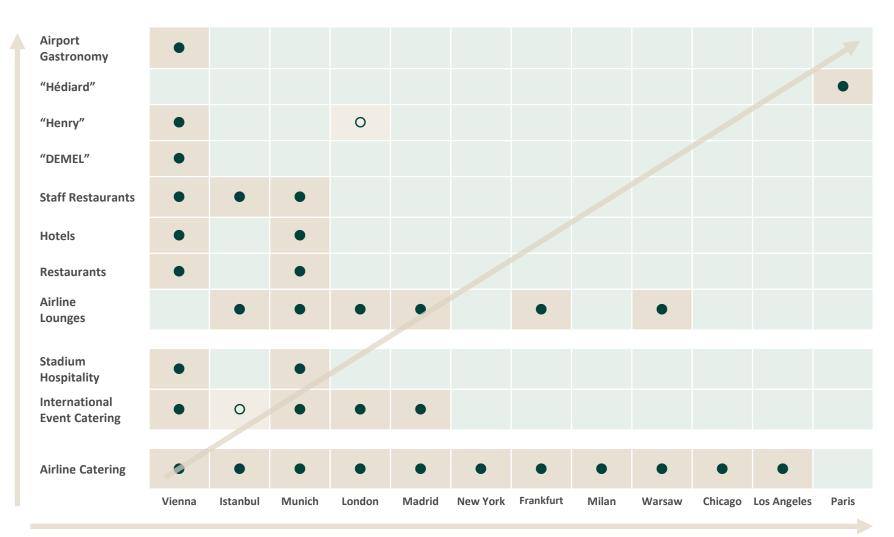
Our Locations

multi region strategy, leveraging infrastructure and brand awareness



Diversification

the three dimensions of growth



Current status: • well established; O under development

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

Lounge





FC Bayern Munich

- extension of contract until 2030
- 83 employees



Olympic Park Munich

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





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

- opened in Sep 2024
- · multifunctional arena
- public & VIP hospital

2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023	2024
DORCO		্ৰ্ৰ্যু Emirates		% THAI		SINGAPORE AIRLINES		EURO2020			EURO2024 GERMANY
Airline Catering Munich • 37 employees • € 4.5m sales • no lounges		Emirates • new client in MUC and DUS • inflight catering • Business Class		Thai Airways • new client in MI	JC and DUS	Singapore Airlines • new client in MUC, DU and FRA	JS	• 4 matches (including on quarter final) in Allianz are postponed to 2021 due to corona	Arena		EURO 2024 in Germany 6 matches in Allianz Arena

Airline Catering



Our mission

the best restaurant experience over 39,000 feet **1st Half Year 2025/2026** vs. HY1 2024/2025



- Ongoing good load factors, especially in premium cabins
- Numerous new clients through strong tender participation
- **JFK : strong improvements** (high start-up costs in 2024/2025)

























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

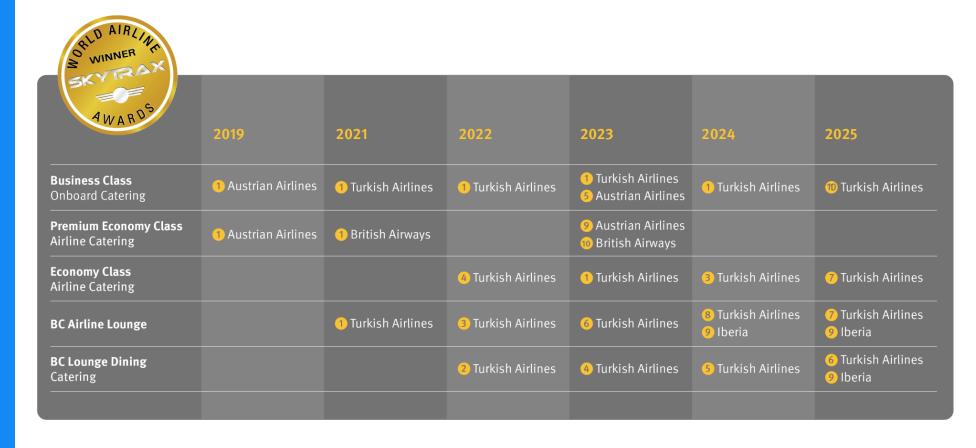






2 Airline Catering

Customer satisfaction proven for onboard catering and airline lounges





Our mission

the world's leading premium hospitality and gourmet entertainment experience

- innovative concepts
- best quality
- personalized service

1st Half Year **2025/2026** vs. HY1 2024/2025







- **F1**: strong demand in all races
- No EURO this year in comparison to HY 1 2024/2025
- First time catering the FIFA Club World Cup (Miami, New York)























Formula 1

DO & CO's 34th Season

- exciting season start with
 Japan, Bahrain, Saudi Arabia, Miami,
 Emilia-Romagna, Monaco, Spain,
 Canada and Austria
- strong demand in almost all locations continues
- high customer satisfaction feedback
- state of the art hospitality guest experience – benchmark of the sport hospitality industry
- DO & CO continues as official supplier to the F1 Paddock Club with a 10-years contract extension









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

UEFA Champions League final 2025 at Allianz Arenaserving 14,000 VIP guests

UEFA Nations League semi final and final at Allianz Arena

ATP Masters 1000 Madrid one of the most premium tennis events in the world

FIFA Club World Cup twelve games with a total of 2,000 VIP guests

Filmfestival Rathausplatz

Midsummer Nights Dream and Super Bloom Festival in Munich









in Munich
DO & CO is responsible
for the culinary delights
at many top-class events

- long term partnership with FC Bayern Munich –
 VIP hospitality and public catering at Allianz Arena
- DO & CO in charge of VIP hospitality and public catering at Allianz Arena
- Guns N' Roses rocked Allianz
 Arena in a first-ever concert in
 June 2025, Linkin Park, Helene
 Fischer and The Weeknd to follow
 in 2026
- Olympic Park: venue for numerous events (concerts, festivals etc.)



SAP Garden in Munich

- new indoor location in Munich
- multifunctional set up
- Red Bull ice hockey and FC Bayern Munich Basketball in one location
- grand opening : 27th September 2024
- capacity:
 - 11,000 guests
- catering areas:
 - VIP areas / 11 Skyboxes
 - 13 public kiosks
 - 1 Henry Restaurant
- multiple events :
 - ~ 40 ice hockey games and
 - ~ 20 basketball games per year numerous side events







Our mission

Innovative, best quality and personalized customer experience

1st Quarter 2025/2026 vs. Q1 2024/2025



- Strong improvement in product and guest experience, better efficiency
- Strong sales and margin improvements
- DO & CO's DNA since 1981 inspiration for innovation and unique customer experience for all divisions



















DEMEL

K. u. K. Hofzuckerbäcker since 1786

- successful new concept
- clear retail and gastronomy segmentation
- DEMEL KAISERSCHMARRN has become a signature product and creating strong demand









DO & CO Hotels and Restaurants Munich and Vienna

DO & CO MUNICH:

- luxury Boutique Hotel in the heart of the city
- first time Michelin Key Award for a DO & CO Hotel
- two restaurants at the same location

DO & CO STEPHANSPLATZ:

- flagship of the group
- one of the most scenic locations in the city
- basis for the group's R & D and innovation activities
- → Hotels and restaurants in both cities are highly popular showing pleasing occupancy rates!







DO & CO ALBERTINA Vienna

CONTRACT EXTENSION FOR 10 YEARS AND REOPENING IN NOVEMBER!

- ALBERTINA one of the leading museums worldwide with 2,000 - 3,000 visitors a day
- co-branded chocolate and gift line

ALBERTINA x DEMEL

- DEMEL Kaiserschmarrn to go
- casual offering during the day
- cool fine dining in the evening







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









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