## DANS LE NOIR?

EXPLORE YOUR SENSES

A unique experience in your hotel



# 3 DIMENSION CONCEPT



#### A SENSORY JOURNEY

Immersed in total darkness, we take our customers on a culinary journey to stimulate the senses.



A CONVIVIAL EXPERIENCE

Digital detox and table d'hôtes, our experience encourages authentic, spontaneous communication and breaks down barriers and preconceptions.



#### A HUMAN EXCHANGE

We work with a team of visually impaired people who guide customers with care and kindness, while delivering a professional service.

Discover the concept in video



# IMMERSION & emotion AT THE HEART OF OUR VALUE PROPOSITION

## **Top Restaurants**

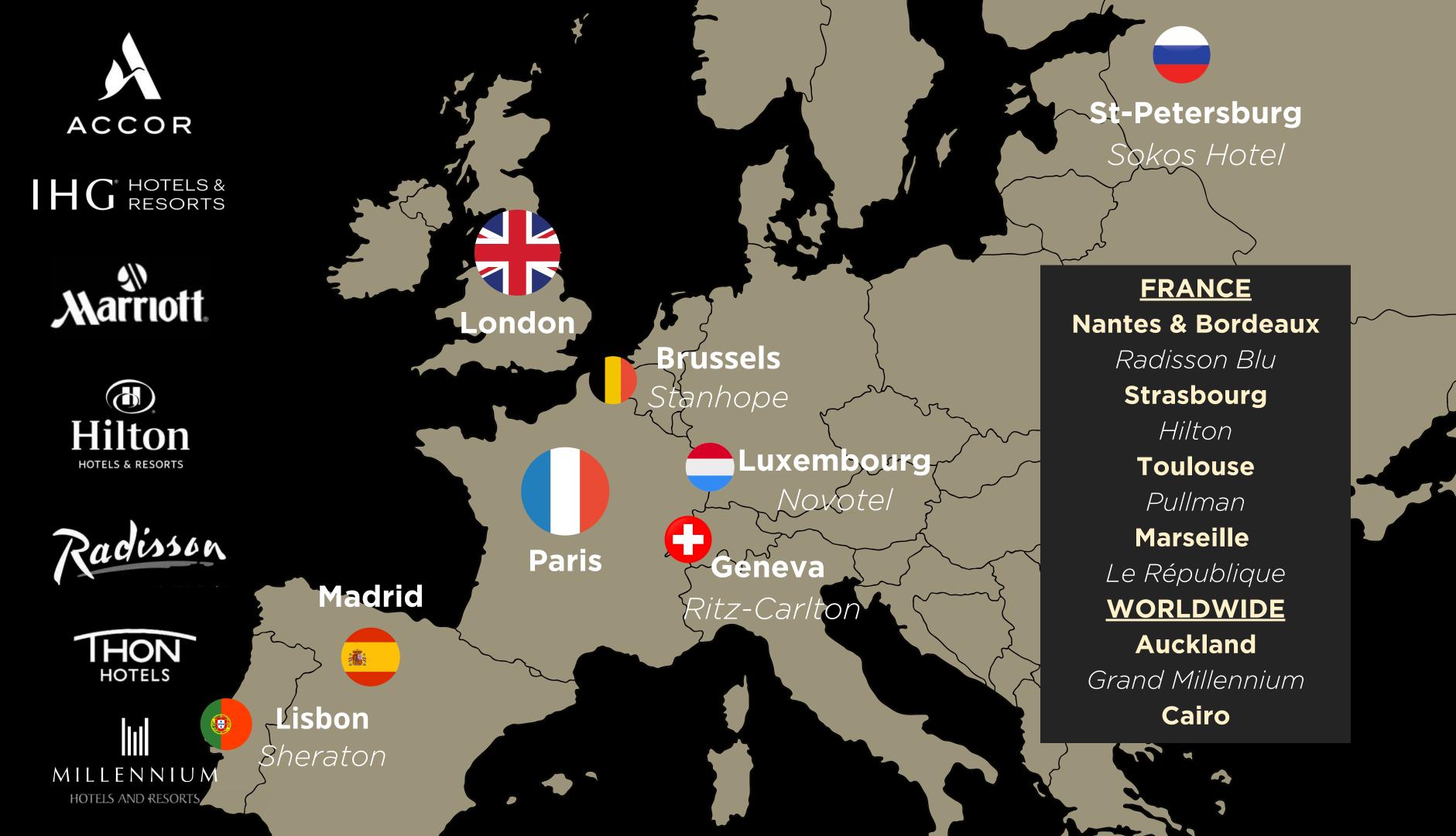


Luxembourg #2/600 Geneva #4/1289 Toulouse #5/1490 Bordeaux #12/1449 Nantes #22/865 \*February 2024

## AIM FOR EXCELLENCE

"The food was delicious and had flavours that kept you guessing! Was a great way to bond with the people next to you without judging by looks. What a wonderful team. Will definitely be back for the next season menu!"







## THE BUSINESS MODEL

SHARED EXPERTISE FOR A WIN-WIN PARTNERSHIP



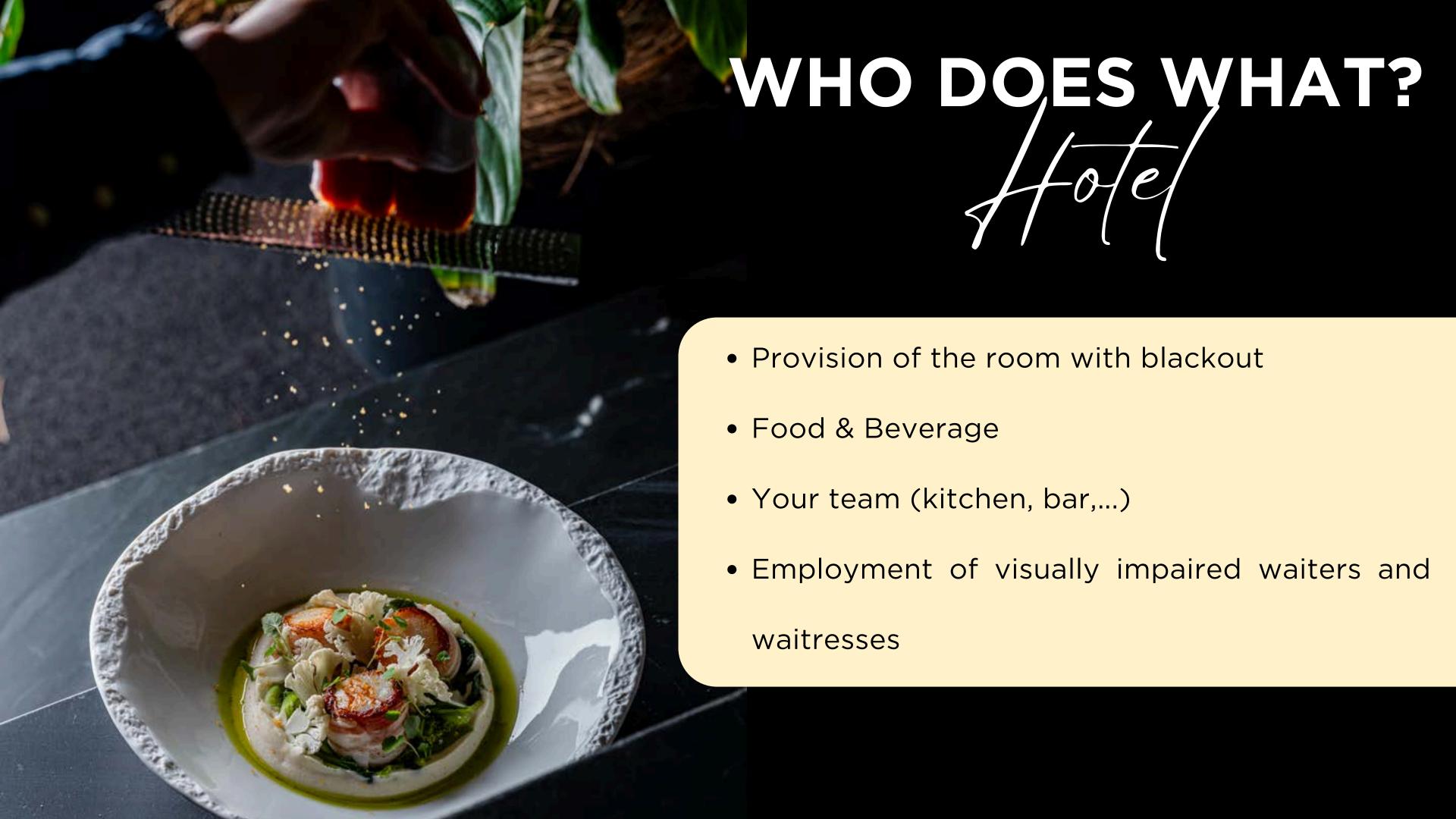
WE OPTIMIZE THE USE OF A CONFERENCE ROOM By opening Thursday / Friday & Saturday evenings\* for dining in the dark



AN EXTRA SOURCE OF INCOME

This project does not replace your existing activity but comes in addition.

\*To be defined together according to market relevance



# WHO DOES WHAT? Dans le Voir?

- Full time project manager
- Implementation of the project organization and optimization of the operational management adapted to the hotel
- Identification, recruitment and training of server-guides
- Training of hotel staff involved in the project
- Room blackout: on-site visit, technical specifications
- Website / Booking system
- Community management: social networks, PR, graphic design of communication media (print and digital), implementation of sponsored campaigns, newsletters
- Brand license



# Communication

The hotel is well established in its market, Dans le Noir? is expert of its concept.



# BUSINESS DATAS

O1 Customers prepay for their experience by choosing one of 2 options: 3-course or 3-course + wine pairing.

**Q2** The hotel collects all revenues.

At the end of the month, DLN charges a fixed commission between 18,00 € and 30,00 € per place setting (depending on the city, the country, the selling price)



# BUSINESS DATAS

### FRENCH MARKET



Selling price:

(3-course / 3-course & wine pairing)

58€ / 69€ incl. VAT

Average ticket:

63€ excl. VAT

**Commission France:** 

18,50€ excl. VAT /cover

Average monthly covers in France (excluding Paris):

600 (3 evenings / week)

Selling prince incl. VAT

BRUSSELS
Opening june 2021

LUXEMBOURG
Opening november 2022

**GENEVA**Opening january 2023

**Opening march 2023** 

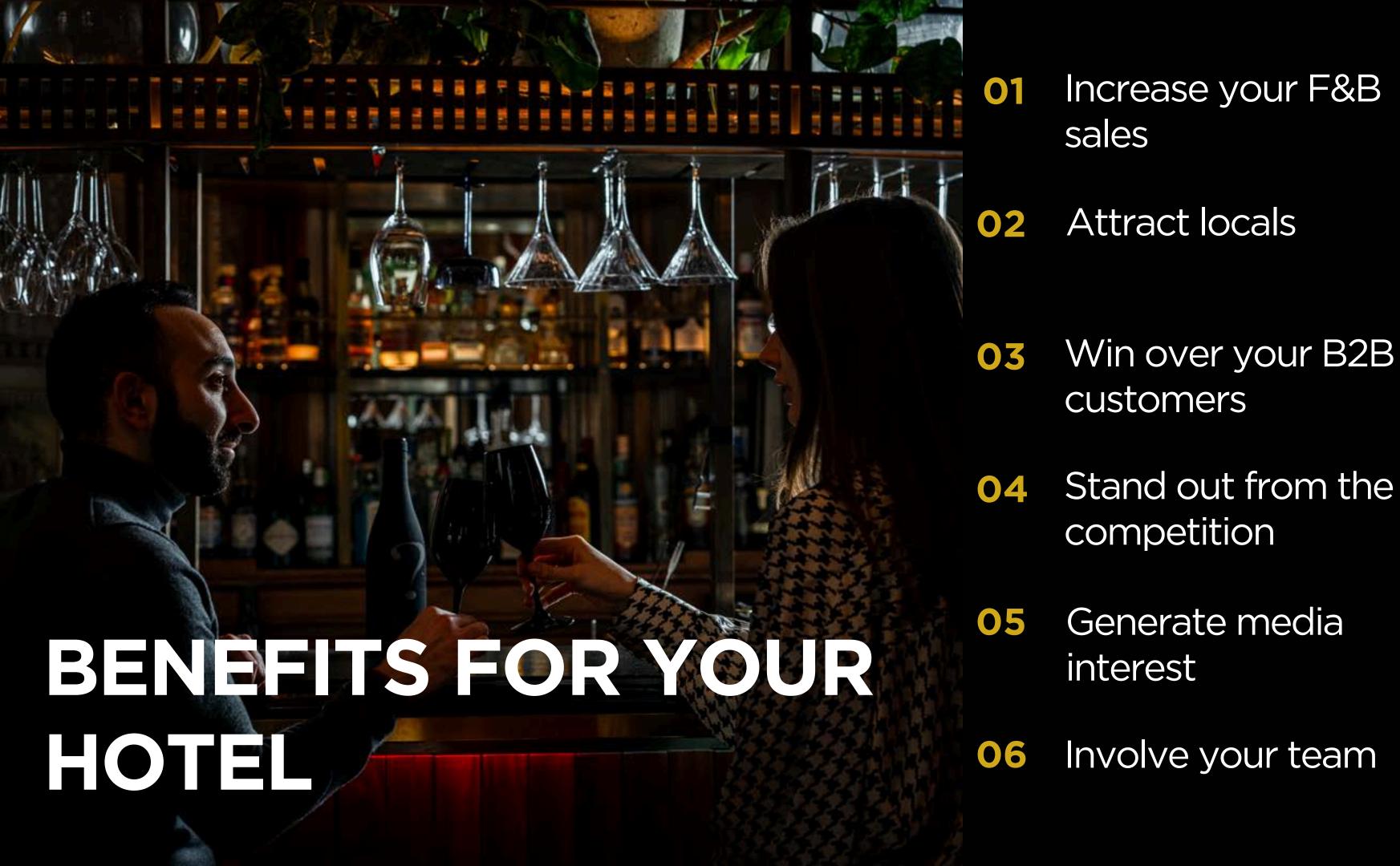
**AUCKLAND** 

64 € / 79 €

60 € / 79 €

98 CHF / 128 CHF

110 NZD / 155 NZD



# GO FURTHER

3 LEVERS TO GENERATE MORE REVENUE

#### • B2B:

• Company events (dinner on private slots, teambuilding)

#### • Gift vouchers:

- Online store set up by Dans le Noir?. Income is sent directly to the hotel's account.
- Gift vouchers valid for 1 year. Not consumed, kept 100% by the hotel.
  - Some data:
    - London: 348K€ in 2023 (including 129K€ in December)
    - Toulouse: 280K€ in 2023 (including 140K€ in December)

#### • Special events:

Concert, brand partnerships, speed dating,...



# PREREQUISITES

FOR A SUCCESSFUL PARTNERSHIP



## Motivation

Understanding of the concept and motivation from the F&B team



## Space

Conference room with a minimum size of 60m², near a kitchen



## Standing

We target 4\* and 5\* stars hotels



STEP 1

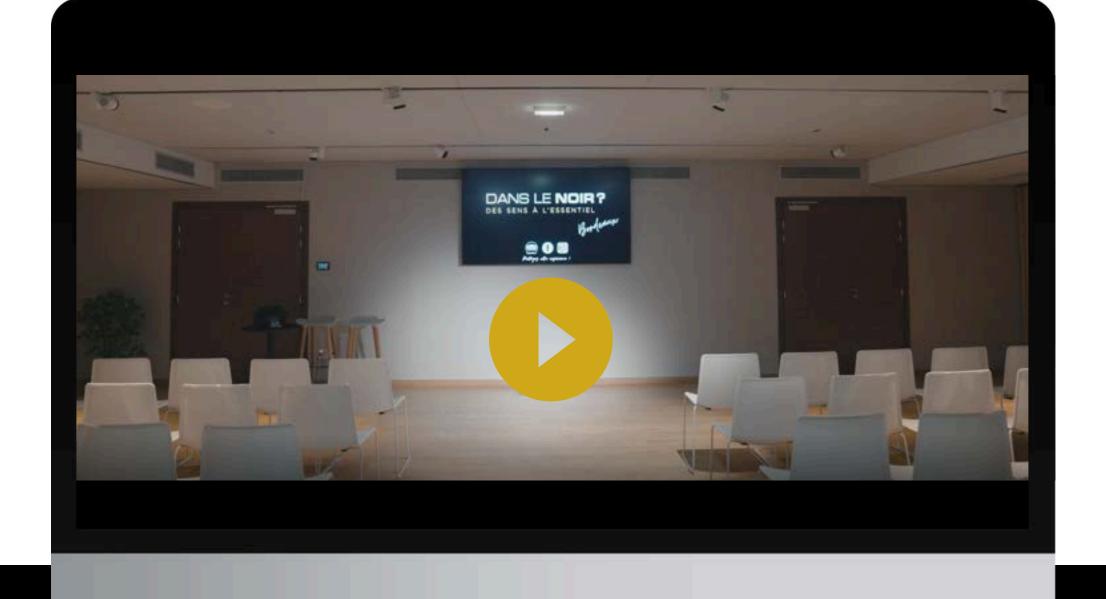
Introduction of the concept and business model

### STEP 2

- Financial projection
- Provide plans/photos/videos of pre-arranged spaces for the concept

### STEP 3

- Visite on-site
- Signature of the contrat



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www.danslenoir.com







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