

FRESH LOCK

Since Dave Thomas opened the first Wendy's restaurant in Columbus, Ohio, in 1969, Wendy's goal has been to deliver a better QSR experience by providing superior quality food served by people who care, in a distinctive and comfortable environment. The Wendy's experience is one that delivers an intuitive customer journey through a space filled with warm contemporary finishes, comfortable furniture and friendly smiles and service. Not the experience you might expect from fast food, but the one you deserve.



SITE CRITERIA

High Street Restaurants

- Busy High Street
- Close to complimentary 'Grab & Go' food and beverage operators
- Student cities
- Ideally scope for extraction
- Class E properties preffered
- 2000 3000 sq ft requirements with a minimum ground floor trading area 1300 sq ft

Drive Thru Restaurants

- Main A Road
- On or Close to busy arterial road with demand generators nearby (including retail and leisure schemes, office parks, residential areas, universities and local attractions
- Busy Roundabouts
- Vehicle traffic flow above 18,000 vehicles per day
- In excess of 0.35 acres
- Existing buildings for conversion, cut and carve pads, brownfield and greenfield sites for new development
- 1,800-2,500 sq ft
- Parking requirements for 20 bays
- Exisiting or Former Public Houses also of interest

TARGET LOCATIONS

We are currently seeking locations is Major Cities and Large Towns across the North of the England.

This includes (but not limited to):[†]

YORKSHIRE & HUMBER

Leeds	⊗ *
Sheffield	⊗ ′ *
Rotherham	0
Doncaster	0
York	*
Hull	⊗ *
Lincolnshire	*
Kirklees	0
Chesterfield	⊗ *
Wakefield	0

North West

Blackpool	O
Burnley	0
Preston	0
Blackburn	0

North East	
Newcastle	⊗ *
Middlesbrough	⊗ *
Sunderland	0
Durham	0
Whitby	⊗ *

East Midlands

Nottingham	0
Mansfield	0
Newark	0

*site acquired, but actively seeking a second site

[†]Other towns and cities considered on their own merit



GLOBAL NEXT GEN DESIGN

BUILDING AREA

205m² (2,206f²) total footprint

72.5m² (780f²) Dining / customer service

95.5m² (1,028f²) Kitchen / prep

 $11m^2 (118f^2)$ Washrooms

3m² (32f²) Non-occupied space

23m² (248f²) Walk-in box

DINING CAPACITY

28 Total seats, excludes patio

8 Total table tops, excludes patio

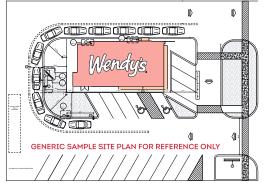
BUILDING CHARACTERISTICS

6.0m PUW tower height

5.5m Building parapet height

6 Exterior building signs





Site Requirements

Parking: *17 regular stalls, 3 dedicated delivery driver stalls + required number of disabled stalls**

Lot Size: ~ 0.35 acre (no patio), ~ 0.45 acre (with patio)

*Parking calculations for regular stalls are based on 1 parking stall per (3) dining room seats within the restaurant + 1 stall per each (2) employees (12 employees max).

**Parking must meet minimum/maximum requirements of local authority having jurisdiction. Dedicated or shared parking may be provided if allowed by local authority having jurisdiction. Three (3) dedicated delivery driver parking spots required, (3) dedicated mobile order pickup stalls preferred but optional.



Utility Requirements

Power: 100A, 3-Phase (69kVa)

Water: 32mm MDPE supply with 28mm copper service

internally

Natural Gas: Not Required

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PEOPLE LOVE IT HERE

Our restaurant design emphasizes Wendy's focus on friendly, accurate, and fast service in an inviting, modern, clean, and upbeat environment. We offer a flexible range of footprints and investment options because no matter where you're located, everyone deserves to experience Wendy's.



A FRESH LOOK

Our Global Next Gen restaurant standard is the perfect blend of design and technology created specifically to accelerate global growth. This updated restaurant model features a kitchen engineered for speed and efficiency housed in a structure optimized to meet the needs of modern digital ordering preferences including dedicated mobile and delivery pickup points and an enhanced drive-thru design. Not only do the Global Next Gen layouts optimize costs, but they also set the stage for better returns and a better experience for our delivery partners, our crew, and, most importantly, our customers.

JUST ABOUT ANYWHERE

Our development experts can help streamline a design to fit any number of high-traffic locations, including:

- · Traditional freestanding with drive-thru
- · Conversion of an existing building or space
- · Drive-thru and walk-up only unit
- · End cap with drive-thru

FLEXIBLE ASSET SOLUTIONS

FSDT (FREESTANDING W/DRIVE-THRU)

Free Standing building with drive-thru + easy mobile order pick-up with separate access.



Attributes:

- 2,100 2,300sqft +/-
- building
- 0.45 0.75 acres
- Single Pickup Window Dedicated delivery
- pick up area Optional covered/ uncovered patio

Development Insights:

- Urban | Suburban | Remote
- Markets Shopping Centre | PAD
- opportunities
 Conversion of an existing
- building Scrape & rebuild

END-CAPIFUEL

Located on the corner of an existing or newly constructed building with a drive-thru + easy mobile order pick-up.



Attributes:

- 1,300 2,300sqft
- Flexible Seating options (shared)
- Single Pickup Window
- Dedicated delivery pick up area
- Optional covered/ uncovered patio

Development Insights:

- Urban | Suburban | Remote Markets
- Fuel Station Partners
- Highway / Commute routes

DTO (DRIVE THRU ONLY)

Drive-thru only format.
Focusing on smaller footprint with drive-thru. Optional: addition of minimal seating.



Attributes:

- 1,500sqft +/- building
- 0.39 0.46 acres
- Single Pickup Window
- Dedicated delivery pick up area
- Optional covered/ uncovered patio

Development Insights:

- Urban | Suburban | Remote Markets
- Highway / Commute routes
- Shopping Centre | PAD opportunities
- Ability to be flexible with less land

URBAN SMALL FORMAT / HIGH STREET INLINE

Urban small format / High Street In-Line. Fronting onto single street, with focus on grab & go and heavy delivery service. Seating is flexible.



Attributes:

- *1,000 3,500saft
- Highly focused on grab & go
- · Flexible seating
- Dedicated delivery pick up area

Development Insights:

- Urban
- High Pedestrian
- Existing or New Construction

FOOD COURT

Typically located within a shopping center food court or captive location, smaller footprint, potentially limited menu.



Attributes:

- *600 1,000sqft
- Storage
- Highly focused on grab & go
- · Common area seating
- Shared restrooms

Development Insights:

- Shopping Centre Food Court
- Food Hall
- Travel plaza, University, Hospital,
- · Airports, Stadiums
- High Pedestrian Captive Areas

*Minimum sizes may vary based on availability of remote storage and menu.

^{*}Minimum sizes may vary based on local compliance requirements and menu offer.

FLEXIBLE DESIGN SOLUTIONS FOR FEULING WENDY'S GROWTH



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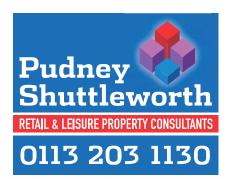
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