



V

3 Flatbread  
Pizza

*Create Your Masterpiece*

**FRANCHISE BROCHURE**



## **CREATE YOUR MASTERPIECE**

V3 Flatbread Pizza is a new fast-casual pizza shop where customers can create their own pizza masterpiece. You start by choosing your dough, then your sauce, unlimited toppings and end with seasonings, finishes, and oils; all for one low price!





### **ENDLESS OPTIONS**

V3 Pizza offers a wide array of organic, Gluten-Free and local-toppings is presented right before their eyes, as the flatbread possibilities are never-ending.

### **HIGH-END KITCHEN**

V3 Pizza uses top-of-the-line kitchen equipment to create a quick and seamless customer experience while also ensuring a perfectly cooked product, every time.

### **FOR HERE OR TO-GO**

Because V3 Pizza is a fast-casual pizzeria, customers are able to stay and enjoy their flatbreads or take their creations to-go with our specially sized flatbread boxes.



# V3 Flatbread Pizza

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## Your Creation \$9

1

### DOUGH

Traditional  
Multigrain  
Gluten Free\* (+ \$2)

\* Cross contact with gluten can occur

2

### SAUCE

Traditional Red  
Spicy Red  
White Garlic  
Basil Pesto  
BBQ  
Buffalo  
Buttermilk Ranch  
Mango Habanero

3

### CHEESE

Wisconsin Mozzarella  
Fresh Mozzarella  
Cheddar  
Feta  
Gorgonzola  
Pecorino Romano  
Goat

4

### VEGETABLES

Cherry Tomatoes  
Roasted Garlic  
Baby Leaf Spinach  
Roasted Red Peppers  
Artichoke Hearts  
Banana Peppers  
Black Olives  
Green Peppers  
Fresh-Cut Jalapeños  
Kalamata Olives  
Mushrooms  
Pineapple  
Red Onions

5

### PROTEINS

Cup & Crisp Pepperoni  
Grilled Chicken  
Genoa Salami  
Italian Sausage  
Seasoned Steak  
Sliced Ham  
Smoked Bacon  
Italian Meatballs  
Capicola  
Cage-Free Eggs  
Cashews

6

### FINISHES

Fresh Basil  
Arugula  
Asiago Cheese  
Pecorino Romano Cheese  
Shaved Parmesan Cheese  
Sun-Dried Tomatoes  
Grated Himalayan Salt  
5-Peppercorn Blend  
Cayenne Pepper  
Extra Virgin Olive Oil  
Red Pepper Chili Oil  
Balsamic Glaze  
Oregano Oil Drizzle

## Garden Creations \$9

### ANTIPASTO

Lettuce, Sliced Ham,  
Wisconsin Mozzarella Cheese,  
Genoa Salami, Cup & Crisp Pepperoni,  
Roasted Red Peppers, Banana  
Peppers, Black Olives, Artichoke  
Hearts & Pecorino Romano Cheese.

### CASHEW CHICKEN

Lettuce, Goat Cheese, Grilled Chicken,  
Cherry Tomatoes, Red Onions  
& Cashews.

### CHEF JUSTIN

Lettuce, Cherry Tomatoes,  
Wisconsin Mozzarella Cheese,  
Smoked Bacon, Sliced Ham,  
Cage-Free Hard Boiled Egg,  
Cheddar Cheese & Red Onions.

### SALAD DRESSINGS:

Italian  
Ranch  
Balsamic  
Fat Free Italian

# V3 Flatbread Pizza

Create **YOUR** Masterpiece

## Our Creations \$9

### CHOP SHOP

Traditional Red Sauce, Fresh Mozzarella Cheese, Genoa Salami, Cup & Crisp Pepperoni, Italian Sausage, Smoked Bacon, Shaved Parmesan Cheese & Oregano Oil Drizzle.

### MARGHERITA V

Extra Virgin Olive Oil Base, Cherry Tomatoes, Roasted Garlic, Fresh Mozzarella Cheese, Asiago Cheese & Fresh Basil.

### BBQ PIT BOSS

BBQ Sauce, Wisconsin Mozzarella Cheese, Grilled Chicken, Red Onions, Smoked Bacon, BBQ Sauce & Buttermilk Ranch Sauce Drizzle.

### FIREHOUSE CHICKEN

Buttermilk Ranch Sauce, Buffalo Sauce, Wisconsin Mozzarella Cheese, Cheddar Cheese, Banana Peppers & Grilled Chicken.

### BUTTERMILK CHICKEN

Buttermilk Ranch Sauce, Wisconsin Mozzarella Cheese, Grilled Chicken, Red Onion, Cherry Tomatoes & Baby Leaf Spinach.

### SUNNY SIDE SAUSAGE

Traditional Red Sauce, Fresh Mozzarella Cheese, Italian Sausage, Baby Leaf Spinach, Cage-Free Egg, Shaved Parmesan Cheese & Red Pepper Chili Oil Drizzle.

### CATTLE RANCH

Buttermilk Ranch Sauce, Seasoned Steak, Crumbled Italian Meatballs, Red Onions, Mushrooms, Asiago Cheese & Balsamic Glaze Drizzle.

### TUSCAN GARDEN

Traditional Red Sauce, Wisconsin Mozzarella Cheese, Cherry Tomatoes, Artichoke Hearts, Banana Peppers, Mushrooms, Red Onions & Shaved Parmesan Cheese.

## Extra Creations

Dip Sticks Cheese Breadsticks \$6

Double Chocolate Chunk Brownie \$2



## **FIT FOR FRANCHISING**

We are currently partnering with single and multi-unit franchisees to build a large footprint of restaurants across the U.S. We are primarily interested in centers that service both lunch/daytime traffic and dinner/nighttime traffic (residential and entertainment). We prefer co-tenancy with similar contemporary brands.

## **STORE REQUIREMENTS**

- **STREET LOCATIONS:** Ideal size is 1,800 to 2,400 square feet
- **FRONTAGE:** 16 feet minimum
- **VISIBILITY:** Unrestricted from primary access
- **SIGNAGE:** Prefer 1 sign plus 1 monument or pylon
- **PATIO:** Prefer exclusive patio with 15 – 30 seats

## **PREFERRED LOCATIONS**

- Urban Storefronts
- Shopping Centers (end-caps & pads)
- Mall Food Courts
- Lifestyle Centers
- Entertainment Centers
- Transportation Centers
- Mixed Use Projects (retail, residential, office)
- University adjacent

## **FEES**

- **FRANCHISE FEE:** \$30,000
- **ROYALTY FEE:** 5% of Gross Sales
- **MARKETING FUND:** 2% of Gross Sales
- **TOTAL INVESTMENT RANGE:** \$292,900 to \$412,400 (USD)



## **VENI**

or "I came", alludes to the warm, welcoming atmosphere each and every one of our customers experiences upon entering our store



## **VIDI**

or "I saw", refers to customers as their eyes widen upon gazing at pizza make-line



## **VICI**

or "I conquered", means precisely what it says: conquering your flatbread pizza creation

## **OUR PIZZA PHILOSOPHY**

We are not just responsible with our ingredients, but our flatbread pizza tastes awesome!

## **WANNA KNOW WHY...**

- Hand-Tossed Family Dough Recipe
- Preservative-Free Sauce
- Fresh Local Vegetables
- Organic Baby Leaf Spinach
- House Made Salads
- Over 20 Gluten-Free Topping Options
- Gluten Free and Multigrain Dough
- Cage-Free Eggs
- Organic Topping Options
- No Microwaves
- Real Cheese



## **WHAT IS THE NEXT STEP TO OWNING MY OWN V3 FLATBREAD PIZZA STORE?**

### **STEP 1: MEETING WITH FRANCHISE REP**

Discuss the brand, your plan and the territory

### **STEP 2: APPLICATION**

Complete a Franchise Application

### **STEP 3: FDD**

Franchise Disclosure Document (FDD)

### **STEP 4: OPERATIONS INTERVIEW**

Discuss business plan with CEO

### **STEP 5: EXPERIENCE AND BACKGROUND**

Resume, Financial and Background Information

### **STEP 6: DISCOVERY DAY**

Guest visit at the Franchise Support Center

### **STEP 7: FRANCHISE REVIEW BOARD**

Approval to Award You the Franchise

### **STEP 8: SIGN DOCUMENTS**

Sign the Franchise Agreement



**FOR FURTHER INFORMATION PLEASE CONTACT**

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**Franchising**  
Building local businesses,  
one opportunity at a time.

