



The Taste of Prestige

Global Luxury Private Chef Platform

Investor Presentation | October 2026

The Problem

High-net-worth individuals lack access to consistent, world-class private dining



Finding Quality Chefs

No centralized platform for vetted, elite private chefs



Global Consistency

Quality varies dramatically by location and availability



Reliability

Last-minute cancellations, inconsistent service standards



Trust & Security

Inviting strangers into private homes carries risk

The Solution

CULIXUR: A Global Platform for Luxury Private Chef Experiences

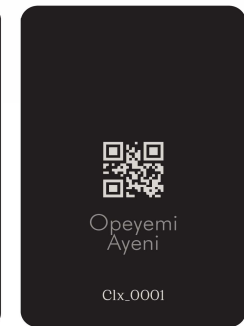


- **Curated Network** Rigorously vetted, certified chefs worldwide
- **Platform-Owned Quality** Standardized menus, recipes, and presentation
- **AI-Powered Matching** Intelligent pairing of members with perfect chefs
- **End-to-End Security** Smart glasses recording, live monitoring
- **Global Operations** Regional hubs with local oversight



The Experience

Michelin quality dining in the comfort of your home



Exclusive membership for discerning individuals

CULIXUR & ELITE tiers with premium benefits

Market Opportunity

The luxury dining and private chef market is massive and growing

\$5.5T

Global Luxury Market

Growing 5-7% annually

60M+

HNWIs Worldwide

Individuals with \$1M+ assets

\$2.8B

Private Chef Services

Fragmented, no dominant player

Initial Target Markets

South Africa → UAE → UK → USA → Singapore

Focus on cities with high HNWI density: Lagos, Dubai, London, New York, Miami, Singapore

Business Model

Multiple revenue streams with strong unit economics

15-20%

Platform Commission

Fee on every booking

\$500-2K

Chef Onboarding Fee

Covers equipment, training, certification

\$5K-25K

Annual Membership

CULIXUR and ELITE tiers

Variable

Premium Services

Equipment upgrades, priority booking

Example: A \$3,000 booking → \$450-600 platform fee + recurring member fees + chef equipment ecosystem



How It Works

1

Member Books

Browse chefs or let AI match. Select service type, date, preferences.

2

Team Assigned

Lead Chef + support team automatically assigned and notified.

3

Pre-Service Prep

Ingredients ordered, team coordinates, checklists completed.

4

Service Delivered

Team arrives together, executes service, glasses recording throughout.

5

Payment & Review

Automatic payment split, member rates experience, recordings reviewed.

Competitive Advantage

What sets CULIXUR apart from fragmented alternatives

Feature	Traditional Agencies	Gig Platforms	CULIXUR
Vetting & Certification	Basic	Minimal	Rigorous
Quality Consistency	Varies	Unpredictable	Standardized
Global Scale	Local only	Limited	Built for global
Security & Recording	None	None	Full recording
Automated Operations	Manual	Partial	End-to-end
Member Experience	Transactional	Variable	White-glove

Traction & Validation

We've launched, proven the model works globally, now we need capital to scale

3

Paid Bookings

Completed successfully

\$400

Avg. Booking Value

Per service

\$1,200

Total Revenue

Model validated

✓ Served clients across different regions worldwide — proving the model works globally

What We've Built

- Live platform with AI-powered chef matching
- Regional managers coordinating operations
- Certified chef network ready to scale
- Premium brand identity established
- Complete operational playbook for global expansion

Growth Roadmap

- | | |
|---------|-----------------------------------|
| Q4 2026 | Scale Nigeria operations |
| Q1 2027 | 50+ certified chefs, 200+ members |
| Q2 2027 | UAE market entry |
| Q4 2027 | UK market entry |

The Team



Operational team in place, ready to scale with investment

Leadership

Opeyemi Ayeni

Founder & CEO

Built CULIXUR from concept to live platform. Deep understanding of luxury market. Proven execution with paying customers.

Key Hires with Funding

CTO

Scale platform & AI matching

Head of Growth

Member acquisition & retention

Operations Team (In Place)

Regional Managers

Coordinating local operations

Admin Team

Managing orders, chefs, and members

Chef Network

Certified Culixans ready to serve

Head of Operations

Global chef network expansion

Additional Regional Managers

UAE, UK, USA market leads

Operational foundation built — funding accelerates execution, not validation

The Ask

We've validated with real revenue - now we need capital to scale globally

Seeking Investment

\$1-2M

Seed Round

Use of Funds



24-Month Targets

500+

Certified Chefs

2,000+

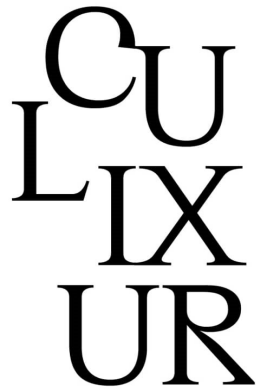
Active Members

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Markets Live

\$2M+

Annual Revenue



Thank You

The Taste of Prestige

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