

We hope the introduction to Golden Krust Caribbean Restaurant was informative.

We are looking forward to speaking with you soon.

CALL OR EMAIL US TODAY.

This is not an offer to sell, or solicitation of an offer to buy, a Golden Krust® Franchise. It is for informational purposes only. No offer or sale of a Golden Krust® Franchise will be made in any state that first requires registration or notice until compliance with such law occurs. In addition, no offer or sale can be made without first providing the prospect with a copy of the Golden Krust® Franchise Disclosure Document.

#GOLDENKRUST
#TRUSTTHEKRUST

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"Humble Beginnings"



HISTORY: PAST to PRESENT

In 1949, on the island of Jamaica, Ephraim and Mavis Hawthorne established a small bakery under the name "Hawthorne and Sons". They baked buns, bread, cakes, and later, Jamaican styled patties.



Today, Golden Krust® Caribbean Restaurant is the N°. 1 Caribbean food franchisor, manufacturer and producer of the world's most famous Jamaican styled patties and succulent jerk chicken.

Over 120 Restaurants in North America

The American Dream



In the 1980s, Lowell Hawthorne along with five of his siblings and their spouses migrated to the United States, setting the foundation for the Golden Krust business. The first retail restaurant opened at 1381 East Gunhill Road in Bronx, NY and grew quickly as Lowell's vision for the future inclined prosperous business opportunities to his family and entrepreneurs worldwide. Lowell and his family successfully operated 17 restaurants on the East Coast, leading to the franchising model which followed in 1996.

Today Golden Krust spans throughout North America in over 120 restaurants, while its patties and bakery products can be found in more than 25,000 supermarkets and retail outlets. With over 50 years of experience, we are extremely proud of the quality products and services we provide, and invite you to continue the rich tradition, by exploring the many benefits and rewards of joining our Golden Krust franchise family.

Taking the Taste of the Caribbean to the World

Over the past 30 years, Golden Krust has become the largest producers of Caribbean bakery products and Jamaican patties. Our USDA food manufacturing plant has enabled us to satisfy the rapidly increasing nationwide demand for our delicious products. We currently offer eight varieties of Jamaican patties throughout North America.



Golden Krust's nationally recognizable brand name is a result of comprehensive cross-channel brand-building strategies and values such as authenticity, quality, affordability, and community. An established business concept with brand name recognition sculpted by a proven system of operations that include technical, operational, and managerial support.

Don't Take Our Word For It

66 Through this exceptional partnership, I have made significant strides since I first began in 1996. To date, I have successfully operated three locations in New York and have recently embarked on a fourth in sunny South Florida. The opportunity to be a franchise owner has infused positivity into every level of the restaurant experience, and serves as a proven business model that provides the perfect opportunity for continued growth of the Golden Krustbrand. "> 9

Earl Chin Franchise Owner

66 The Golden Krust family has allowed me to positively touch many lives in the community, from job creation to various charitable donations. I will continue to trust the business model, and I will always be an advocate for the world's largest caribbean restaurant franchise--Golden Krust. 33

Theo Burnett, CPA

Franchise Owner

Taste the Rhythm of the Islands

Golden Krust Restaurant's complete fast-casual experience is coupled with an open and vibrant atmosphere with bright and energetic colors, décor and music that depict the fun-filled look and feel of the Caribbean. Golden Krust operations includes fast service, and savory Caribbean cuisine offered in traditional and limited menu formats. Our menu's fresh, made from scratch dishes create a national and international appeal, capturing the distinct tastes of the Caribbean in every bite. Moreover, our restaurants zesty menu profile functions well with broader, macro trends being seen throughout the restaurant industry today.

Products You Will Be Proud to Serve

Golden Krust Strives to provide the highest quality "taste of the islands" to all of our valued customers. Our succulent and flavorful marinated jerk chicken is pre-seasoned with ingredients straight from Jamaica which captures that authentic Caribbean flavor, and shipped out to our restaurants to ensure consistency and authenticity at every touch point. With a variety of Jamaican patties cooked daily and served fresh, these Caribbean favorites along with other items such as braised oxtail are products you will be proud to serve.



The Golden Opportunity...

Even with 30 years of experience in the fast casual space, Golden Krust is committed to innovation by continuously seeking best practices and maximizing our franchisees return on investment. Whether its continuously challenging ourselves to provide access to stronger operational tools, marketing programs, site-selection analysis, or research and development, we always refer to our five "tions"—innovation, orientation, implementation, evaluation, and celebration — to achieve these goals.

"Trust the Krust"

Golden Krust is proud of the excellent support systems available to its franchisees. Ongoing support is provided before and after you open your restaurant. As soon as you join the Golden Krust team, you will have access to a sophisticated team of executives, business systems and operations programs.

Golden Krust's initial and ongoing support services include:

- Site Selection
- Design and construction consultation
- On-site support and visits from trained field staff
- Training programs
- A comprehensive, confidential operations manual
- Established systems, procedures, and operational tools
- Assistance in developing marketing campaigns and in-restaurant promotions

Golden Krust Caribbean Restaurants are adaptable to fit in many retail spaces, especially end caps and pad location. Finish out costs are reasonable.

