



ARTSCULPT

I N T E R N A T I O N A L



Inexpensive



MORE

Value



Priceless

Founding Management Team

Catharine
Artist Director & Curator



David
Managing Director



Accomplishments



Cloud County Historical Museum

Accomplishments



Welcome Trailnet Bike Path Mural – Mississippi Flood Wall

Current Mosaic Sculptures



Walking Cat
9-Foot Tall

SOLD

Posing Dog
8-Foot Tall





Value Proposition

Problem

- Costly Material
- Very Limited Selection
- Limited Availability
- Insufficient Design Resources

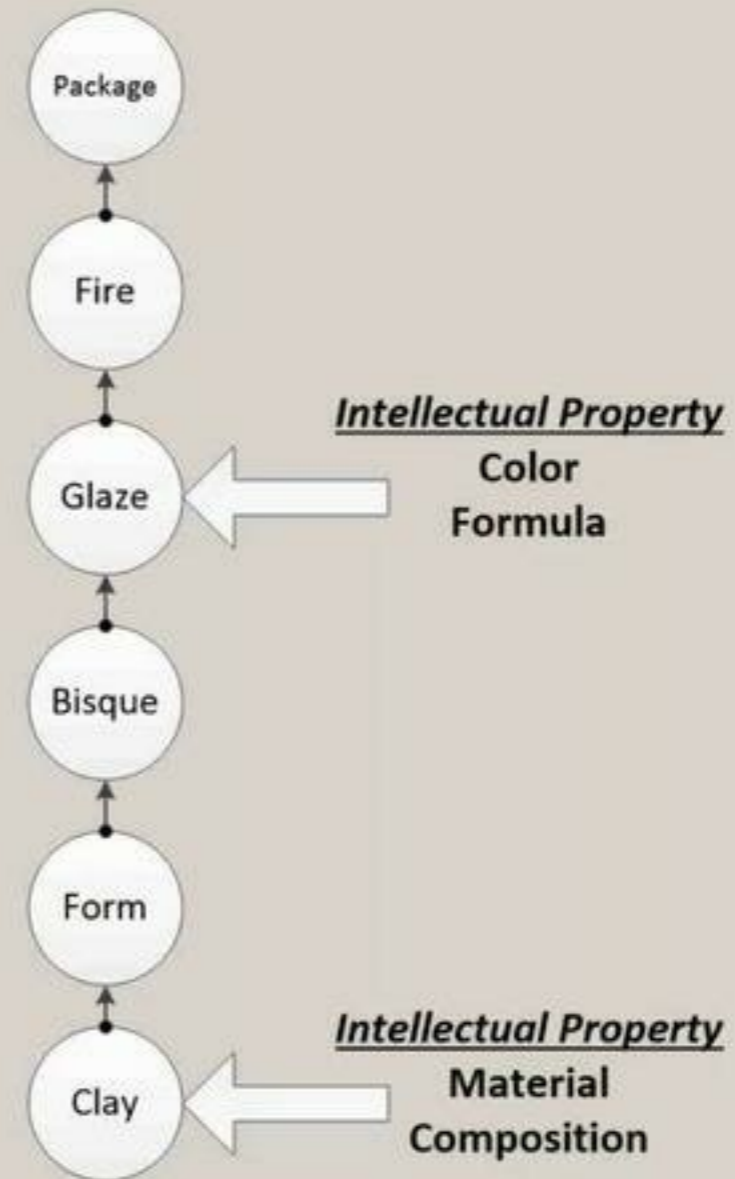
Solution

- Cost-Effective Tile
- Rich Selection of color & Size
- Easy to purchase
- Center for Expert Design Resources

Business Core



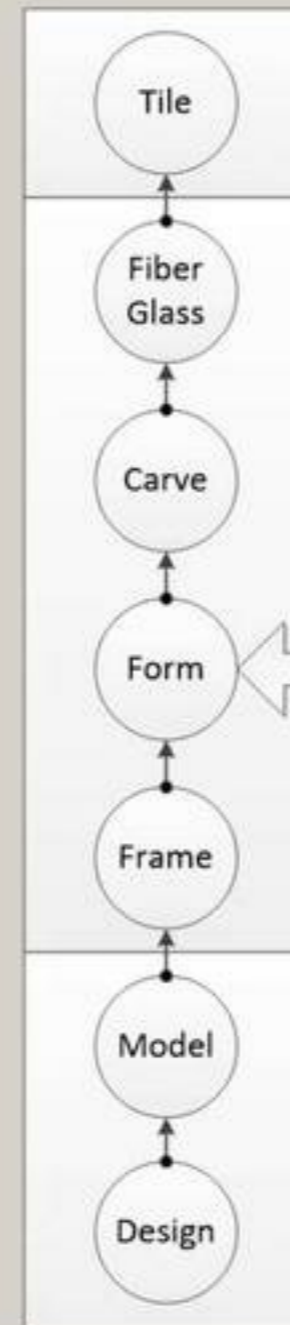
**Mosaic Tile
Manufacturing
Process**



Business Core (Expansion)



**Mosaic
Sculpture
Fabrication**

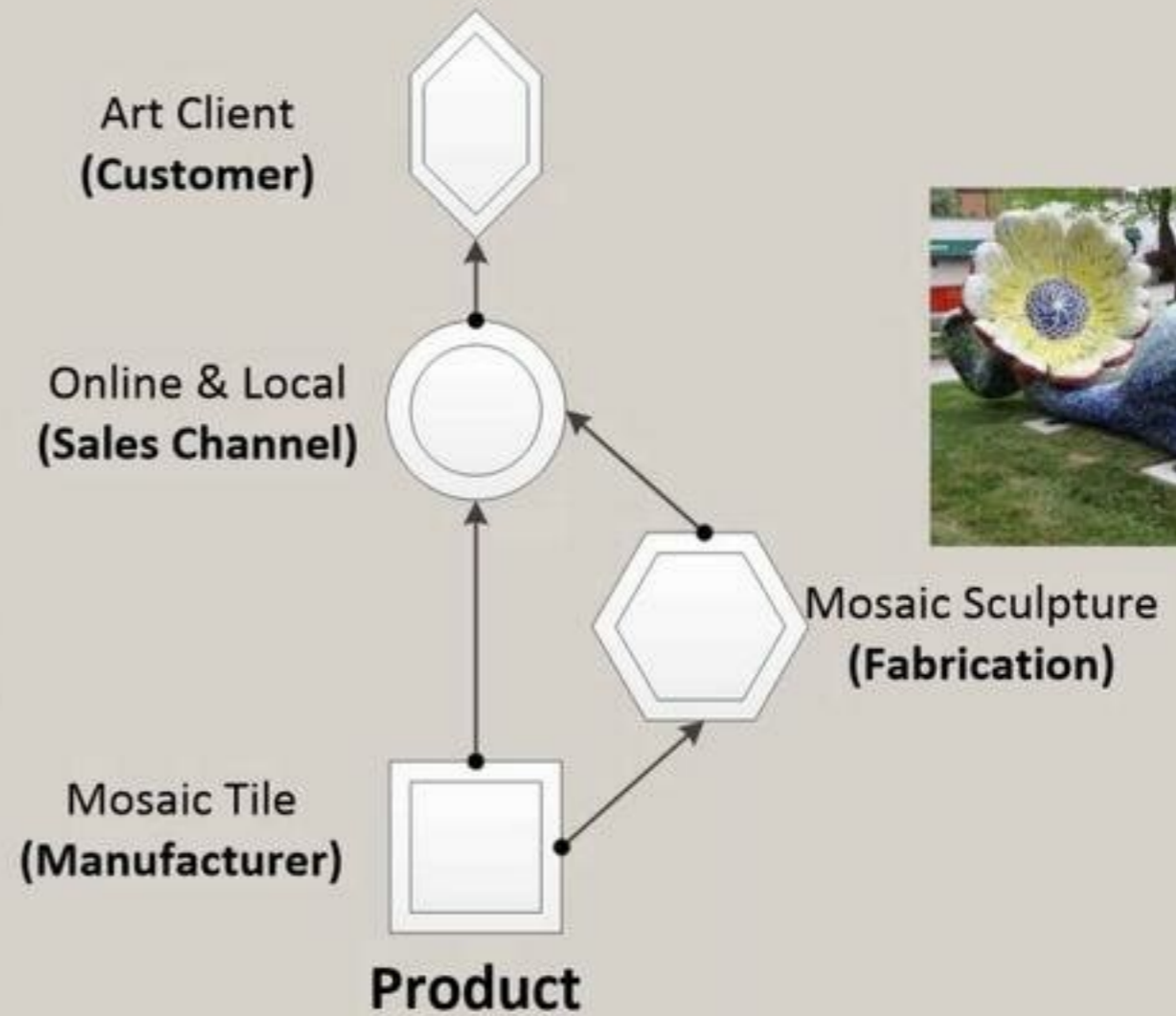


**Intellectual Property
Process
&
Material Composition**



**CopyRights
Protection**

Business Model



Customers

Distributors

YuCanDo LLC
Trends N Tile



Clients

Metro Arts in Transit
Trailnet
Chesterfield Parks and Recreation
Moogs (Center for the deaf)
Missouri Department of Conservation
Weils
Centene Corp.

Mosaic Artists

Chicago Mosaic School
Kathy Rickermann
Craft Alliance

Design Businesses

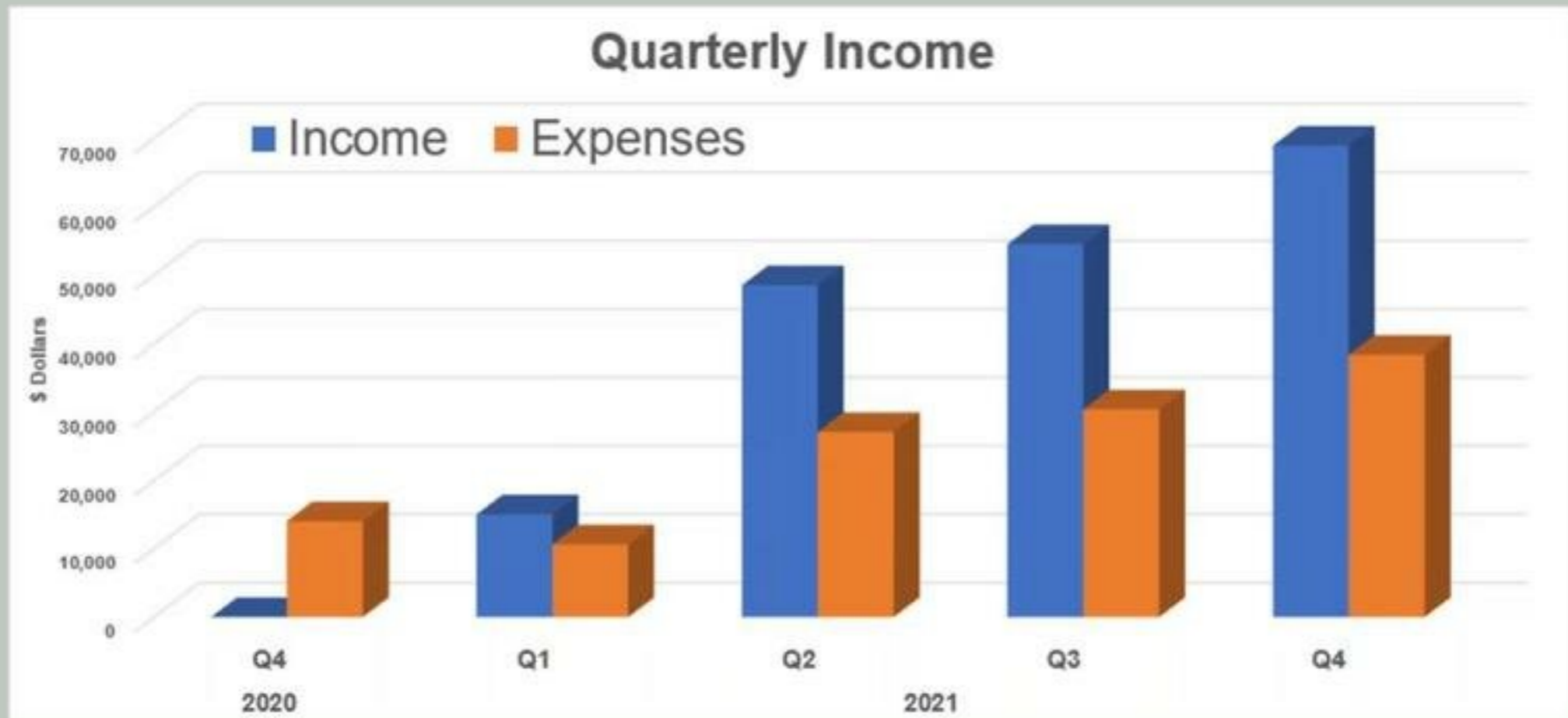
Austin Tao Landscape & Design
Spelman Brady & Co.

Roadmap

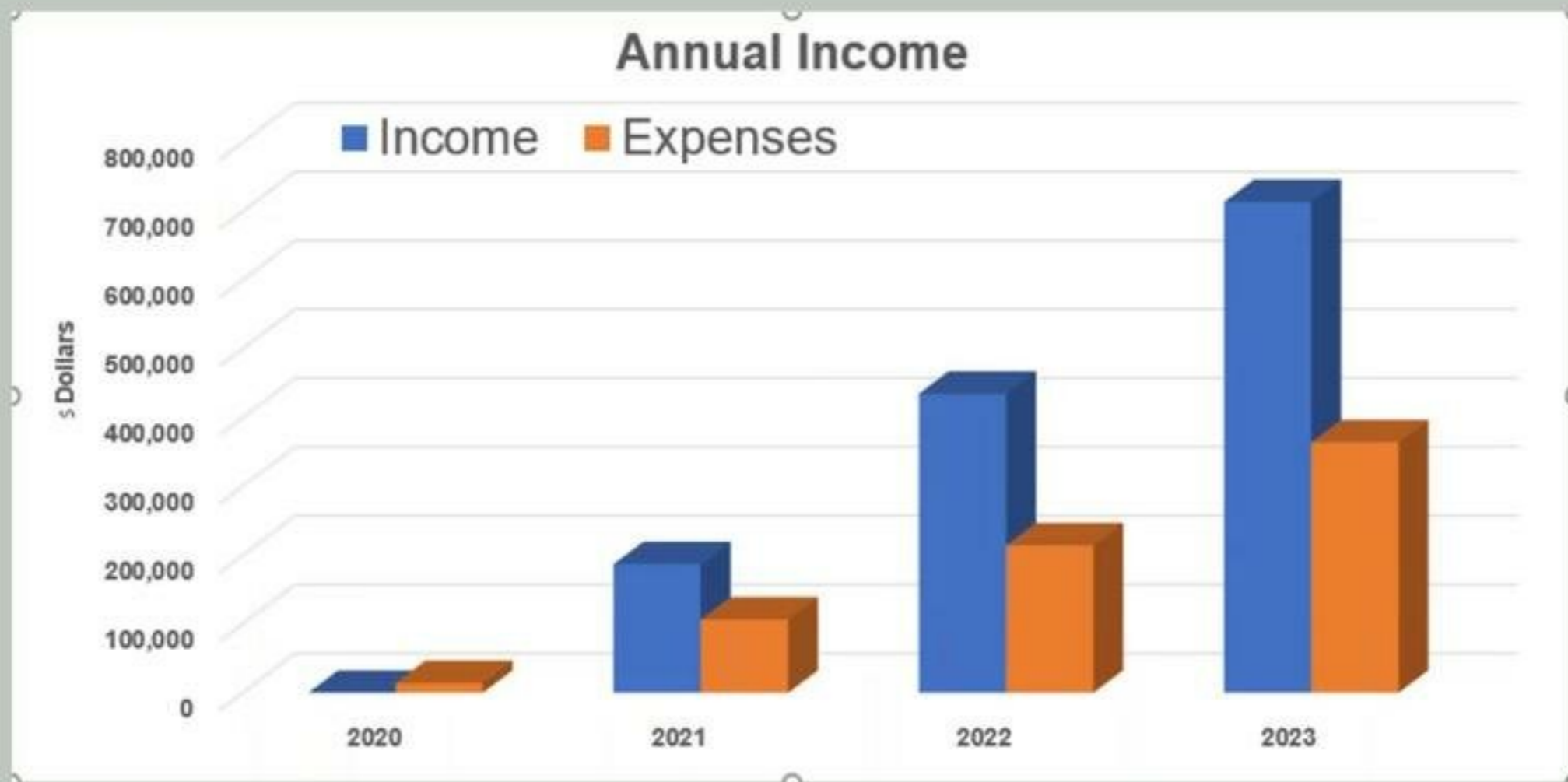
Annual Milestones



Revenue



Revenue



Competition



Opportunity



Ask

\$10,000 Funding

Return

2021 – 2X

2022 – 7X

2023 – 10X




ARTSCULPT

I N T E R N A T I O N A L

BLANK
Change Master

Appearance

- Title
- Body
- Slide Number

Background 

Edit Master Slide





Contact Us

618.900.1009

stephanie@pushinglimitsinc.com

www.pushinglimitsinc.com

 /PushingLimitsInc

 @pushinglimitsinc





Contact Us

618.900.1009

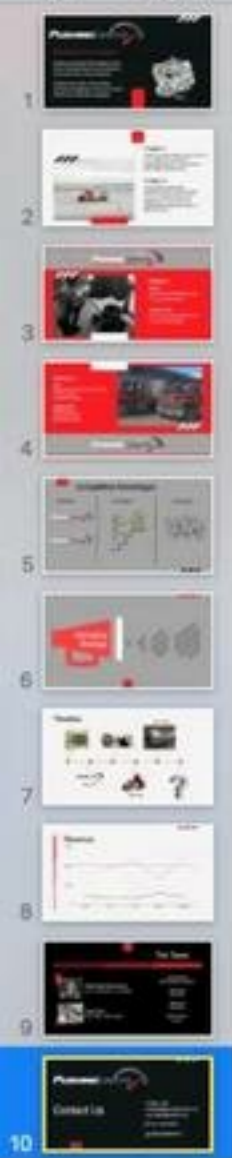
stephanie@pushinglimitsinc.com

www.pushinglimitsinc.com

 /PushingLimitsInc

 @pushinglimitsinc





PUSHING LIMITS

Contact Us

618.900.1009
 stephanie@pushinglimitsinc.com
 www.pushinglimitsinc.com

/PushingLimitsInc

@pushinglimitsinc

Slide Layout

BLANK
 Change Master

Appearance

- Title
- Body
- Slide Number

Background

Edit Master Slide



Working hard for the hard working

Pushing Limits Diesel Performance Center -
heavy duty diesel repair shop specializing in
work trucks for blue collar companies

Pushing Limits Heavy Truck Division -
providing local aggregate hauling services for
farmers and construction companies





Problem 1

Tradesmen rely on their trucks to earn a living. When they experience mechanical failures, it compromises their ability to do their jobs.

Problem 2

Farmers and construction companies need materials hauled. They don't want to invest in the specialized equipment or their hauling needs exceed the limits of their equipment.



Solution 1

Before:

2500 sf shop and service truck
2 full-time technicians

October 2020:

7200 sf shop and service truck
4 full-time technicians

Solution 2

Now:

Dump truck and semi with 2 trailers

1 full-time driver

2 part-time drivers

Coming Soon:

Additional semi

2 full-time drivers

2 part-time drivers



Competitive Advantages

Advantage 1

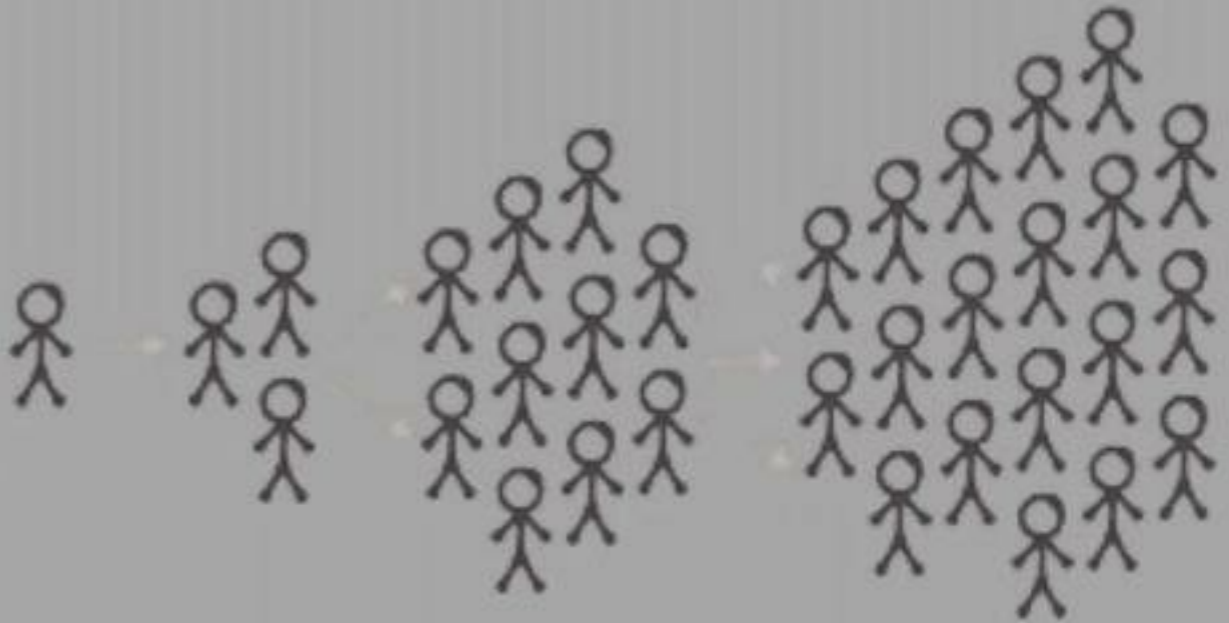


Advantage 2



Advantage 3

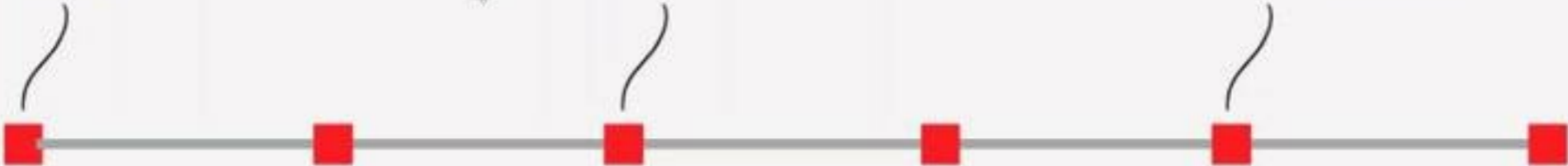




Timeline



(Oct. 2020)



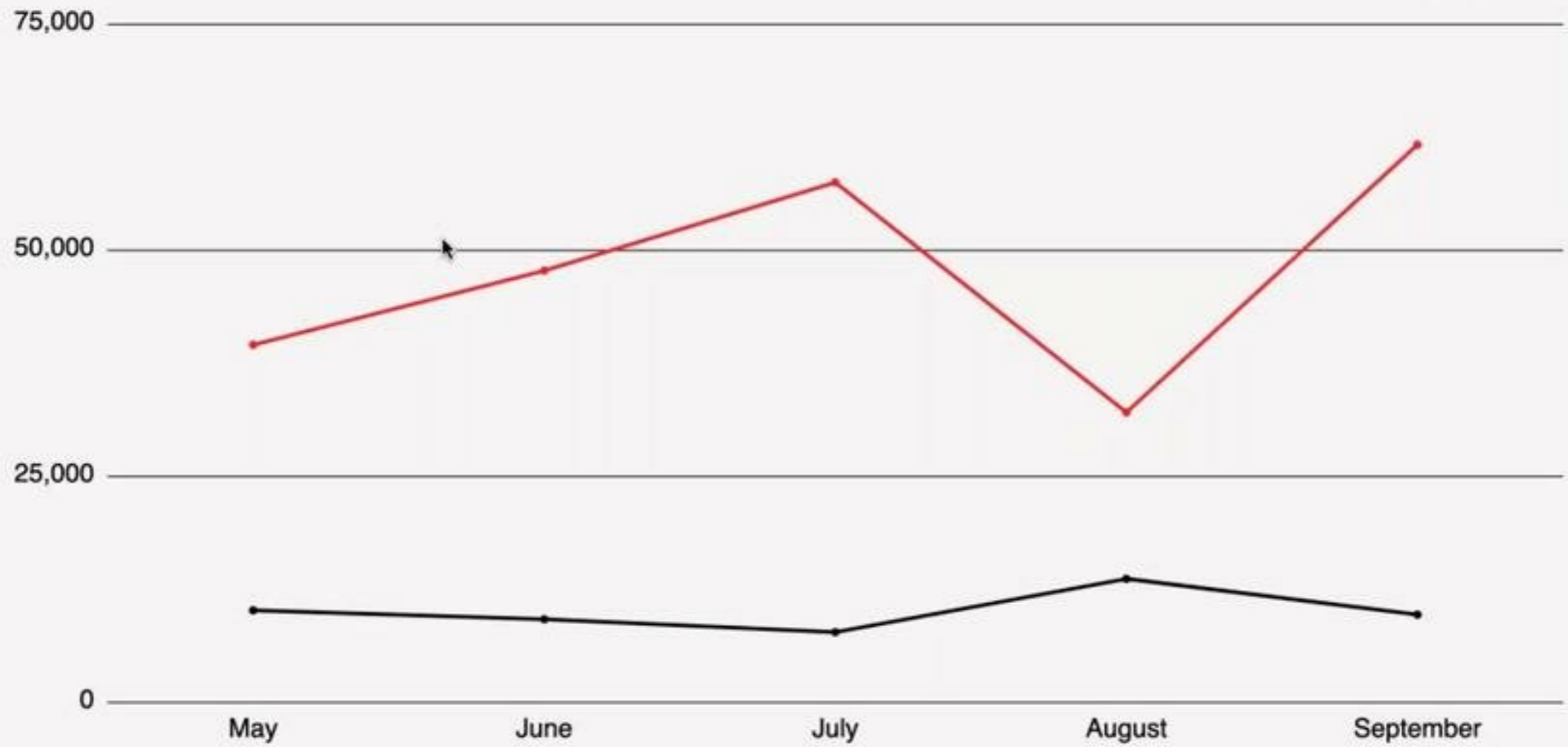
(May 2019)



(May 2020)



Revenue





The Team



Stephanie Blankenship
CEO / AKA: Bean Counter Betty



Josh Scott
COO / AKA: Head Hondo



Lexie Kershaw
Administrative Assistant

Dale Craig
Technician

Jeffrey Lile
Technician

Scott Hemken
Driver



The Team



Stephanie Blankenship
CEO / AKA: Bean Counter Betty



Josh Scott
COO / AKA: Head Hondo

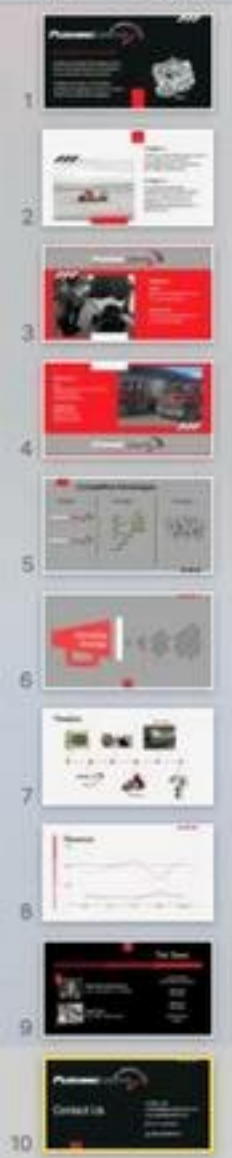


Lexie Kershaw
Administrative Assistant

Dale Craig
Technician

Jeffrey Lile
Technician

Scott Hemken
Driver




PUSHING LIMITS

Contact Us

618.900.1009
stephanie@pushinglimitsinc.com
www.pushinglimitsinc.com

f /PushingLimitsInc


@pushinglimitsinc

Slide Layout

BLANK
Change Master

Appearance

- Title
- Body
- Slide Number

Background 

Edit Master Slide



ROOMTAP

Tap into the value of your rooms

Employees lose up to
30 minutes a day

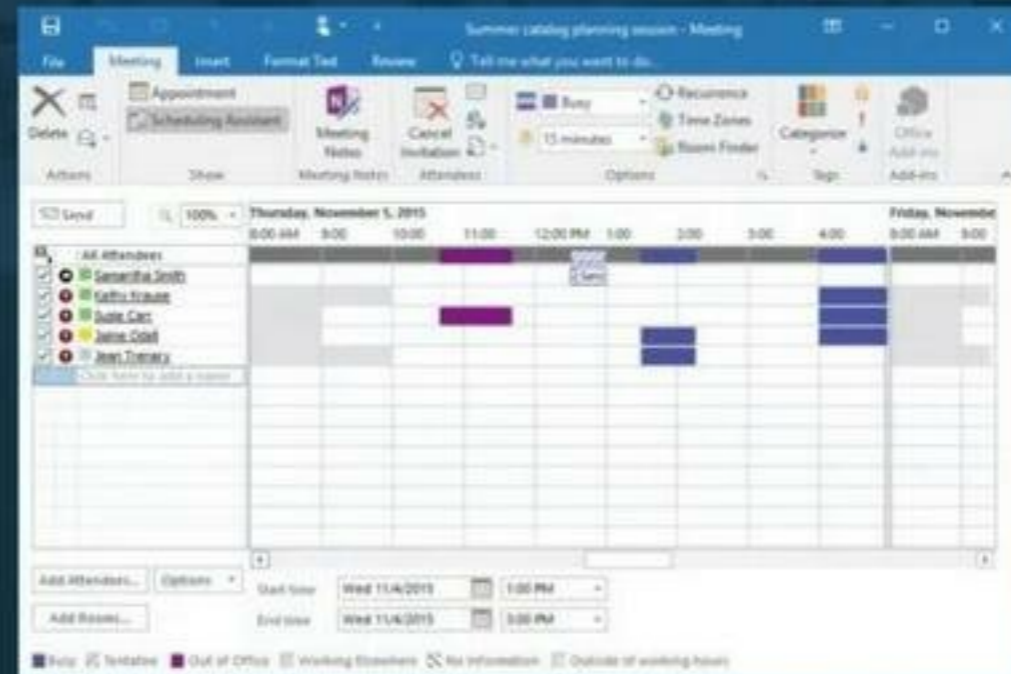


Employees lose up to
30 minutes a day

Wasting ***\$45,000 or more***
in lost productivity

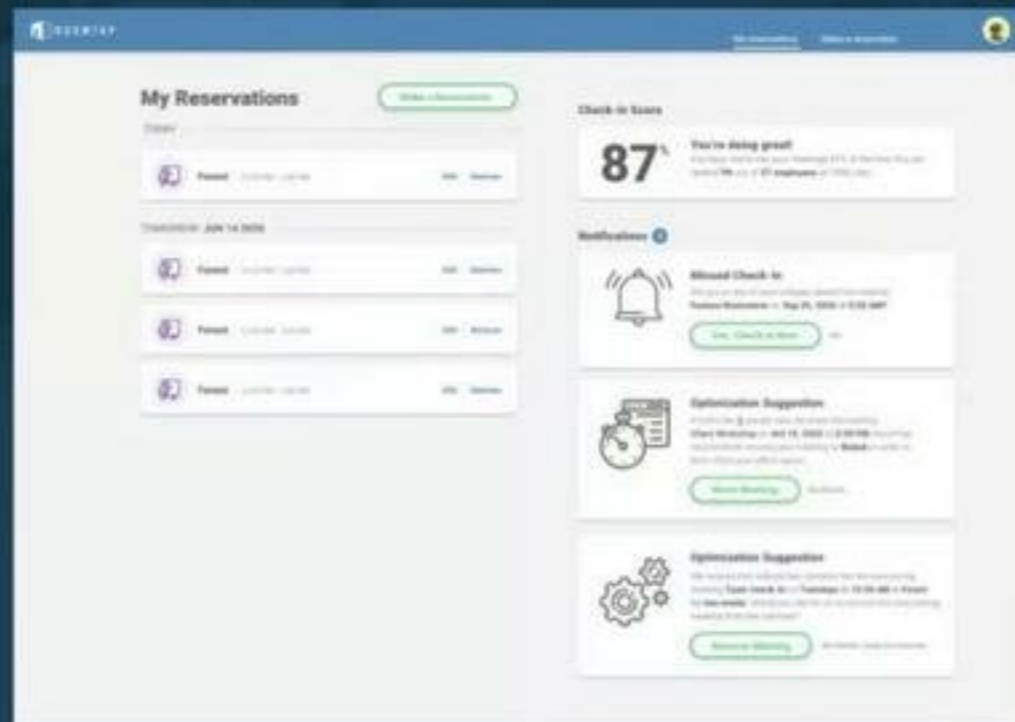


Finding a room is difficult





ROOMTAP



Customer ROI:
Up to **25x**



MARKET OPPORTUNITY

\$340 MM - at launch

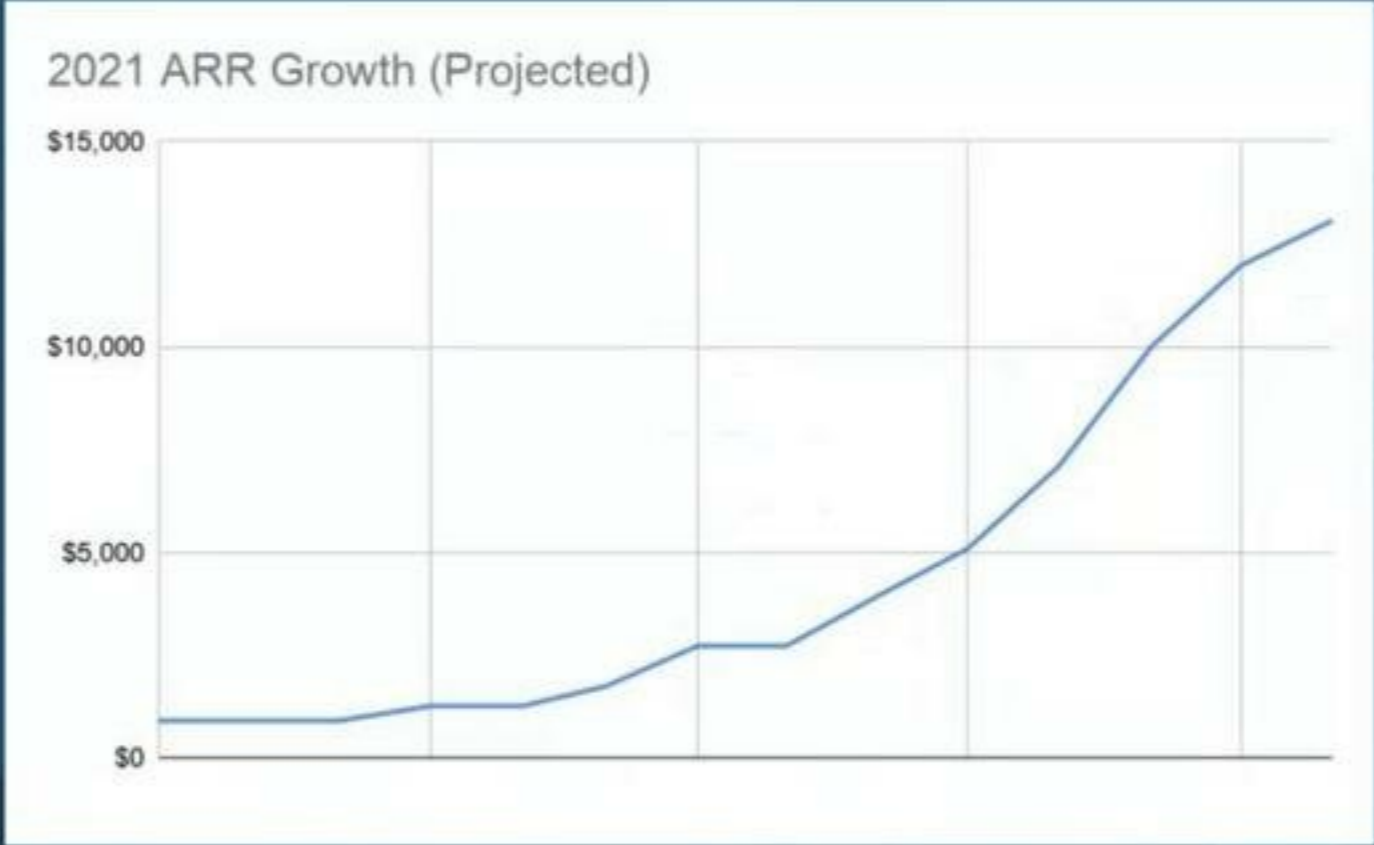


MARKET OPPORTUNITY

\$340 MM  \$2 B



TRACTION



LAUNCH PLAN

Rooms

Spring 2021



LAUNCH PLAN

Rooms

Spring 2021

Desks

Summer 2021

Indoor Nav

Late 2021



MANAGEMENT TEAM



Brandon Belvin - Co-founder and CEO

16 years of experience building digital products that delight at places with a focus on customer experience, including Amazon.com and Build-A-Bear Workshop. Led at two startups prior to RoomTap.



John Ross - Co-founder and COO

Marine Corps Veteran and former intelligence analyst who made a transition into software development in 2017. Experience in geospatial and data analysis and has previously founded one technology company.



THANK YOU



ROOMTAP

Brandon Belvin - Co-founder and CEO

You can reach me directly at:

brandon@roomtap.app

618-830-0045

 investors@roomtap.app

 <https://roomtap.app>

 ROOMTAP

Join by Computer or Phone



Computer

Connect using a headset or your mic & speakers.



OR



Phone

Dial in on your phone or we can call you.



Save and continue

[I don't need audio](#)

[I'm already on the phone](#)



Switch to phone

Choose Your Mic & Speakers

Microphones
Default - Microphone (Conexant SmartAudio HD) [dropdown arrow]

Speakers
Default - Speakers (Conexant SmartAudio HD) [dropdown arrow]

Save and continue

I don't need audio





CLARA B'S

KITCHEN TABLE



Menu

- About Clara B's
- Our Values
- The Team
- Our Potential
- Bottom Line
- Why it Matters



The Team

- Jodie Ferguson - Owner/Chef



- Benjamin Henning- Managing Member





Our Mission...

At Clara B's Kitchen Table, we aspire to provide true hospitality and a nurturing environment to our community through an eclectic and Texas Southern-inspired cuisine that utilizes the best ingredients sourced locally.

Our Truck



Food Trucks in the Hospitality Industry

- According to an IBISWorld report, the food truck industry is projected to reach **\$1.1 billion** in 2022. Average industry growth from 2015-2020 is **7.5%**
- Even with slowing economic growth due to the COVID-19 pandemic, mobile food vendors still appeal the most to the **25-44** age bracket that has more disposable income and are highly active on social media.
- Food trucks can and do adapt to changing customer preferences, economic climates, and municipal regulations.

What does that mean for food trucks in the MetroEast and St. Louis?

Food Truck Scene STL and the MetroEast

- St. Louis City > **50 trucks**
- MetroEast < **20 trucks**
- Neighborhood drop offs, community events, catering
- 9 Mile Garden - \$1000 per meal period
- *2019 statistics show average revenue...



\$290,000



More than just a food truck...



- On Site Catering
- Family Packs /Holiday Meals
- Dedicated Commissary Kitchen for other food vendors
- Event Space





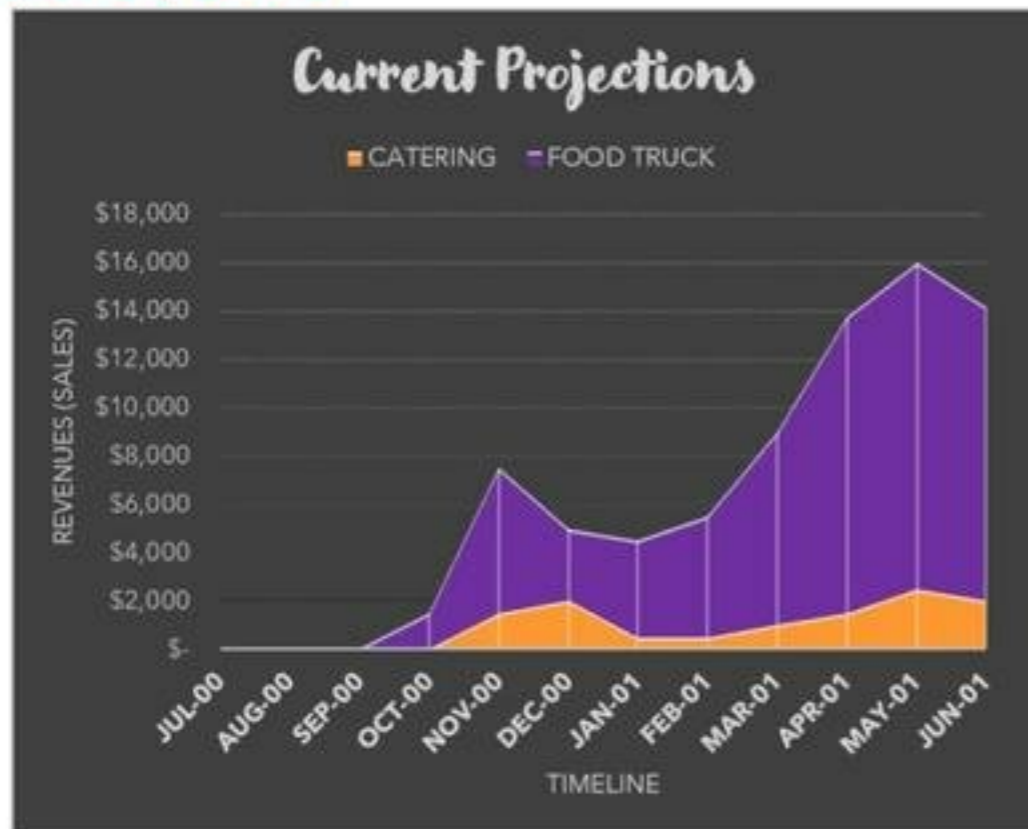
Marketing Strategy

- Popmenu Website that integrates social media posts, reviews and online ordering
- Social Media Engagement
- Cross Promotions with StringBean Coffee and Sugarfire
- Media contacts with STL magazine for write up on Clara B's
- Catering promotions for Holidays

Revenue

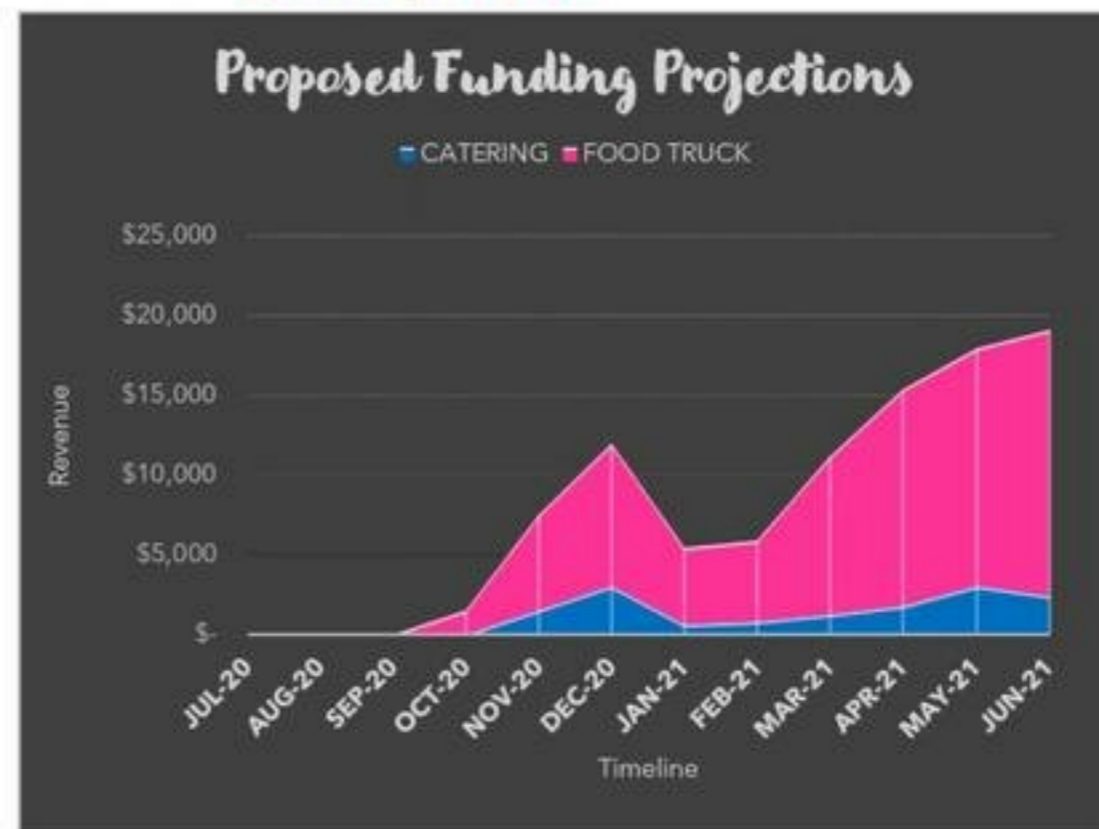
WITH CURRENT FUNDING

\$20,000



WITH ADDITIONAL FUNDING

GOAL: **\$65,000**





Our Menu...

On Rotation...

Biscuits and Duck Fat Gravy
Wood-Fired Shrimp & Grits
Smoked Chicken Salad Tartine
Texas 6 Shooter Breakfast Platter
Frito Pie on Fresh Corn Cake
Chopped Beef Sandwich with house
pickle
Pork Ranchero
Savory French toast with Andouille,
Smoked Tomato Sauce, Crispy Green
Tomato, Comte, Remoulade
Slammer Sandwich Chopped Beef, Texas
Sausage, Ranchero, Egg, Smashed
Jalapeno Potato, Remoulade
Meatloaf Sandwich
Crab Cake Sandwich
Chili Shrimp in buttermilk beignet with
pickled vegetable, pork belly

Main

Biscuit Sandwich

Choice of Bacon, Smoked Black Pepper Sausage, Chicken Sausage
Egg
Cheese
Apricot Red Onion Jam

Fried Chicken Biscuit

Brined & Fried Chicken Thigh
Thick Cut Bacon
Greens
White Onion Gravy
Egg

Avocado Toast

Ciabatta
Black Bean
Queso
Egg
Avocado
Tomato

Pancakes

Plain
Seasonal Berry
Chocolate Chip
Daily Specialty

Breakfast Tacos

- Bacon, Egg, & Potato
- Black Bean, Avocado, Egg & Cheese
- Chorizo, Egg & Cheese

Served with Salsa. Want it Spicy? Reaper Drizzle

Daily Breakfast Bowls

Featuring a starch, seasonal vegetables, protein
and eggs

Smoked Chicken Cobb

Roasted corn, slab bacon, best blue cheese, herb
marble potatoes, farmer's green beans, hardboiled
egg, romaine, toasted tortillas, southern style
green goddess

Sides

Jalapeno Rosemary Potatoes
Cheddar Grits
Daily Breakfast Cookie Bar
Daily Sweet
Daily Fruit Parfait