



POST COVID-19

The COVID-19 pandemic abruptly changed how business operation methodologies will be interrupted.

Within our platform library, there are three platforms that will immediately impact the post-COVID19 quarantine world, specifically for the restaurant industry operating through the DINEVITE platform.



CORENGINE
Automating Workflow

Pre-CVVID19 Problems

PROBLEM 1

How to cost-effectively fill empty seats on slow nights? DineVite was created as an easy to use, cost-effective platform to address that very issue and to stimulate customer acquisition, increase the bottom line, and streamline promotional opportunities.

PROBLEM 2

Restaurateurs lack promotional skills and time. DineVite was developed as an easy, automated interactive restaurant-consumer promotion tool.



RESTAURANT INDUSTRY

Obviously restaurants want to survive post-lockdowns, but more importantly, consumers want them to survive too.

Dining-out is certainly going to change. Here are the problems we see that restaurants will have to navigate,

AND TO FOLLOW

the solutions that we've created to assist them.

Post-CVVID19 Problems

While Millennials will likely flock to NYC bars and restaurants, there are many that will want to keep their distance. This creates two specific problems.

PROBLEM 3

With capacity restricted, restaurants will have to rely on more delivery for revenues, but with the cost of delivery up to 37% per order, restaurants can't survive long-term.

PROBLEM 4

With capacity restricted, restaurants will need to increase table turnover.

DIINEVITE SOLUTIONS 1-3

POST COVID-19 QUARANTINE

Solution 1

Take-out functionality: restaurants sidestep delivery (and costs) by offering discounts to encourage the customer to order and 'pick up'. A win-win.

Solution 2

Broadcast offers: provide an ON/off so restaurants make offers only when they're slow.

Solution 3

Request an offer: Provides ON/off that allows availability for consumers to request a VIP offer for a certain time with "X" number of people. Restaurant can select a predetermined offer -- or create one on the fly -- and send. Upon acceptance by the consumer, the reservation is automated, and when they arrive a notification is sent to the restaurant (with their photo) of their arrival so that the restaurant can provide a VIP welcome. Reservations are going to be more important, as people will be less inclined to "walk-in" and risk being locked out due to capacity. **SEE ADDITIONAL SOLUTIONS ON NEXT PAGE**

DIINEVITE SOLUTIONS 4-6

LATE 2020 EARLY 2021 FEATURE ADDITIONS

Solution 4

DineVite's dine-in payment integration with restaurant POS will enable contactless payment by consumers, and expedite table turnover increasing the restaurants' bottom line.

Solution 5

Urban X is a last-mile logistics delivery management system (a sub-service of the Corengine AFX/ Global3PL platforms, operated by AFX Logistics Group Inc.), and will be integrated with DineVite and white-labeled 'as DineVite Delivery.

NOTE

Because DineVite is a PaaS-based subscription service, not a per transaction model, - DineVite will disrupt the entire restaurant industry. Customer acquisition costs for restaurants will thereby go down as their capacity goes up, as opposed to the status quo where costs currently go up relative to usage.

DineVite operates on the Corengine I2MCMS framework, and thus, while each platform has specific teams, the overall management for inbound marketing, sales, support, and technology are all in-house to leverage a single cost & time-effective focus.



EVENTIGRAM

Solution 6

Just-In-Time event notification

(think Instagram, but for events -- live, or online)

In the post-COVID19 world, Eventigram will empower restaurants (and any business, organizations, or individuals) to easily promote events, on-premise or online, to attract customers.

It could be positioned for the 2020-2022 U.S. elections as a go-to platform to coordinate fundraisers, watch parties, rallies, and protests.

