



**Five Leaves, LLC**

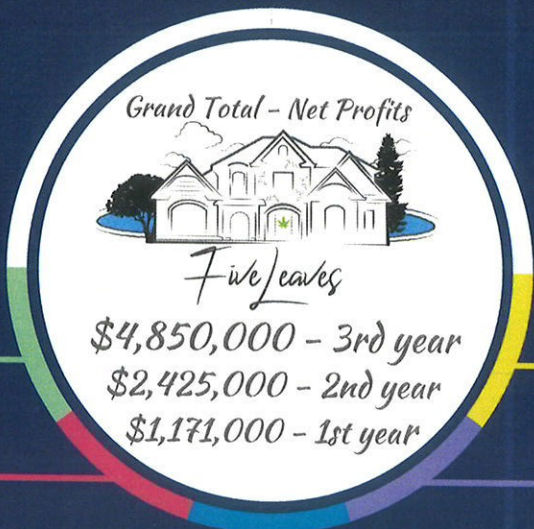


# PROJECT PROPOSAL **Five Leaves**

**Cannabis Grow, Bud & Breakfast, Products & Education**

January 8, 2021





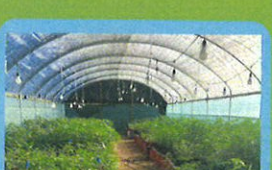
Resort

Clones

Commercial Grow

Winter Grow

Products



**Cash Investment Needed for Start-up = 40% share in the venture**  
 \$550,00 for a mortgaged property  
 \$750,000 if a more expensive property is purchased  
 \$350,000 without exterior resort units and without commercial grow



# The Five leaves Menu and Event calendar for July 30, 2021

Good morning to schedule a massage, or class, or to go kayaking, biking or a lift into town  
Please call or text Kelly Mary at xxx/555-1234

## Breakfast Menu

Breakfast is served at your leisure between 8 am to 10:30 am

French press Five leaves house Roast Coffee  
Assortment of Hot teas  
Coffee, latte, cappuccino or espresso at your request  
Churro Waffles served with real maple syrup, Kerrygold butter  
Fresh fruits of the season, with or without, or homemade Tahitian vanilla yoghurt  
Homemade muffins and breads  
Freshly squeezed Orange Juice  
Choice of :

Eggs made to order with choice of Brown Sugar peppered bacon or Vegetarian Maple Sausage  
and signature sweet potato hashbrowns, served with choice of bread and served with our homemade Michigan tart cherry Jam  
Hangtown Fry - Freshly shucked oysters lightly fried to order served with bacon on top of chive eggs served with sourdough toast

Churro Waffles served with real maple syrup, Kerrygold butter

Fresh fruits of the season with or without or homemade Tahitian vanilla yoghurt

Homemade muffins and breads

Freshly squeezed Orange Juice

## Lunch Menu

Iced tea, iced coffee, Fresh squeezed strawberry lemonade  
Beer or wine

Choice of

Grilled ahi Tuna Nicoise with mini purple potatoes,  
oven dried tomatoes, Nicoise olives haricot vert, pickled hardboiled eggs,  
capers and baby greens , served with a lemon herb vinaigrette

Five leaves garden pesto , artichoke and Havarti grilled with a local seeded wheat bread  
served with a fresh streetcorn salad with avocado

Free ranch roasted Chicken over sweet summer vegetables and a touch of grilled fennel  
served over house made linguini topped with pinenuts and shaved pecorino Romano

Free range wagyu beef Burger on a pretzel bun  
served your way served with Garlic fries and our famous burger sauce

## Dessert

Nectarine cobbler with cinnamon ice cream  
Served with wine or beer choice

## Afternoon

Chill in the living room 4:20-6:00 pm

Now playing on the record player at 2 pm for John Coltrain, Blue Train album side A and side B

## Happy Hour

Join us for complementary happy hour:  
including local wine maker

### Antipasto Display

An assortment of Italian meats and cheese, heirloom tomato bruschetta, cured olives and  
Marinated grilled summer vegetables

## Dinner

Coffee tea Espresso, Sparkling and still water  
Winemaker of the night special wines and Local beer

Fresh Summer Watermelon Gazpacho  
Arugula and candy stripped beat salad with local goat cheese and a fresh lemon raspberry balsamic glaze

Chef Selection of Amuse Bouche

Three peppercorn encrusted Grilled rack of Lamb with Farm grown sugar snap pea with mint over crisped smashed potatoes

Lake superior Bouillabaisse with spot prawns and calamari served with a roasted red pepper rouille and French bread

Grilled Wagyu Beef Fillet with risotto with fresh chanterelles and lions mane mushrooms and pearl onions

Ratatouille Pasta with Fives leaves garden vegetables, Baby Eggplant, Tomatoes, Zucchini, Summer squash served over  
homemade Spaghetti and Topped with Ricotta Salata (if desired)

## Desert:

English Trifle: Homemade sponge cake with crème anglaise, Michigan fresh berries and topped with Whipped cream

Chilled Chocolate and whiskey soufflé with salted caramel sauce

Trio of Homemade sorbet: margarita, mango and strawberry, Handmade chocolates, Coffee with homemade biscotti



## *Cannabis Grow Expert*

Emily's latest endeavor included starting a farm with indoor flowers and greenhouses with large mothers and teens. She sold up to 500 teens and 700 babies per week with just one part time employee. She was the grower/consultant for a large greenhouse grow in Neenach, CA.

Prior to that, she started a successful delivery service and boutique indoor grow. She is credited with starting one of Southern California's largest clone teen businesses, specializing in 48 amazing strains. She created one of the highest rated delivery services, delivering from San Diego to Los Angeles, with the most reviews on Weedmaps. She has also managed three different grow locations, helped with start-up grows and operation of legal dispensary.



## *Professional Chef*

Emily started catering company that catered to Fortune 500 companies, TV shows, movie sets, schools and private events. Clients such as, Blue Cross & Blue shield, Activision, Warner Brothers, NBC and CBS among many others. The Brick House Kitchen & Catering had two locations; one in Venice and later one in Westchester, California. She opened two coffee/breakfast spots in the front of both kitchens. She was the head chef and managed staff of up to 20 employees. After sixteen successful years, she sold the business in 2010 to move to Palm Desert to embark in the cannabis industry.

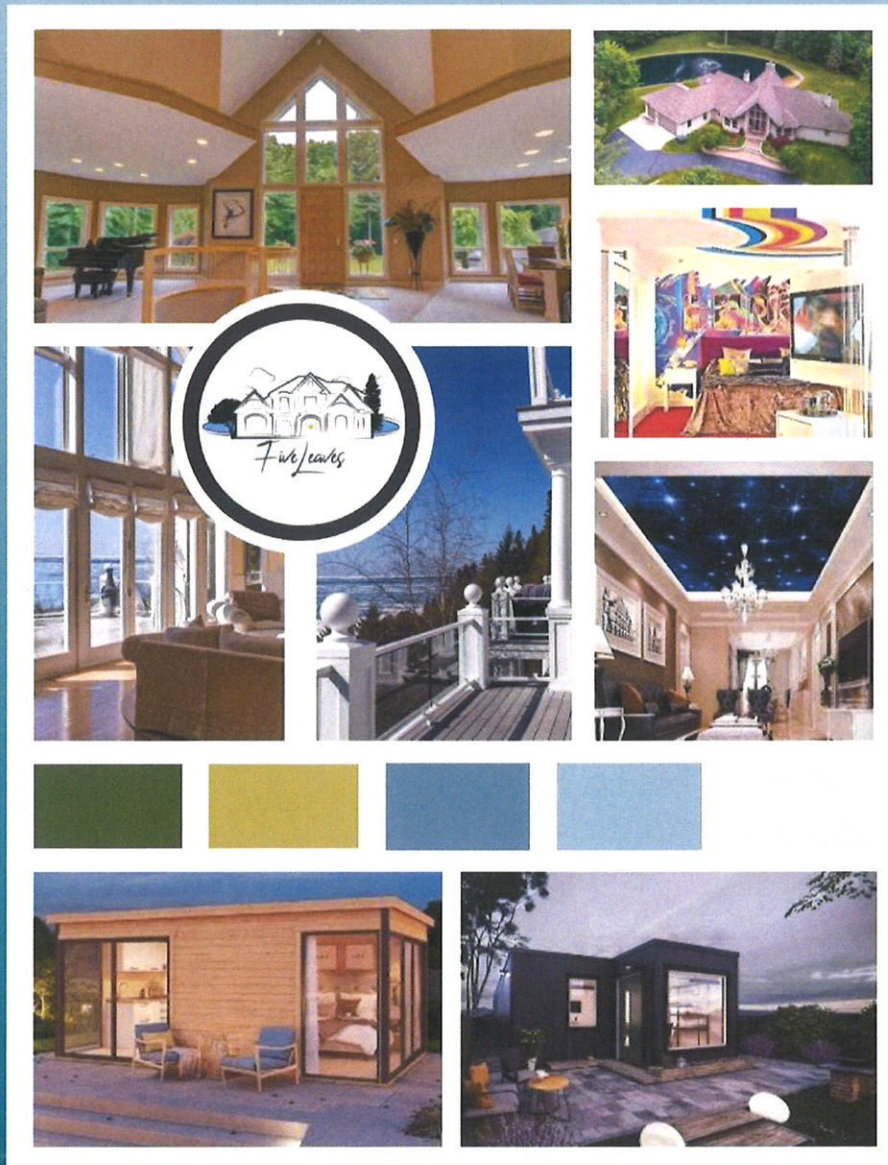


## *Cannabis Products Creator*

Emily developed a line of very popular edibles called, "Auntie Em's Edibles" for a Palm Springs dispensary. She has applied her culinary skills when developing new recipes for edibles. She has developed recipes and produced a line of message oils, ointments, scrubs and tinctures. She also created a line of fortune joint called, "Lucky Joints" that was sold at the Palm Springs dispensary. She has successfully created an all natural cannabis pest control and powdery mildew spray called, "Plantection" which she wants to bring to market in the next year.

# PURPOSE

The Five Leaves is an LLC start-up formed in southeastern Michigan. We are committed to creating a luxurious cannabis experience and brand. Our goal is to create a guest experience second to none. The business will have two different income streams; the resort and a separate, but valuable 500 plant grow (which could scale up to house more plants). Cannabis will be artisan, craft, and unique varieties to be branded by Five Leaves. The ultimate goal is to create multiple income streams and a solid brand recognition that can be expanded nationally, franchised or sold off to a major company. The purpose is to have a one of a kind resort that lends its name and reputation to products it creates and strains of cannabis that are conceived on premises or through its partners to make five leaves a favorite both online and in dispensaries. To battle the threat of black market cannabis enterprises and caretaker grows and even larger scale commercial grows it is a unique way to ensure that your cannabis and its products sell and set standards for price and quality.





# Five Leaves Proposal

Grow • Bud & Breakfast • Products • Education

Sample Menu Items (prepared by Emily Wagner)

Farm fresh, local, rustic California, vegetarian, menu options available.

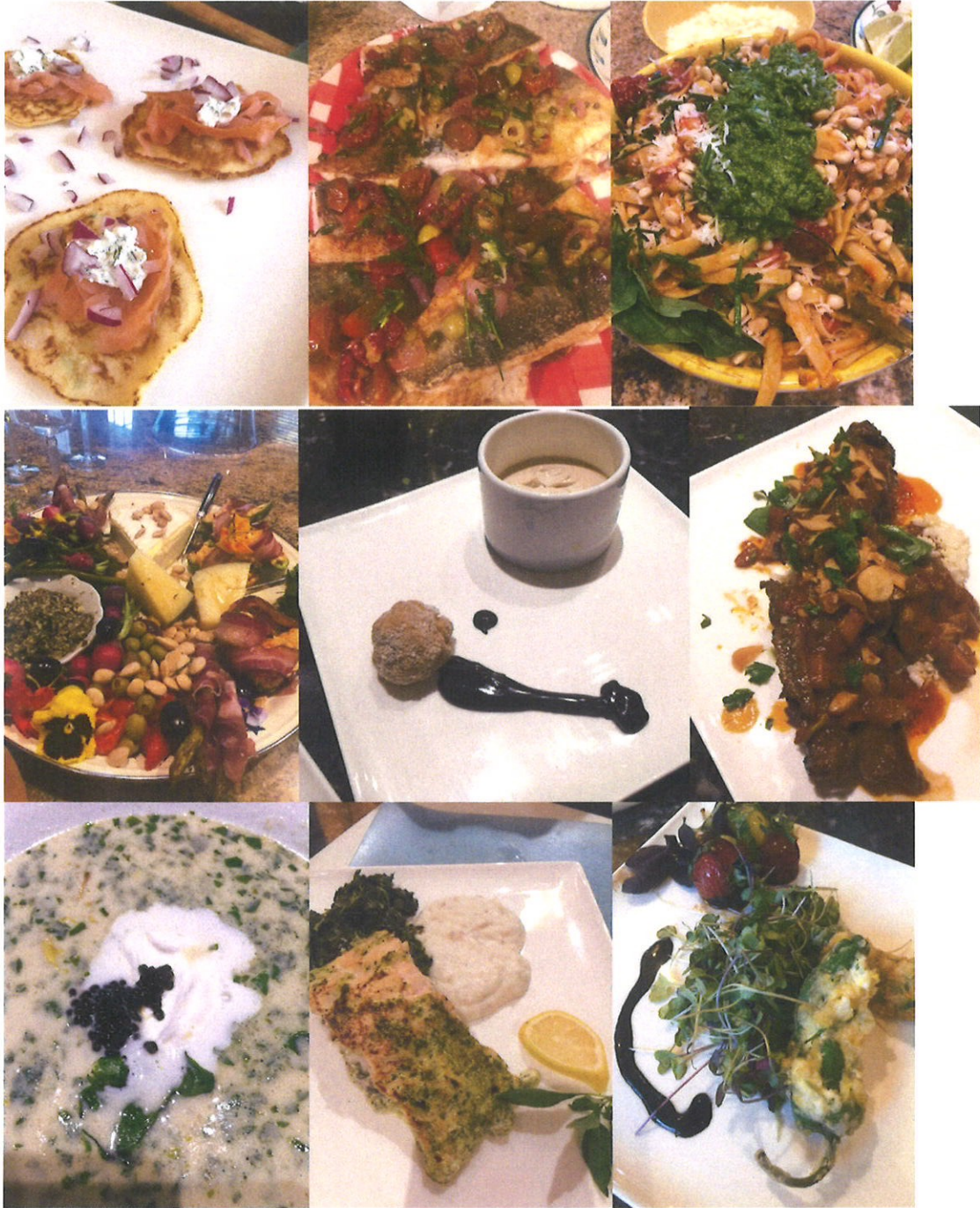


[Note: All pictures are from Emily Wagner's personal chef collection]



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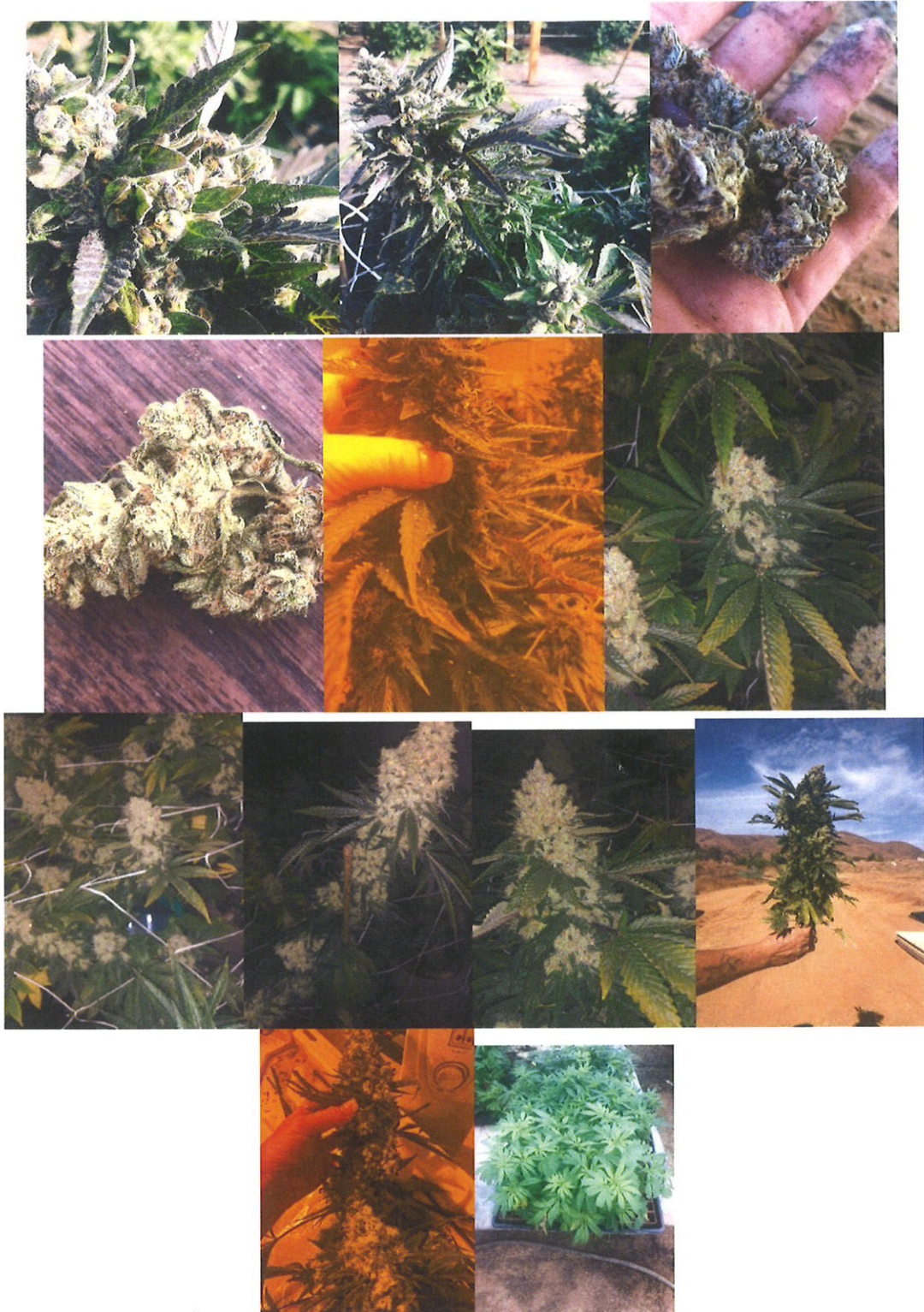


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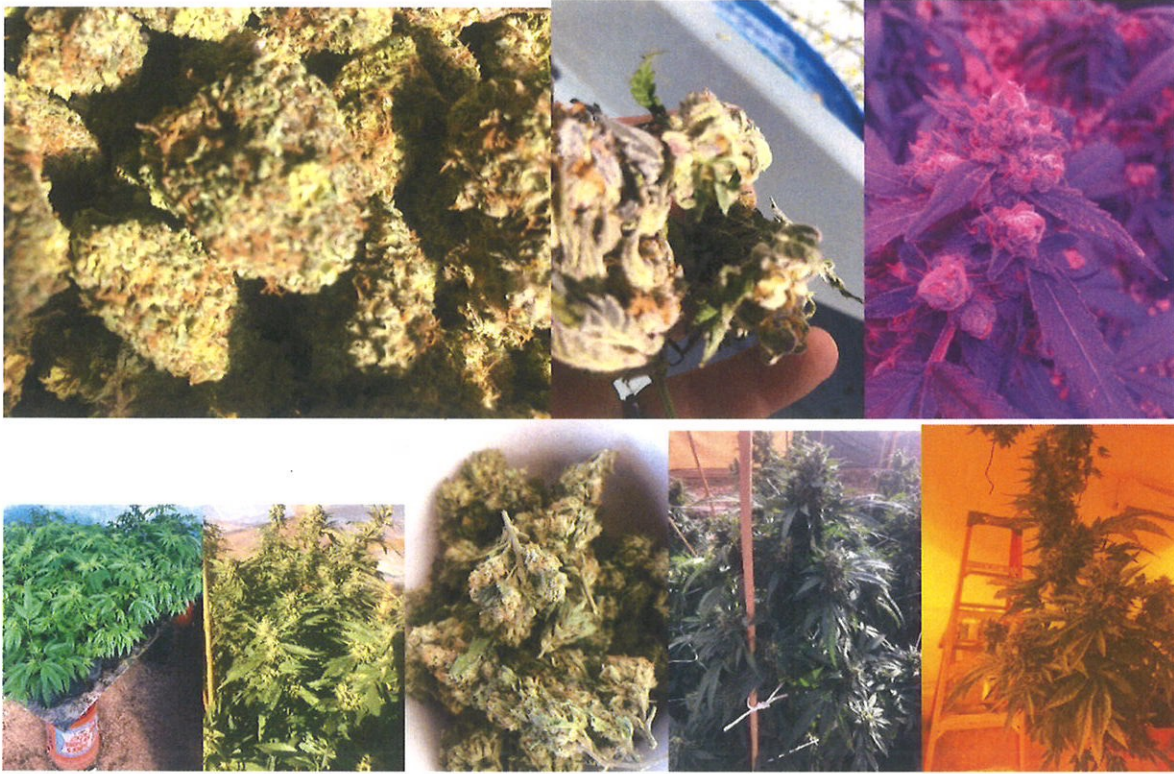


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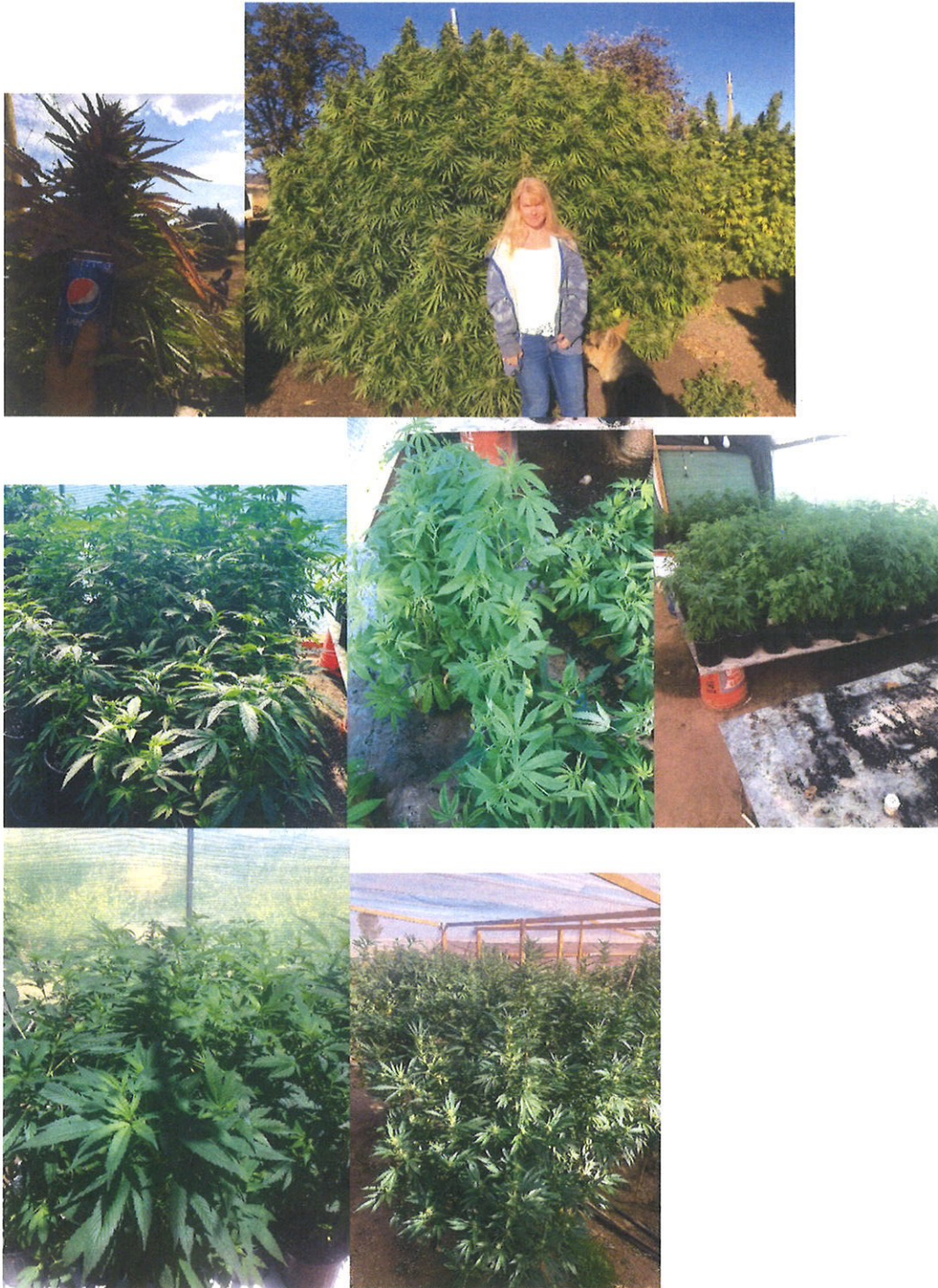


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# Five Leaves Proposal

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## Contact

310/266-5168

lucyfaithbd@gmail.com

10 Oakland Park Blvd.  
Pleasant Ridge, MI 48069

## Summary

A highly accomplished cannabis entrepreneur and chef who has the skills and integrity to meet the needs of her clientele.

## Education

**University of Michigan**

B.A. - Psychology ..... 1987

**Epicurean Culinary School**

Professional Chef ..... 1996

## Cannabis Skills

- Indoor/outdoor grow management
- Establish greenhouse facilities
- Create indoor flower grows
- Clone development
- Teen development & delivery service
- Delivery service management
- Strain and seed development
- Genetic testing
- Trimming and harvest management
- Cannabis Sales development
- Dispensary Management
- Edibles chef
- Expert in pest control management

## Professional Experience

Hidden Hills Farm

### Cannabis Grow Owner/Partner & Freelance Consultant

- Started farm specializing in indoor flower grow and greenhouse that included large mothers and teens for sale. Sold up to 500 teens and 700 babies per week with just one part time employee. Developed and sold line of candy edibles. Grower for large greenhouse grow in Neenach, CA.

Herbal Pharmacy

### Boutique Indoor Grow and Cannabis Delivery Service

- Started a successful delivery service and boutique indoor grow. Created one of Southern California's largest clone and teen businesses specializing in 48 amazing strains. Delivery service, from San Diego to Los Angeles, was rated one of the best delivery services with the most reviews on Weedmaps. Managed three different grow locations. Helped with start-up and operation of legal dispensary. Developed a line of very popular edibles for a Palm Springs dispensary.

Brick House Kitchen Catering

### Chef and owner of café and catering business

- Started catering company that serviced Fortune 500 companies, TV shows, movie sets, schools and private events. Clients such as, Activision, Blue Cross & Blue Shield, Warner Brothers, NBC and CBS among many others. Started two cafes; one in Venice and later one in Westchester. Head chef and managed staff of up to 20 employees. Sold business in 2010 to move to Palm Desert to enter the cannabis industry.

## Product Development

- Created "Plantection" pest control spray
- Created brand of fortune joints called "Lucky Joints"
- Created line of moon rocks
- Edible brownies, baked goods, candies and gummies
- Decorative and novelty cakes
- CBD and THC topical, lotions, salves & oils
- THC tinctures with helper herbs

## Culinary Skills

- Fine Dining Cuisine
- Restaurant & catering management
- Employee management
- Event sales and management
- Menu development
- Creating a commercial kitchen
- Developed on-line ordering system
- Kitchen management
- Cost analysis
- Accounts receivables



# Five Leaves Proposal

Grow • Bud & Breakfast • Products • Education

smaller and inside of the Inn itself. This might be a more appealing solution for more budget conscious consumers by charging \$300 dollars per night.

## MAIN PRINCIPLES

### Emily Wagner

Emily Wagner has been an entrepreneur for 25 years. As a trained chef she opened a thriving catering company and cafe in Venice and Westchester, California and catered to Fortune 500 companies, movie studios, TV shows and many private functions. After a successful 16 years in business in Los Angeles she sold her business and moved to Palm Springs where she started in the cultivation of cannabis. After learning the business from the ground up (literally), she started a high-end indoor cultivation selling directly to patients on Weedmaps. Her business expanded to include selling teens and clones to patients all around Southern California. Having 48 strains of incredible genetics helped her friend open a legal dispensary in the Palm Springs area and launched a line of edibles called Auntie Ems Edibles. After years in the Palm Springs area, she moved to the Inland Empire and started another cannabis company with an indoor and outdoor grow. As of December, 2020, she had moved to the Michigan area to be near her family. This company is a dream idea come true combining her skills in hospitality and cooking with cannabis cultivation, edibles, topicals and creating cannabis entrepreneurial startups.

### SKILLS

- Trimming
- Clones
- Delivery
- Edibles
- Lotions CBD products
- Cultivation indoor/outdoor
- Expert cannabis grower in high-end cultivation and clones
- Professional chef catering restaurant café management

### Kelly Hodorek, M.Ed.

Kelly Hodorek has worked as a consultant in the Performance Improvement and Instructional Design industry working for clients such as; BASF, Ford and General Motors. She brings a wide range of skills to the project, including: project management, instructional design, horticulture, computers, video, and photography.



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## FINANCIALS

We will need:

a \$500,000 investment for start-up

- Property purchase

Investor receive 25% return on investment payable yearly.

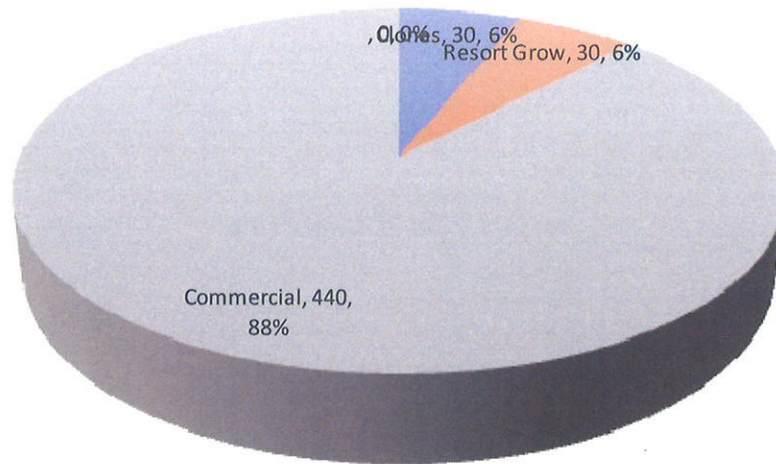
Employees receive bonuses in addition to salary

Stakeholders (Emily and Kelly) receive 25% investment or bonuses.

## ADVISORY BOARD

A small group of business professionals who might be willing to provide you with the feedback, support, and accountability.

500 Plant License

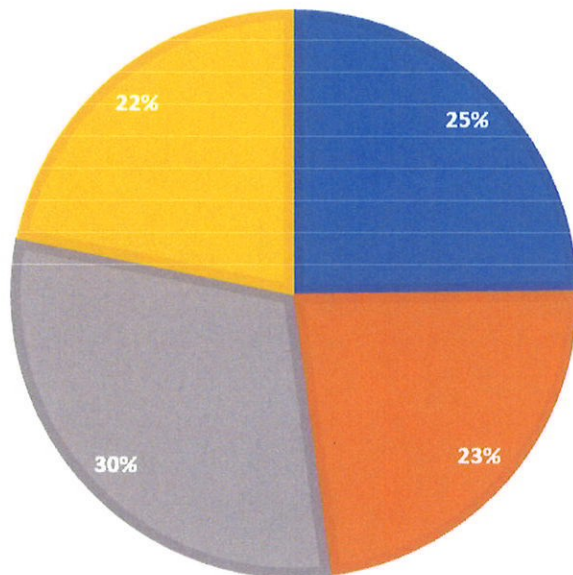


■ Clones ■ Resort Grow ■ Commercial ■



## BUSINESS MIX - DIVERSIFIED INCOME BY YEAR THREE

■ Bud & Breakfast Resort ■ Clones ■ Commercial Grow ■ Winter Grow



### IN SUMMARY

While starting and operating a B & B resort takes considerable capital, effort and expense, as in any hospitality endeavor would, we believe that it creates a brand lifestyle that can transfer to the selling of cannabis at a higher price and, to make and market both products and services under the brand name. There are way too many dispensaries and grows, both legal and black market, that sell ordinary and sub-par products without the branding to back them up. Prices of cannabis are falling and black and grey markets dictate demand and pricing. Legal grows have an added shortfall because of required laboratory testing and increased taxes. Products that Five Leaves offers to dispensaries and online are only briefly discussed in this plan, but this could add an additional larger revenue stream rivaled to, or greater than, any traditional grow operation. This plan can be divided into pieces or done less expensively by purchasing an existing resort or BNB and the 500 plant grow or it can be cut out completely and other investors can use their cannabis to bear the Five Leaves logo.