

ORGANIC  
SOURDOUGH  
BREADS, PASTRY,  
AND READY TO  
EATS

# BELOVED'S BAKERY AND CAFE



THE BAKERY!

TEAM MEMBERS

TIMELINE

community driven  
organic sourdough  
craftsmanship  
transparency  
living breads  
old world  
seasonally inspired



# Who we are

WHAT WE ARE DOING AND WHERE WE ARE HEADED

## Vision

we aim to create a space where our communities and families can come together and closer through the act of breaking bread and pastry. as a bridge between organic grain farmers and food lovers, we aim to increase the amount of organic, regenerative, and ethically produced and consumed food

## Mission

we source organically, transparently and regionally. we craft slowly fermented breads with old world techniques and a heart full of remembrance of the farmers and streams tending and feeding the crops and the families being fed by our food. our sit down menu is seasonally inspired and chef driven with approachability and creativity dancing together. a commitment to excellence is the foundation!



# Success Factors

**6**

Years of  
professionally and  
profitably  
producing  
sourdough breads  
+ pizza

**Thousands**

of established  
customers with lots of  
brand recognition.

**Team  
Work**

makes the  
dreamwork -  
established crew  
committed to the  
success

**4K +**

people weekly  
exposure to our  
products at summer  
farmers markets



# Milestones

## 2019

Our first farmers markets! Holy smokes, how we and the markets we attend have grown. Over 10x growth in sales and market attendance. Sleepless nights in the leased kitchen made for some delicious market mornings!

[belovedsbread.com](http://belovedsbread.com)

## 2022

Purchased our own oven, mixers, a divider and moved into a new space. Bigger bills but more sleep and capacity!

## EARLY 2023

Whoa. We are going for it. Lease for a cafe/retail bakery in a dream location is in our court. LESSSGO

## YEAR END '23

We got the keys, construction began. First round of funding secured.

## Q1 '23

Moving the oven in and finishing the final touches. Let's open!



# Who We Are

We have found tremendous purpose and belonging in working with our hands and food. Baking bread is a tasty pleasure and to top it off we get to serve it with transparency and honesty to our community. Coming deeper into a feeling of community has given our project so much life and our new space will allow this to deepen with a central location to gather.

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# Our Team Leads

Take us home you guys!



COMPANY PROFILE PRESENTATION

[www.reallygreatsite.com](http://www.reallygreatsite.com)



# Zach Condron

## CEO / FOUNDER

baker, accountant, farmer, dancer, geek, music lover.

Head baker, majority stakeholder, project lead!

A magician in the bakery and lover at heart. Absolutely obsessed with bread, quality and craft. No stoned is left unturned in the bakery without Zach's hands, eyes, or mind. Dedicated to the team and inspired to have a familial workplace with professional quality at every turn, the bakery's heartbeat is because of his efforts. A 5th generation Nevadan, our head baker and business leader has found his purpose in giving back to his families long standing home as one of the community's bakers.

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# Marco Dobrescu

## **LEAD PASTRY CHEF • EXECUTIVE CHEF**

A confident leader and a big dreamer, Marco is our menu maestro and lead pastry chef, he brings forward creativity, intention, and flair, serving the community food that is well looked after: organically grown, close to home, and prepared with skill. With a background in kitchens across the united states including his own project Uncle Buddies where he served up tantalizing southern creations we are so honored and lucky to have his palette and dreams being woven into the bakery.



# Bobby Enzenberger

## EXEC SOUS CHEF

Masterful, skilled and attentive Bobby's background as a surgical tech and line cook have contributed to his tremendous ability to flow in the bakery and kitchen in any circumstance. Calm under pressure, always stoked and full of vitality, his contributions keep things moving along at a bright pace with improvements happening each bake and service. The crossroads of skill, calmness and positivity are hard to find in kitchens. When he said yes to being an owner and hand at the bakery the value and quality instantly leveled up. Truly an all star, friend, and worker!





# Anthony Patti

## LINE AND FRONT END

Eager, creative and talented, Tony's years in Italian and French kitchens show through his off the cuff menu inspirations and wicked skills on the line. Always dreaming up the next improvement and creation on the line and in the customer's experience he will be masterfully orchestrating smooth service, impeccably executed plates and quality nourishment. With a long list of restaurants and food service positions both at the front and behind the house, we are majorly excited about his eagerness to give so much to the bakery and cafe.

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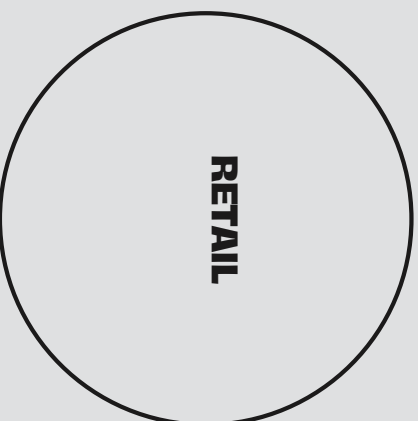
## Kayla Alexander

Bringing the big mother energy to the bakery, the subtlety and beauty of her heart flows through her hands and into huge pots of food. It feels like all the mothers before her have been whispering to her since she first set foot in the kitchen. Most at home over the stove with a huge pot and wooden ladle, she has been the backbone of any ready to eat food that thousands of our customers have celebrated in the years past. With an innate connection to the seasons and nourishment of home cooked food, her gifts and spirit will continue to propel the success of Beloved's. Each market, customers come back through the farmers market line again for another empanada or sandwich after eating one of her creations - compliments to the chef! Her contributions to the Cafe will be continuing the home style feel to our menus and directing the marketing so that the heart of the bakery is felt and understood.

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# our channels

COMPANY PROFILE PRESENTATION





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# Why are we raising money

OUR ASK

## • TO REALLY DELIVER

With our numerous markets a week in addition to the retail space overflowing with fresh bread all day long, our new space is going to be producing A LOT of bread and we need your help securing the equipment and getting the facility ready to pump. We need enough capital to get us through the first 6 months of operating plus any unforeseen costs as we button everything up prior to opening.

We have secured the funding for our equipment and core needs but we still have a long way to go for this dream to fully actualize.

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# Please Share!



This project will be hugely impacted by the more  
YOU share this with the people close to you. We see  
and know that the Reno Tahoe Area is asking for this  
so please help us make this a reality! Share the  
campaign, pass this info along and let us, together,  
let the heart shine forth and love flow!



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