FOR DISCUSSION

KENNEDY & ASSOCIATES

BRAND PORTFOLIO

Two hospitality concepts built for hotels. The Larder is a 24/7, fully-automated “grab and go” concept; The Pass turns an existing kitchen into a delivery-only ghost kitchen. Both are available to licence, franchise, or for Kennedy & Associates to manage on an owner's behalf.

01 · THE LARDER

24/7 automated grab-and-go retail

02 · THE PASS

Ghost kitchen delivery

The Larder™

WHAT YOU NEED, ANYTIME

A fully automated, 24/7 grab-and-go retail format built for hotel lobbies and street-facing locations alike. Self-checkout technology, cashless, no staff required on the floor.



24/7	0	35m²+
CASHLESS, NO STAFF NEEDED	FLOOR STAFF	PRO FORMAT, STREET-FACING

THE LARDER, FORMAT & OFFER

Runs itself, pays for itself

PRO FORMAT

35m²+, with guest seating. Street-facing, ideal for neighbourhood footfall as well as hotel guests. The single format now carried across the roll-out pipeline.





ON OFFER, EVERY LOCATION

SNACKS · DRINKS · HOT FOOD · COFFEE · ESSENTIALS

Snacks · drinks · hot food (rice & noodle dishes, meat, vegetarian and vegan) · Lavazza coffee · ATM · tobacco · souvenirs · daily essentials

A different bright colour per category, carried through shelf signage in-store, so the format reads as fun and easy to navigate at a glance.



Ready to bring The Larder to your property?

GET IN TOUCH

THE PASS, GHOST KITCHEN DELIVERY



Delivery-only, run entirely from the hotel's existing back-of-house kitchen and staff. No new footprint, no new hires: live within weeks of the go-ahead.

THE CRAVINGS

CHOOSE UP TO TWO PER PROPERTY

BURGERS | CHICKEN | SEAFOOD | VEGETARIAN | DESSERT & COFFEE

Picked to match guest demographics and what the kitchen already cooks. More than two means extra training and new equipment, which the model is built to avoid.

THE OPPORTUNITY

$58.6B → $177.9B

Global ghost kitchen market, 2022-2032 (11.65% CAGR). Source: Market Research Future

THE PASS, HOW IT WORKS

One kitchen, every brand

One kitchen team runs every brand on the menu. A hotel launches delivery-only from the kitchen it already has, with no shopfront and no new hires: live within weeks of the go-ahead.

MINIMAL CAPEX

No shopfront, no new kitchen build. Uses the equipment and space already in place.

FAST TO LAUNCH

Live within weeks, using the kitchen and team already in place.

TWO CONCEPTS, MAX

Kept deliberately narrow: more concepts mean more training and equipment the kitchen doesn't already have.

FOR FOOD BRANDS AND SUPPLIERS

A ready-made delivery channel through hotel kitchens, using the kitchen and staff already in place.

Ready to bring The Pass to your property?

GET IN TOUCH