



SPINNING BUNS

LANDLORD / LEASING PRESENTATION

A compact, experiential sweet concept
designed for high-visibility retail.

Until We Spin Again



CONCEPT OVERVIEW

A simple idea with a strong visual identity.

Spinning Buns creates made-to-order sealed desserts—Sweet Spins—using recognizable flavors and a signature preparation process customers can watch.

WHY IT FITS RETAIL

- Small-format operation
- Visually engaging preparation
- Portable product
- Dessert and beverage occasions
- Strong social-media presentation





THE PRODUCT IS THE THEATER.

Sweet Spins are prepared at a customer-facing counter so guests can see the signature sealing process.

That visible moment helps create curiosity from the sidewalk, encourages sharing, and gives the storefront energy.

Made fresh • Served warm • Built to be seen



SWEET-FOCUSED MENU

Signature Spins can feature pistachio, chocolate, kadayif, peanut butter, banana, marshmallow, cookies and rotating seasonal combinations.

The proposed sweet-only format is intentionally focused: no burgers, fries or traditional full kitchen line.

Optional cold beverages can complement the dessert program and increase the average transaction.

OPERATIONAL PROFILE

Designed to be operationally light and space-efficient.

FRONT COUNTER

POS, pickup and customer-facing Spin machines.

BACK PREP

Undercounter prep refrigeration and ingredient storage.

SANITATION

Dedicated hand-wash sink; required warewashing/utility areas subject to code and site conditions.

NO TRADITIONAL COOK LINE

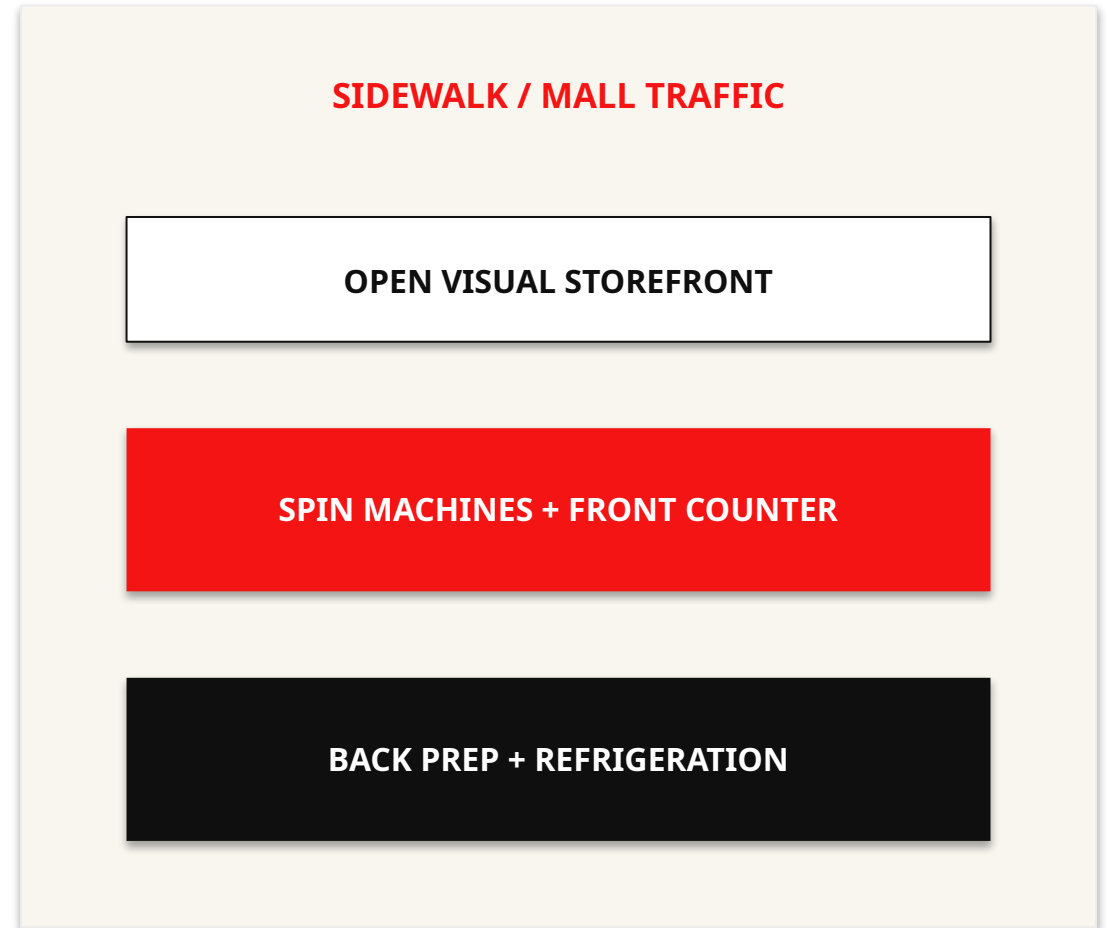
Sweet-only format avoids fryers and a conventional burger/griddle line.



A storefront that works before the customer walks in.

The preferred design keeps the windows visually open and places the Spin process where pedestrians can see activity from outside.

Goal: movement, product and brand visible from outside.



WHAT A LANDLORD GETS

EXPERIENTIAL

Preparation creates visible activity rather than a static counter.

COMPLEMENTARY

Dessert can capture customers before or after nearby dining and shopping.

SHAREABLE

The product presentation naturally supports organic social exposure.

COMPACT

A focused footprint can activate smaller retail spaces efficiently.



Recognizable branding. Food-first content.

The SB identity uses a bold red-and-white system that is easy to recognize at storefront scale and across digital channels.

Digital discovery and visual product content are central to the concept's customer-acquisition strategy.

Instagram: @spinningbuns



WHAT WE ARE LOOKING FOR

FORMAT

Street-front retail, lifestyle center, mall inline shop or select kiosk opportunity

SIZE

Approximately 500–1,000+ sq ft depending on configuration and existing infrastructure.

VISIBILITY

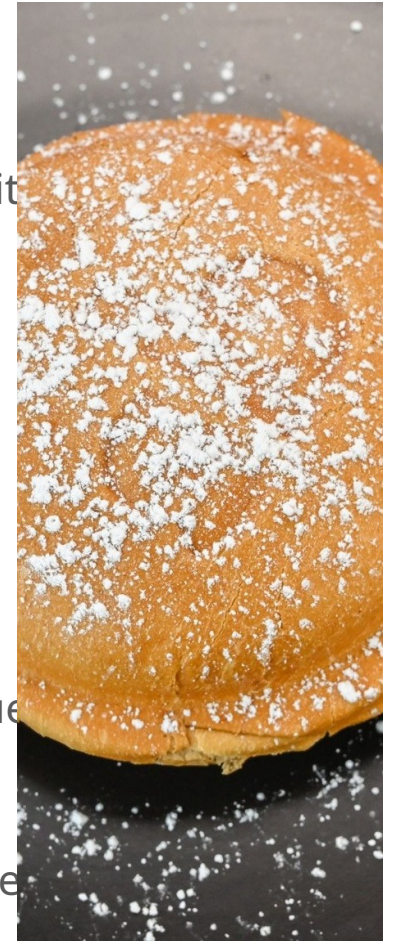
Strong pedestrian exposure and clear storefront sightlines.

ADJACENCIES

Restaurants, entertainment, residential, grocery, hospitality and high-frequency retail.

INFRASTRUCTURE

Adequate electrical service, water/waste access and code-compliant food-service improvements.



ESTABLISHED AUSTIN CONCEPT

A proven brand, refocused for sweets.

Spinning Buns is an existing Austin food concept built around its distinctive sealed “Spin” format and highly visual made-to-order preparation.

For future high-visibility retail locations, the proposed format focuses on Sweet Spins only - a compact dessert concept designed to create a memorable customer-facing experience without a traditional burger, fryer or full kitchen line.

The concept is supported by recognizable branding, strong visual content and an established social-media presence.

Khalil Mardini | spinningbuns.com | Instagram:
[@spinningbuns](https://www.instagram.com/spinningbuns)





A SMALL FORMAT WITH A BIG VISUAL MOMENT.

Spinning Buns is seeking the right high-visibility location for its focused Sweet Spin concept.

Please visit [@spinningbuns](#) for a closer look at the product and guest experience.

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