



01) Offer: Hotel & Restaurant Lochmühle

Purchase price:

This consists of the existing buildings, inventory, hotel with restaurant kitchen, and property;

€: 2,040,750.00 EUR

With Real estate brokerage commission

5,95% (19% VAT included): 121,424,63 € (Net 5%: 102,037.50 €)

notary and other fees 1,5%: 30,611.25 €

Tax: 6%: 122,445.00 €

Investment for property and Building:

2,295,843.75 €

This hotel and restaurant business generates annual profits

The figures are based on rough monthly assumptions that have been roughly confirmed by the owners. Errors are possible. We assume no liability for incorrect information.

02) Introduction: Hotel complex in Central Saxony

Address: Zur Lochmühle 64, 09322 Penig / OT Tauscha
Total property area: 16,863 m²

Building: Originally a mill, was extensively renovated and converted in 1986. The hotel: Built in 1991. Both buildings are solidly constructed

GFA: 824 m² (127 m² of which is the owner family's living space.) 2 conference rooms available

Facilities: 22 double rooms with 3 furnishing options 20 additional rooms with GDR nostalgia Hotel kitchen, dining rooms Sauna with outdoor pool Capacity: maximum of approx. 80 people

Building: The residential building (original mill) was extensively renovated and converted in 1986. The hotel was built in 1991. Both buildings are solidly constructed. There is sufficient parking space at the building.

- Holiday in Penig:
- Hotel
- Restaurant
- Offers
- Festivals & Celebrations
- Conferences
- Holiday Destination

Room category

Room price with breakfast

Single room with shower/WC: €56.00 – €66.00

Standard double room with shower/WC: €87.00

Comfort double room with shower/WC: €92.00

Meals-Price

Half board supplement: €22.00

Full board supplement: €40.00

03) Introduction: Hotel complex in Central Saxony: 16,863 m²



| | | |
|---------------|---|---------------------|
| Tauscha 373 | - | 1050 m ² |
| Tauscha 374 | - | 6000 m ² |
| Zinnberg 3815 | - | 9813 m ² |

Meter

... nach Maßgabe von § 13 ...
 ... zur Entnahme von Maßen, ...
 ... Abständen nicht geeignet.

Landkreis Mittelsachsen
 www.landkreis-mittelsachsen.de

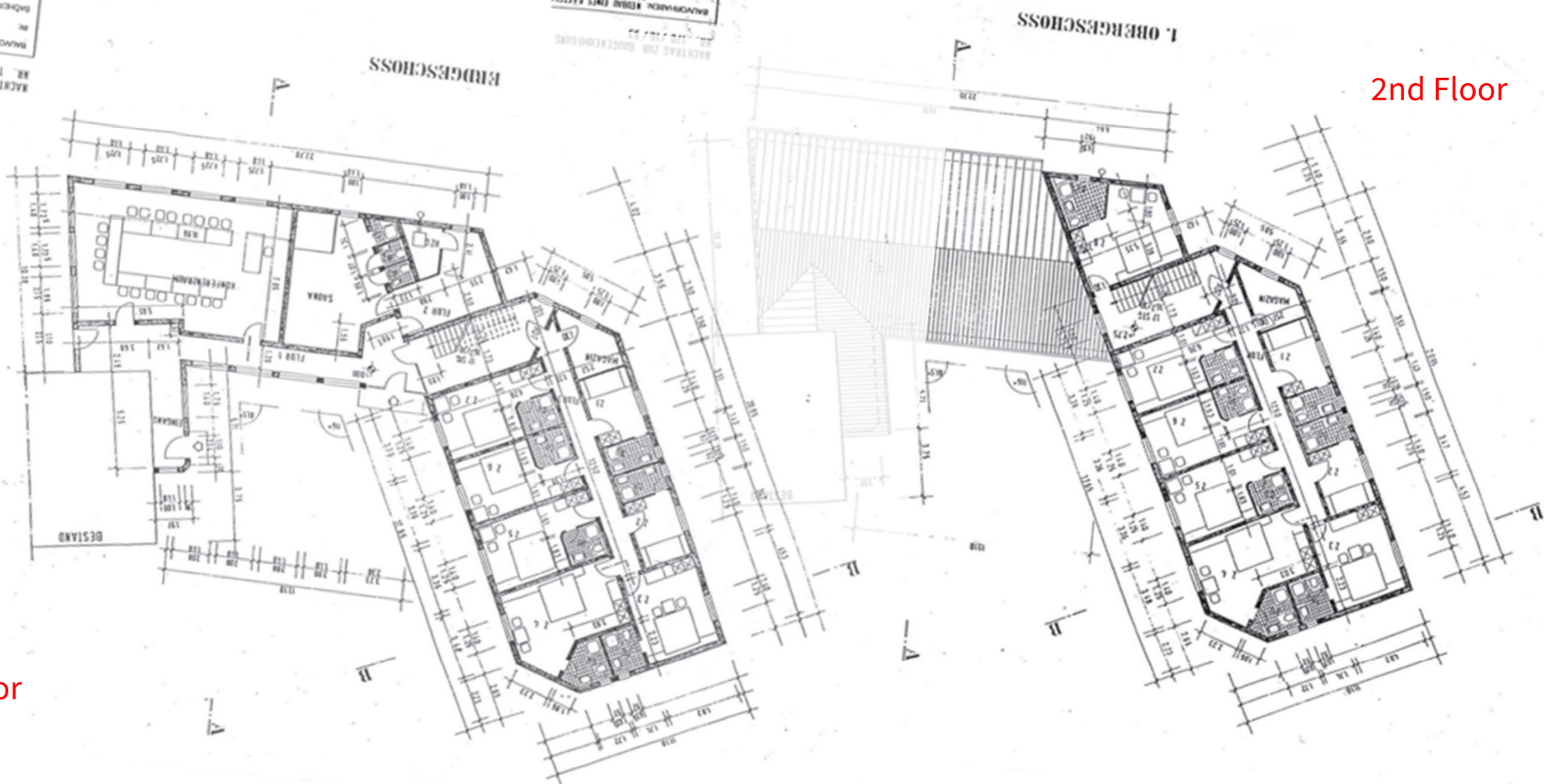
Landesamt für Liegenschaftskataster
 Landesamt für Liegenschaftskataster
 Landesamt für Liegenschaftskataster

Auszug aus dem Liegenschaftskataster
 Liegenschaftskarte 1:1500
 Erstellt am 07.03.2018

05) Introduction: Hotel complex - **New Building** **currently used as a hotel**

BAUVEREIN: REBAR EIMS GAST
ZUR LOCHMULE -
0922 TABSCH
OSTRICH KLINGE
LOCHMULE 1
0927 TABSCH
BAUVEREIN: REBAR EIMS GAST
ZUR LOCHMULE -
0922 TABSCH
OSTRICH KLINGE
LOCHMULE 1
0927 TABSCH

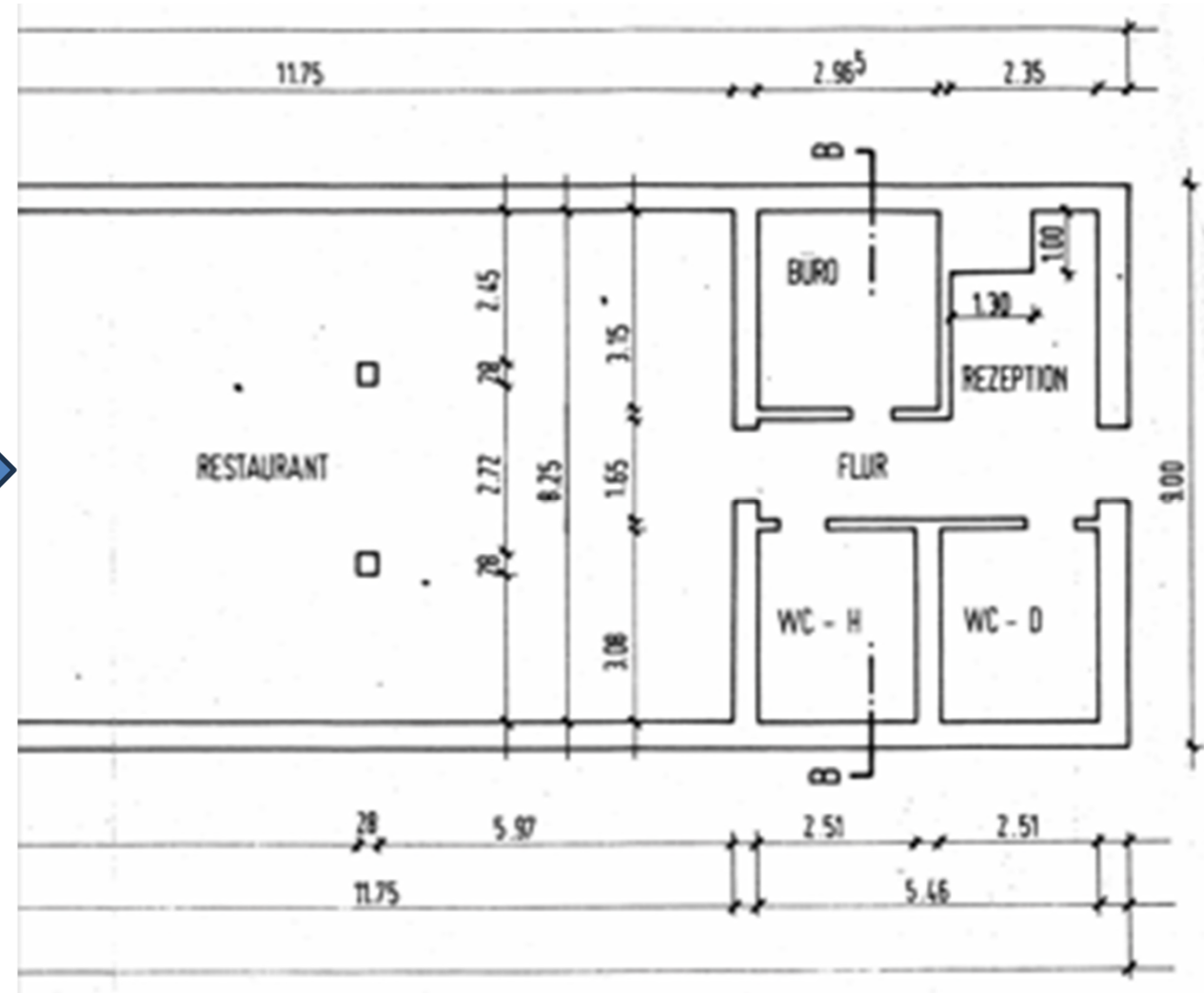
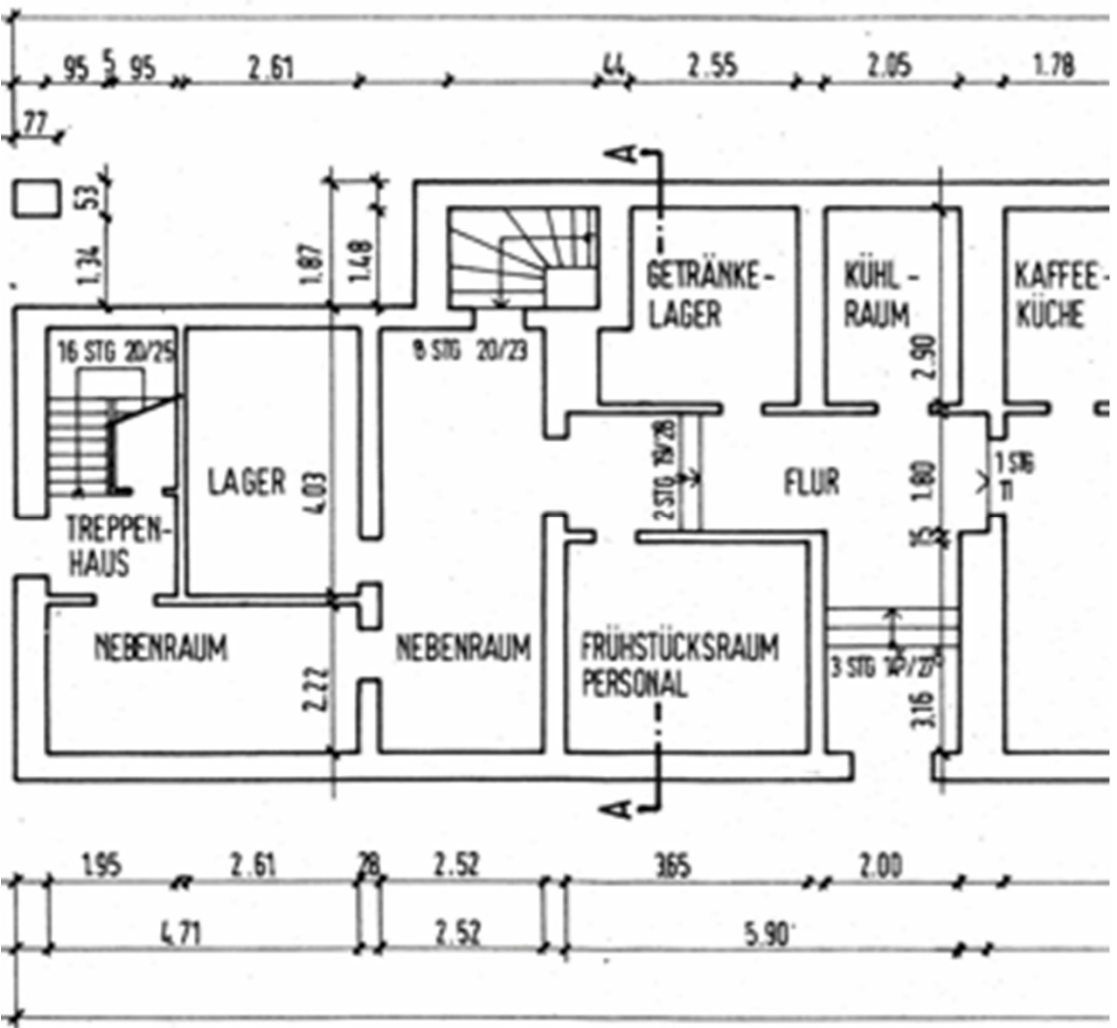
BAUVEREIN: REBAR EIMS GAST
ZUR LOCHMULE -
0922 TABSCH
OSTRICH KLINGE
LOCHMULE 1
0927 TABSCH



1st Floor

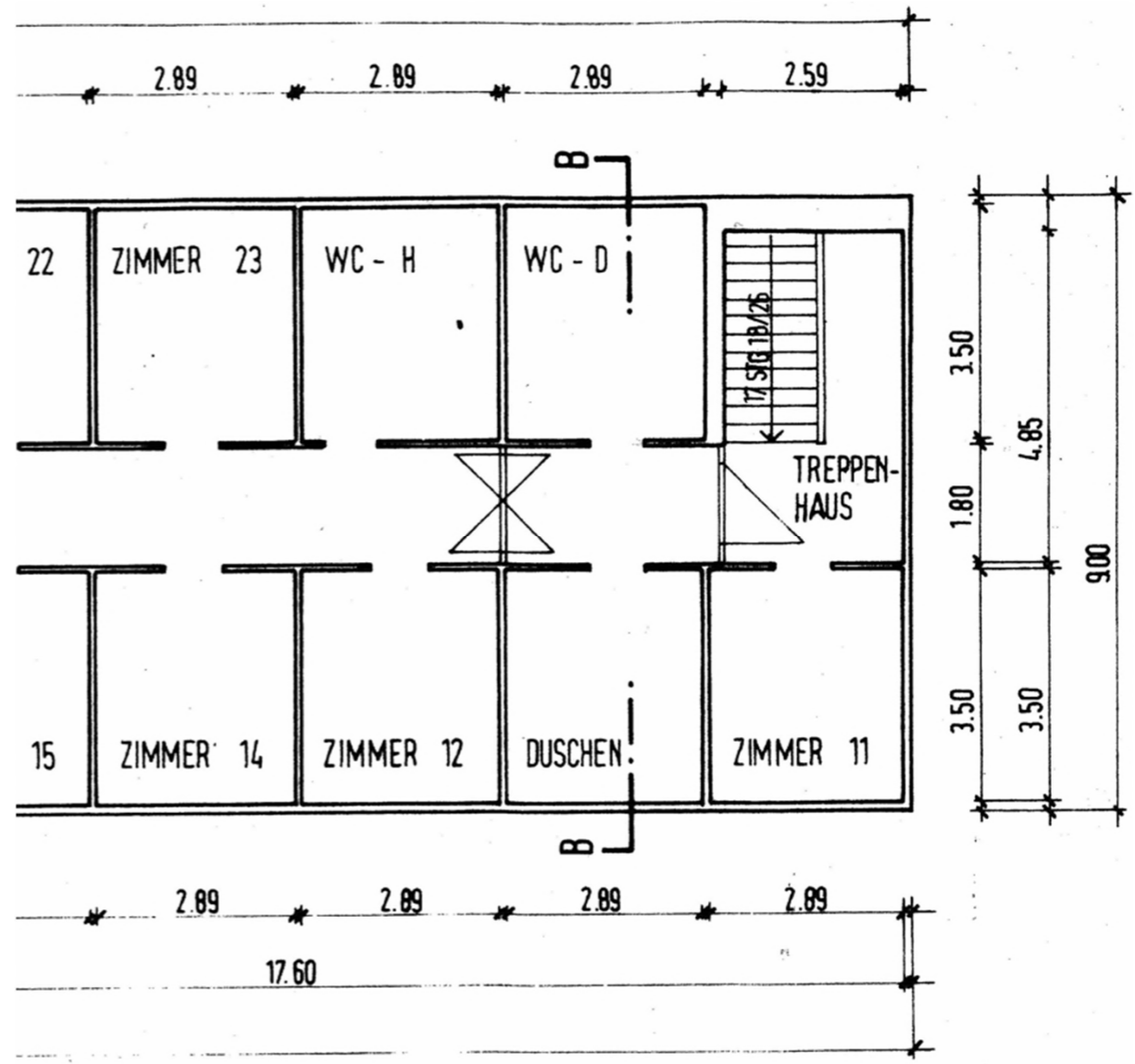
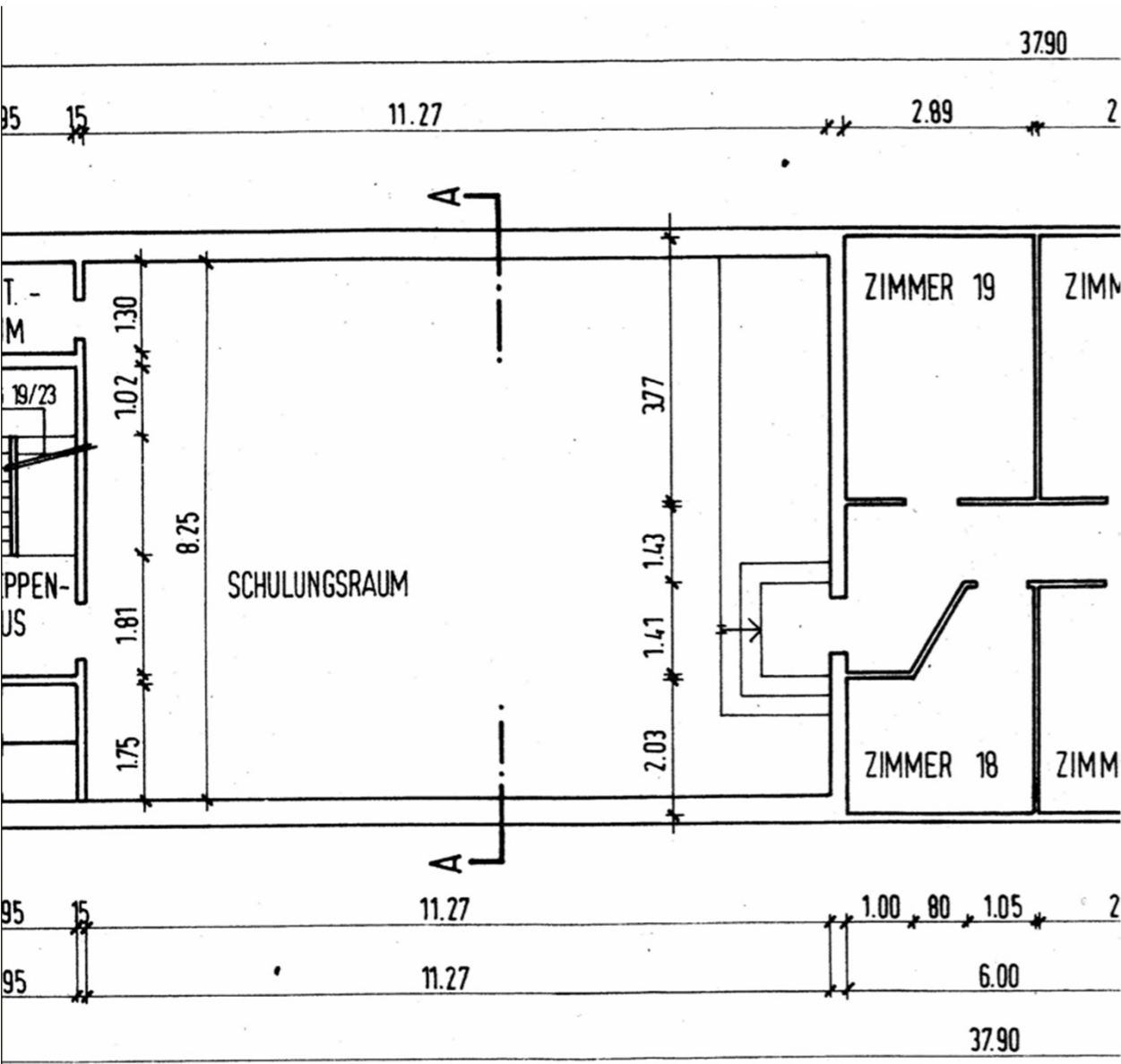
2nd Floor

06) Introduction: Hotel complex – OLD – 1st Floor currently used as a restaurant



The kitchen needs to be modernized. Asian cuisine can be added.

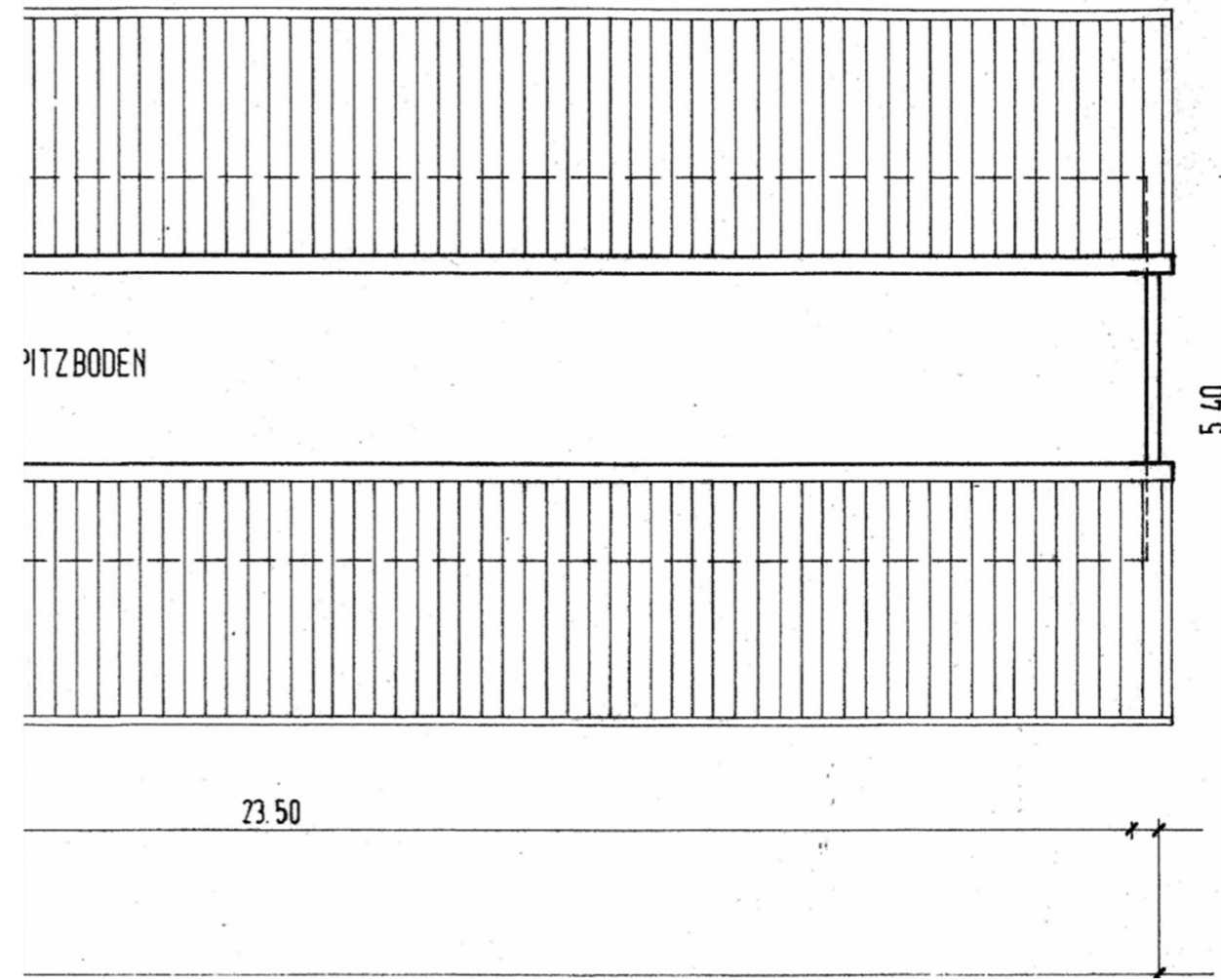
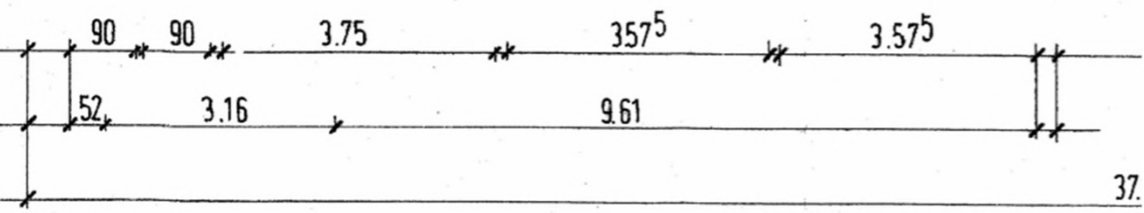
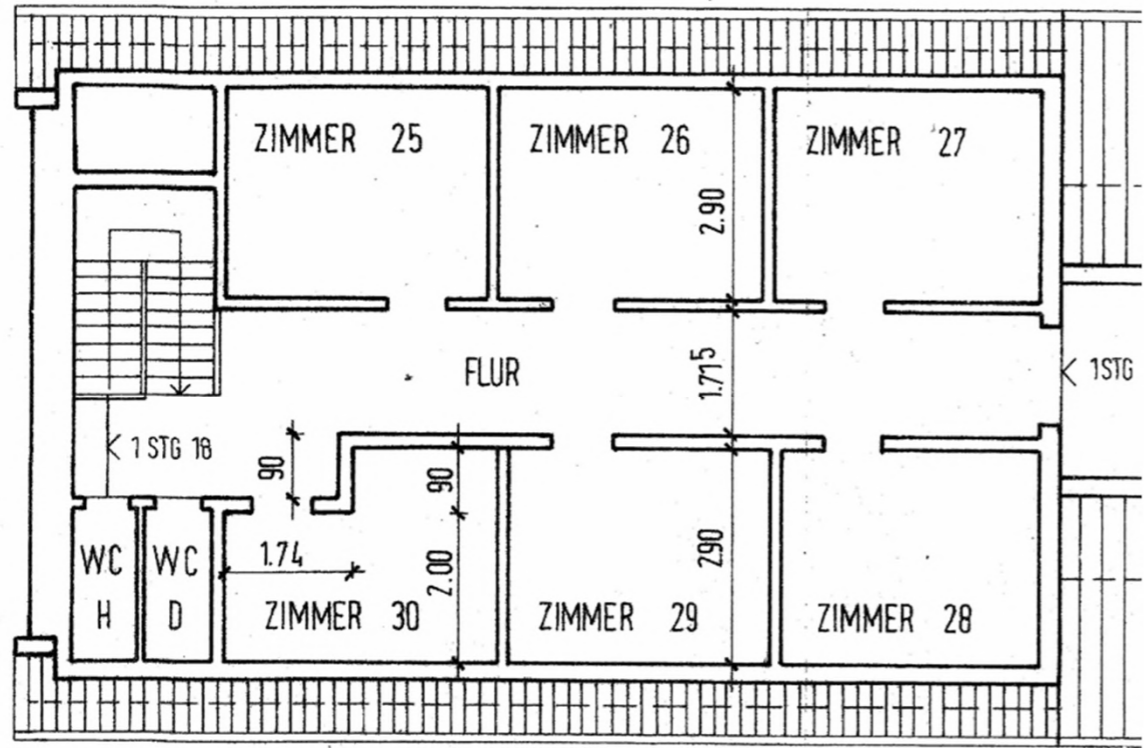
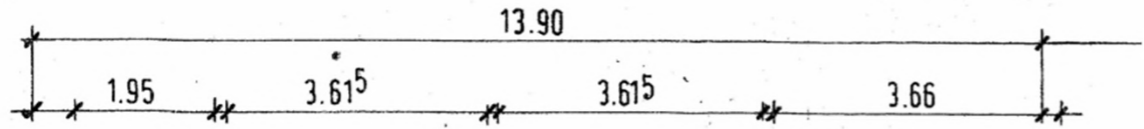
07) Introduction: Hotel complex – OLD – 2nd Floor



Currently hardly used and is subject to renovation and modernization.

08) Introduction: Hotel complex – Attic – 3rd

Currently hardly used and is being renovated and modernized. Additional rooms or training room can be added to the attic.





09) Offer: Hotel & Restaurant Lochmühle

Purchase price:

This consists of the existing buildings, inventory, hotel with restaurant kitchen, and property;

€: 2,040,750.00 EUR

With Real estate brokerage commission

5,95% (19% VAT included): 121,424,63 € (Net 5%: 102,037.50 €)

notary and other fees 1,5%: 30,611.25 €

Tax: 6%: 122,445.00 €

Investment for property and Building:

2,295,843.75 €

This hotel and restaurant business generates annual profits

The figures are based on rough monthly assumptions that have been roughly confirmed by the owners. Errors are possible. We assume no liability for incorrect information.



10) Current Business Analysis Monthly



| Turnover (June 2024) | | Debit | Credit | |
|--|-----|--------------------|--------------------|--|
| 0101 Accomodation | EUR | | 15,991,00 € | |
| 0201 Breakfast | EUR | | 2,142.00 € | |
| 0302 Restaurant turnover 19% VAT | EUR | | 21,897.00 € | If customers are in the restaurant then with 19% VAT |
| 0303 Restaurant turnover 7% VAT | EUR | | 48,827.61 € | Takeouts of the foods then with 7% VAT |
| Subtotal of sales | | | 88,858,41 € | |
| Guest customers staying at the hotel(non-debit payments) | | | | |
| 01 Cash payments | | 21,111.00 € | | |
| 03 Visa | | 1,165.00 € | | |
| 04 Master-Card | | 858.20 € | | |
| 13 EC-Karte | | 23,845.91 € | | |
| Fixed costs and variable costs | | | | |
| 10 Debitor | | 41,989,20 € | | |
| Change in balance | | -111.00 € | | |
| Total 2024.06.01 – 2024.06.30 | | 88,858,41 € | 88,858,41 € | |

The figures are based on monthly datas of June 2024 that have been confirmed by the owners. Errors are possible. We assume no liability for incorrect information.

The existing business generates a surplus every month and every year with the current fixed costs!

Word from the owners

13) Why do the owners want to give up the successful business?

- 1.) The age of the owners is far above normal retirement age
- 2.) **The children do not want to take over and continue their parents' restaurant business.**
- 3.) In addition, the children and parents originally come from southern Germany (Baden-Württemberg) and would like to return.

14) Summary

Lochmühle will be a prime example of a new concept

The hotel and restaurant in Lochmühle is currently doing very well. The main reason for its success is the traditional German cuisine, which is highly popular with tourists and neighboring towns. As a 3-star hotel, it also enjoys excellent reviews. However, the owners have reached their personal limits and are now seeking successors. There is currently a great opportunity to take over this restaurant and run it even more successfully.

The German restaurant should be fully preserved, with plans to add high-quality Italian and Korean cuisine (which is booming everywhere). The goal is to turn the restaurant into a top culinary destination in the region. Additionally, the bed capacity will be doubled through modernization.

In a second phase, a language center for foreign professionals will be established to fully utilize the bed capacity and support their job placement. The final phase of the project involves building a residential facility for assisted living, which will be financed through government subsidies. Assisted living will introduce additional services, such as nursing care, doctors, hairdressers, masseuses, and more. Elderly Germans in need of support will assist the foreign professionals during their language training, fostering meaningful and heartfelt connections on a personal level.

This will generate very positive feedback in the long run, likely attracting media attention. Lochmühle will serve as a model for outstanding gastronomy, a training center, and assisted living across Germany.

A large, stylized graphic of a paper airplane, rendered in light blue and dark blue, pointing towards the right. It is positioned behind the main text.

KORAZON

www.korazon.eu

Rathausstr.51a * 12105 Berlin

03.10.2024