



NEWS RELEASE

## Del Taco Expands Footprint in Florida

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Leading Mexican QSR Chain Inks Development Agreement for Brevard County

LAKE FOREST, CA -- (Marketwired) -- 03/04/16 -- Del Taco Restaurants, Inc. (NASDAQ: TACO), a leader in the Mexican Quick Service Restaurant (MQSR) category, announced it will open six new restaurants in Florida with the signing of an exclusive development agreement for Brevard County. As part of the brand's ongoing efforts to expand its footprint in both new and existing markets, Del Taco will operate a total of eight locations in Florida by 2022 including its two existing locations in the Orlando area.

"Del Taco is raising the bar in the industry through its commitment to serving fresh, delicious and made-to-order food at an unbeatable value. This QSR-plus experience resonates well with the Florida community, as proven by the brand's success in Orlando," said a franchise group spokesperson. "We're confident that Brevard County will love Del Taco and we look forward to a long and fruitful partnership with this growing brand."

The new franchise group has agreed to open six free-standing Del Taco restaurants in Brevard County. Bringing over 16 years of experience operating other retail and foodservice outlets in the area, the new franchise group is excited to bring their diversity of business expertise into the growing Mexican QSR+ category.

The MQSR category is one of the fastest growing industry segments, and Del Taco attracts a broad customer base across age groups, income levels and demographics. With a menu featuring made-to-order items with fresh ingredients in every restaurant's working kitchen, Del Taco is focused on product innovation and staying ahead of trends to meet guests' growing demands for quality food served at a great value. Having recently transitioned into a public company, Del Taco is poised for growth like never before and is actively seeking qualified franchise partners.

"Expanding our presence in Florida is another exciting step in Del Taco's mission to bring fresh, made-to-order

Mexican and American favorites to new guests across the country," said Laura Tanaka, director of franchise development. "We're increasing our QSR+ capabilities in our working kitchens, strengthening our support systems for our franchise partners and introducing new menu platforms. All of these additional benefits make it a great time to be a Del Taco franchisee."

Del Taco is continuing to recruit franchise candidates with foodservice operations and real estate experience in the Southeastern United States. The company offers extensive training, as well as hands-on operational and marketing support to franchisees. Those interested in learning more about Del Taco's unique franchise opportunities should visit [www.deltacofranchise.com](http://www.deltacofranchise.com).

### About Del Taco Restaurants, Inc.

At Del Taco (NASDAQ: TACO) (NASDAQ: TACOW) all menu items taste better because they are made to order with fresh ingredients including cheddar cheese grated from 40-pound blocks, handmade pico de gallo salsa, lard-free beans slow-cooked from scratch, fresh sliced avocado and marinated chicken and carne asada grilled in the restaurant. The menu, which includes a full line of breakfast, includes classic Mexican dishes such as tacos, burritos, quesadillas and nachos as well as American favorites including hamburgers, crinkle-cut fries and shakes. Del Taco's UnFreshing Believable campaign communicates the lengths the company goes to in order to deliver quality, made-to-order menu items created with freshly-prepared ingredients at unbelievable prices. With nearly 550 restaurants in 16 states, Del Taco serves more than three million guests each week. Stay up to date by following Del Taco on [Twitter](#), [Facebook](#) and [Instagram](#) or visit [www.deltaco.com](http://www.deltaco.com) for more information.

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Source: Del Taco Restaurants, Inc.