

Keyword: The Montcalm

Sodexo Prestige secures 10 year deal with its first boutique hotel

Sodexo Prestige, a leading provider of event hospitality and fine dining at a number of prestigious venues, has signed a 10 year deal worth £30m with The Montcalm hotel to provide dining, bar, restaurant and in-room dining services.

Sodexo is now responsible for The Grill, a new restaurant and bar, opened its doors on 31 October. It offers dining space for up to 90 guests and a private dining room for breakfast meetings, private occasion dinners and drinks receptions.

Chef Andrew Ives and his team are serving up a range of dishes including foie gras torchon on toasted brioche with honey and pickled vegetables; grilled cutlet of English rose veal, fricassee of peas and potatoes; and spatchcock corn-fed chicken for two with a herb, lemon and garlic baste.

Sodexo is also running The Bar at the Montcalm, a cocktail lounge where guests can experience bespoke cocktails in a relaxed environment.

David Johnson, Sodexo Prestige leisure and sport managing director, said: "This is really exciting news for Sodexo Prestige as it's the first time we have partnered with a 5-star hotel.

"It's a great opportunity for us to showcase our abilities in the international hotel market and demonstrate the 5-star service we can provide. Adding The Montcalm hotel to our portfolio will strengthen our business significantly in this market sector."

Mr Ramesh Arora, managing director of The Montcalm and Shaftesbury Hotel Groups, added: "The opening of a new restaurant and large event space demanded the expertise of an established caterer such as Sodexo Prestige.

"The opening of The Grill at the Montcalm broadens the appeal of the hotel alongside The Montcalm brand. We very much look forward to developing our 5-star food and beverage offering with Sodexo Prestige."

Words Maria Bracken 0
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