CONTRACT
1993-2024

SERVICES INCLUDE
RETAIL, HOSPITALITY, CATERING, FULL HARD/SOFT FM SERVICES

ACCOUNT REVENUE
£26M
(INCLUDES £3M PER DAY AT ROYAL ASCOT)

− 45,000 fine dining covers across 25 fine dining restaurants & 220 private boxes
− 300,000 spectators served across 106 bars and food outlets at Royal Ascot
− We employ over 300 managers, 300 chefs and 3,000 frontline staff each day of Royal Ascot
− 50% of casual staff had worked at Royal Ascot previously
− 1,804 casual staff passed the Royal Ascot Ready Friday training programme
− Working with our sponsor partners such as Moet & Chandon, Stella Artois, Pernod Ricard, Fever-Tree and Woodford
  − Reserve to deliver perfect pours and signature serves.

COLLABORATION & INNOVATION
Chef collaborations, with eight Michelin stars between them, including Simon Rogan, Raymond Blanc, Phil Howard and Olle Dabbous. We also continued our association with James Tanner who is also a Sodexo Ambassador. Sodexo staff also attend training at our celebrity chef’s restaurants, such as Roganic with Simon Rogan and Le Manoir with Raymond Blanc.
Sodexo Exec Chef Gemma Amor named Event Chef of the Year UK in 2019.
To elevate the 45,000 freshly baked scones served with Highgrove estate preserves, Sodexo worked in partnership with Eric Lanlard and Claire Clark (three Michelin stars).

SUSTAINABILITY
We set a target to reduce the number of single use plastics in 2019 and introduced RECUP. The reusable cups are being used for all Ascot racedays, with 670,000 cups washed and reused over five days of Royal Ascot 2019.
In conjunction with Ascot’s water sponsor (Harrogate Water), Sodexo’s waste management team have been able to ensure all the plastic PET water bottles we collect are sent to a specialist treatment plant. This provides the PET pellets Harrogate Water use to make their PET bottles.
We continue to operate several segregated waste streams including food, glass, plastic PET, mixed recycling and non-recycling.

ACCESSIBILITY & INCLUSION
Enhanced customer accessibility to the racecourse including menus printed in large format and braille. We provided hearing loops for those requiring them.
Many staff attended a dementia awareness and support training and we introduced the sunflower lanyard initiative to help customers with both visible and non-visible disabilities.