



Great food



served professionally



GRAYSONS



INTRODUCING GRAYSONS RESTAURANTS

...the best dining experience for our customers and a highly valued catering management service to our clients.

Our highly motivated and professional teams deliver exceptional service, producing fabulous food on a day to day basis for our customers and clients at their work place. We currently operate 34 contracts at 45 sites, serving over 21,000 covers every day.

We have a passion for great food served with a smile. We believe there is no better sight than clean plates and happy faces! If our customers are happy, we will always be successful.

Quality ingredients and fresh food prepared with passion are our guiding principles and our defining characteristic is one of continuous improvement. Our development chefs, headed by our Culinary Director, Simon Silvester, ensure that we are always on the forefront of the modern dining experience, food fashions and daring menu ideas.



A little more about us...

Graysons was established in 2008 by our chairman Sir Francis Mackay, a leading figure in the catering and hospitality industry.

Graysons purpose is to provide bespoke quality catering services to the business and industry and event venues sectors in the UK

Graysons is headed up by our managing director Tim O'Neill and with a business boasting in excess of £20m turnover, we have a fantastic and diverse team working smartly to meet all of our clients' needs.



OUR CLIENTS

...building great partnerships

We know every restaurant needs to be unique and you won't find two of ours the same. We work closely with our clients and our customers to find exactly the right offering and style of service that suits the site and ensures our customers are happy and our sales are high.

We operate restaurant and hospitality services for business and industry clients as well as not for profit and charitable organisations ranging from large multi-site operations with as many as 2,500 people on site to small bespoke fine dining sites in the City.

Our clients come from many different sectors and all have the underlying requirement of

a bespoke and flexible catering service, this includes the financial sector with clients such as Commonwealth Bank of Australia, science and charitable organisations such as The Francis Crick Institute, media clients such as QVC and prestigious manufacturing and retail clients such as Vertu.

Using our Graysons ethos of fresh high quality ingredients cooked with flair by great chefs, we also operate two very successful high street restaurants, Fulton's Chop House and Fulton's on the Green. Successful in their own right, these also give us a great training academy for our chefs.

GRAYSONS VENUES

We have built a strong reputation for effective management, fabulous food, wonderful service, and commercial success in the conference and banqueting venue management business.

Under the Graysons Venues brand we manage the formal restaurant, brasserie and bars at the Royal Over-Seas League in St James whilst also managing the sales and operation of the conferencing and banqueting in this stunning grade I listed building, in addition to room service for the 83 room hotel.

We also manage the sales and operations of Rooms on Regent's Park, a large conference and banqueting centre which is an oasis of peace overlooking the park in Central London.

Graysons also run the conference, banqueting and hospitality services at the Chartered Insurance Institute and at the iconic Christ Church Spitalfields where we also operate a public restaurant and two public cafés.

On a daily basis we serve private dining rooms with lunches and dinners from 10 people to 200 people as well as providing events and conferences for corporates, charities, and government departments. Our management flair and attention to detail also see us operating the hospitality suite and media room for the title sponsor at Badminton Horse Trials.





JUST A TASTE OF IT...

...our food philosophy and culture

We cook the best of British seasonal food. Our food is prepared with simple, fresh, locally sourced ingredients and imaginatively presented - nothing pretentious but simple wholesome food!

We believe that our food is a tonic for overall wellbeing and we take a strong stance on ethical sourcing, sustainability, social and environmental responsibility.





...we believe work should be challenging but fun!

Delivering great service requires great talented people - and our teams share our passion for great food served with a smile.

We enable individuals to develop to their full potential and offer a variety of opportunities in job roles, learning and development programmes and career progression. Here is a flavour of some of the training we do...

CHEF AND TEAM DEVELOPMENT

To inspire our chefs, we take them to Hugh Fearnley-Whittingstall's River Cottage to give them an insight into the River Cottage ethos, methods used in raising livestock and the organic fruit and vegetable production.

The team spend time looking at a variety of methods to get the best from available ingredients including chicken dishes using the whole carcass and a session on pig butchery and Charcuterie preparation.





ETHICAL APPROACH



...making a real difference to our world and our planet

We engage and motivate the teams to take responsibility by following our programmes and initiatives, providing common goals so that everyone at Graysons Restaurants can do their bit to conserve our planet.

From switching lights off when not required through to ensuring that water taps are not left running and reducing landfill - our stance on sustainability is formidable and we hold the ISO 14001 accreditation for what we do.



Now you've heard a little bit about us, we would love to hear a little bit about you! We can meet up for a coffee, cake and a chat...

Please contact us directly and speak to:
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