Retail, Catering & Hospitality Solutions Reimagined

Your guests will expect reassurance that together we have done our utmost to ensure their safety when they return to your venues, this includes how we deliver our retail, catering and hospitality services.

As part of the "rise with Sodexo" programme, we have reimagined these services to ensure that our guests in the venue have not only great food, but food that is served in a safe way.

What does that mean?

In retail environments, it means that we have simplified our menus, focussing on pre-packaged options, deployed cashless payments so customers and staff do not have to handle cash and we have developed a wide range of portable equipment for use as pop-ups in and around the venues in order to respect social distancing measures.

In catering environments it means we have brand new food options tailored for conferences and events such as menus which are adaptable to a served event, moving away from self-service buffets.

A new range of menus have been developed for working lunches which can be served individually for each guest and there are new room configurations to ensure social distancing with screening used to separate groups where required.

Our Corporate Executive Chef, Carmen Callo says "Our teams are trained and ready to deliver safe and memorable events and we would like nothing more than to be back in our kitchens cooking with fresh local ingredients to amaze you with."

Interested in speaking with an expert about services and solutions for your organization? email us at info@centerplate.com