



matching the City's appetite for excellence

*Eligo*

# for extremely demanding lifestyles



Time is a precious commodity in today's fast moving business world. It's unsurprising then that, all too often, food is one of the lowest priorities and quick and easy solutions have become the order of the day.



When in house catering facilities are inadequate and inflexible, staff are forced to go elsewhere for alternatives, which often means valuable time away from the office.

It has been well documented that a poor diet and irregular meal patterns can have a detrimental effect on an individual's health and well being. However recent nutritional studies have also exposed the great extent to which diet can affect our mental performance and motivation. For example, a meagre 2% level of dehydration can result in a 20% drop in concentration. So it's crucial to the ongoing health of your business that staff have easy access to fresh, nutritious food whenever they require it.

And it's not only your own staff that will benefit from facilities that are the crème de la crème; the hospitality you offer to your valued clients can help to foster healthier and more prosperous relationships. Holding business dinners at restaurants that don't offer high levels of privacy and discretion, let alone high standards of service, can reflect poorly on your company's hard earned reputation.

Taking your food service offering seriously demonstrates that you are committed to staff welfare and proves to your clients that you value their custom. Both are essential ingredients for a successful business.



# elevating your business to a whole new level

Dedicated to serving City businesses, Eligo provides a complete catering service for those who understand the benefits of putting good food at the very top of the agenda.

Experienced in serving some of London's most discerning customers, from the dining table to the boardroom table, Eligo's expertise can provide high quality and innovative in house food service facilities that are guaranteed to make good business sense.

At Eligo, we excel in creating unique solutions that cater for each and every customer's individual needs. The food we serve is designed to appeal directly to our customers' tastes, to inspire and excite all of those who experience it. It is matched only by the exceptional service and flexibility that set us apart from our counterparts.

From bespoke cafes and coffee bars that make effective use of even the smallest space, through to sophisticated fine dining facilities that will dazzle your clients, Eligo has the expertise to make your complete food service offering five star.



Much more than simply a corporate catering service; at Eligo we provide tailored food service solutions that mirror your company's image, culture and ethos.



# excellence in everything

From our executive chef to our front of house staff, everyone who represents Eligo is committed to the very best service that the food world has to offer.

We take great care to recruit and retain staff whom are passionate about food and possess a ravenous appetite for fresh ideas and inspiring culinary creations. But serving food of exceptional quality requires more than simply an exceptional level of preparation; at Eligo our success comes from an understanding of the people who will ultimately consume our creations.

From delicious sandwiches and freshly prepared salads for food 'on the go', to modern fine dining fusions, at Eligo we continuously strive to create exceptional food that draws on the latest trends and tailor them to match your tastes. We use only the very finest seasonal ingredients with much of our produce sourced from local suppliers, as well as from London's famous markets, including Borough and Leadenhall in the heart of the City, to ensure the food we serve is as fresh as our chefs' ideas. Above all, excellence and attention to detail are at the heart of everything we do.

Our executive chefs instill pride into every member of the Eligo team so everyone is working together to create dining experiences that are second to none, however this ethos goes far beyond the kitchen.

Our dedicated management team offers complete support, spending the necessary time required to ensure your business always receives the attention it deserves.





everything  
created especially for you



Every business has different requirements so the solutions we serve up are never the same. At Eligo we combine our ingredients of expertise, quality, design and innovation to provide a varied menu of options that ensures your business will benefit from first class facilities and services that perfectly meet its needs.



# exquisite

fine dining through to quick and convenient food to go

We bring together the ingredients that will work for you; choose from our menu of speciality solutions and tailor them to suit your company's requirements.



#### Staff restaurants with a twist

At Eligo our innovative service extends to developing a unique and professional restaurant identity that complements our client's own culture, style and corporate image. From the décor to the menus, we bring the look and atmosphere of a high street establishment into the workplace to create a feeling of 'eating out' without leaving the office. This approach is proven to pay dividends as the high levels of usage our restaurants enjoy always bring a rapid return on investment.



#### Coffee bars and deli's

The professional image we create along with excellent choice and service, combine to deliver a high street coffee bar, deli or retail foodcourt experience previously unseen in the workplace. Our supplier partnerships enable us to offer branded refreshments, including Costa Coffee, alongside our freshly prepared and nutritionally balanced meals, sandwiches, salads and snacks.



#### 24 hour solutions

Our service can extend beyond the confines of your building and traditional working hours; we can create food solutions that fit with the specific needs of your business and fit around the lifestyles of your staff.

Whether its late night business or early morning meetings, we can provide nutritious snacks and inspiring meals, all freshly prepared and conveniently packaged for staff to eat at their desks or take home and simply heat up.

For out of hours client entertainment we also offer a complete catering solution. Perfect for and visiting clients and guests at company apartments, our fine food and highly personal service never fails to impress.



#### Fine dining facilities

A first class restaurant in your own building enables you to entertain your clients in an environment where you can control the ambience and atmosphere, you can always be sure of getting a reservation and you can considerably reduce your client entertainment budget.

But far from being a cost saving compromise, with fine dining from Eligo, you can be assured that the quality of the food and the service will always be nothing short of impeccable. With experienced chefs, highly trained front of house staff and branding tailored to reflect your company's image, our fine dining facilities will impress your clients and spoil your staff.



No challenge is too big,  
no detail is too small  
when it comes to  
providing you with the  
something that tantalizes  
your taste buds.



# embracing innovation and achieving sustainability

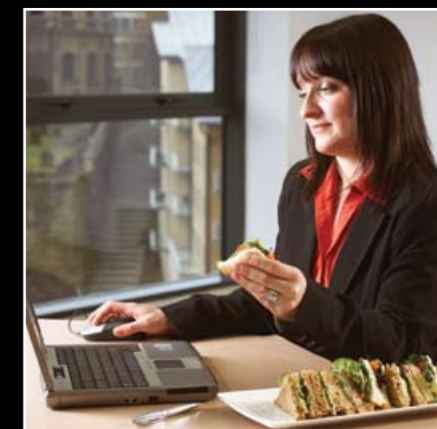
At Eligo, we are committed to ensuring that the technology, ideas and practises that support our service are as fresh and imaginative as the meals we serve.

Innovation has always played an important role in our mission to revolutionise catering services and we continue to be amongst the first to explore how new systems and technology can improve our service.

Where we've installed electronic payment services we've added convenience, resulting in an increased use of the facilities, and a similar outcome was achieved with the development of intranet systems which allow staff to order refreshments without leaving their desks. We've even installed web cams in a number of our busier restaurants to enable staff to see in advance whether tables are free.

We're as passionate about sustainability as we are about food. We are constantly striving to find new ways to reduce our environmental impact and we're committed to working with our customers to achieve ISO14001 accreditation for their food service to enable them to meet their own environmental targets.

In an industry where packaging is used extensively, we've gone to great lengths to ensure that ours is biodegradable and recyclable wherever possible and, in order to minimise our energy usage, we've introduced an incredibly effective device that reduces the electricity that our refrigerators consume. We've also invested extensively in energy efficient ovens.



We source the vast majority of our produce locally from London's excellent markets. Not only to ensure our ingredients are fresh and seasonal, but also to reduce the distance that they have to be transported before reaching the table. This reduction in 'food miles' helps to reduce our costs and improves our carbon footprint.

enticing?

If Eligo has whet your appetite  
and you'd like to sample  
more, call **01293 553121**  
to arrange a meeting with  
one of our consultants.



*Eligo*

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