

RESTAURANT ASSOCIATES

Great things together



By harnessing the creative flair, craft and unparalleled experience of our passionate associates we deliver culinary and hospitality excellence

Through an obsessive attention to detail we diligently pursue culinary perfection - whether enabling productivity and fuelling memorable work experiences via innovative corporate food programs or creating extraordinary, breathtaking events at some of the nation's most iconic cultural and entertainment destinations - we instil the unique Restaurant Associates philosophy and approach in everything we do.



The Restaurant Associates Culinary Curators

Restaurant Associates create memorable dining experiences through remarkable food, created by talented chefs, matched by excellent service. All of our operations, meals, staff and actions embody what it means to be Restaurant Associates...

We are committed to understanding precisely what our customers and clients want and need and leverage our passion and expertise to surpass their expectations.

We seek out the new and serve up the extraordinary. Whether in corporate cafes, boardrooms, fine dining restaurants, at signature events or at iconic venues, we proudly pioneer innovation across the hospitality industry.

We are inquisitive and persistent in ensuring our services align to the values, cultures and drivers of our customers – harnessing global capacity and capability into truly bespoke and imaginative solutions.

We are driven by a belief in the power of great food and services to inspire, connect and empower people to experience and achieve more.

Restaurant Associates Australia provide some of the world’s most respected and recognisable institutions and brands with seamless at work food, beverage and guest service solutions.

No two work environments are the same, and as such we work in partnership with our clients to create corporate dining that reflects and celebrates their unique brand, values, spaces and workplace cultures. Supported by quality assuring, tested operational systems our associates are encouraged to start from scratch at every juncture possible, to challenge and continually explore how office refreshment can best inspire and fuel workforces or elevate guest experiences.

Our corporate products services combine to form bespoke client engagement programs and employee food programs that enhance day-to-day employee experiences and reflect our client’s brands and culture.

Products & Services



Workplace Cafés

Serving up a variety of fresh seasonal meals, wholesome on-the-run snacks and barista coffee in collaborative, welcoming and inspiring environments.



Pantry

Fuelling workforces with easily accessible, nourishing and delicious food around the clock.



In-House Concierge

Our teams ensure your staff and guests are in expert hands from the moment they arrive. We work to identify every key moment of their journey and anticipated needs, leaving you time to focus on your best business performance.



Fine Dining

Diverse, innovative and authentic culinary experiences that celebrate the passionate and creativity of our Associates.



Boardroom And Corporate Hospitality

Immersed in our client’s culture, our teams work tirelessly behind the scenes to delight, surprise and refresh through fantastic boardroom and function catering – both bespoke and a range of ready to order packages.



Immersion Experiences

We are experienced in creating dining experiences, dishes and interactive culinary set pieces that help bring to life an event’s theme. We are masters at building atmosphere, styling events and collaborating with clients to bring their creative visions to life.



Reception Service

Our 24 hour unattended retail and user pay solutions ensure workforces remain refreshed and energised even outside of café opening hours.

Since 1954 • Since 1954 • Since 1954 • Since 1954

Our Partners & Co-Creators

Our collaborative approach to partnerships founded upon an ethos of delivering bespoke, tailored solutions has led to us proudly partnering with global and national clients across Australia.

We are proud of the relationships we have nurtured and the culinary innovation, value and experiences delivering on each clients bespoke vision and bespoke service delivery model. Should you choose to partner with us, you would join an elite community of tech, banking and law firms including:

Technology



Finance



Law & Professional Services



Other



We leverage the extensive experience that serving thousands of customers everyday provides us – this enables us to tailor our menus, services and experiences to the preferences and expectations of each demographic profile we entertain or serve, a small selection of which include...

Our Customers & Guests



Customers

Foodies

Our offerings reflect the latest contemporary trends and flavours from across the Australian culinary scene to ensure we satisfy and excite even the most demanding foodies

Workforces

Providing workplace food programs that enhance the day-to-day experiences of our corporate clients' staff



Guests

Industry experts

From chefs to event planners and baristas, our guests often look to us for culinary innovation and steer on the latest emerging trends from across the industry

Health conscious

We ensure every guest leaves satisfied and nourished by providing vibrant, intriguing dishes catered toward every diet regardless of dietary restriction or preference

Children

Providing dishes and options tailored to the nutritional requirements and palate of the next generation of foodies

Clients' Customers

We strive to enhance and amplify our client's reputations and businesses through fantastic events and customer experiences



Clients

Corporate Clients

Unique event and dining experiences are a powerful tool used by commercial clients to help sell their business and/or services

Business Leaders

Our food and services help business interactions and corporate relationships tick across client service floors and boardrooms throughout Australia

Suppliers

We foster collaborative, mutually beneficial relationships with our supply chain partners, from national organisations to artisan, family owned providores

General Public

Creating life lasting memories and experiences through show stopping private events including weddings, fund raisers and showcases



Food Philosophy

At Restaurant Associates we have built up a food philosophy that is at the very heart of everything we do. We focus on food; fresh, exciting and delicious food prepared, cooked and served by passionate associates that care.

We have a fastidious approach to the produce we use and the suppliers we partner with, we care about where the food we serve comes from, how it was grown or reared, harvested and transported.

We remain on trend and at the forefront of innovation by pushing ourselves to deliver new and different everyday. This is fundamental to the Restaurant Associates culture and is supported by our associates and the suppliers, clients and industry experts we choose to partner with.

The Four Pillars Of Our Food Philosophy



Focus on food

We believe in the power of authentic, vibrant and awe-inspiring food to deliver memorable experiences and solutions for our clients and achieve this through fresh, seasonal and innovative dishes prepared by the greatest culinary talent in the industry.



We stay on trend

We challenge our associates to change the future of the industry by translating their creativity, innovation and the latest emerging trends into client solutions. We proudly strive to be thought leaders and achieve this by partnering with the very best thinkers, believers and experimenters in the industry.



We care

Sustainability and ethical business practice is at the core of our food philosophy and is vital to us successfully remaining on trend and setting the standard across the industry. We pioneer sustainability solutions and best practice in collaboration with our clients to ensure our operations embrace current trends including SME and local partnerships, plant forward solutions, waste minimisation and animal welfare.



Setting the standard

We believe we set the standard for others to follow. We don't use this term arrogantly but with pride, it provides a motivation to remain contemporary and continue to push the boundaries of quality, service and operational achievement.

Our associates are at the very heart of our business. Their knowledge and passion for food and service are second to none and their curiosity for new and different ensures we stay at the leading edge of culinary trends and innovation.

But most of all the culture of community and pride we foster means we grow as a family with every new member of the team that joins us.

Our teams adhere to the robust and established processes, governance and procedures we have in place while all the time being encouraged to embrace their passion, flair and experimentation – it is a balancing act that we have perfected and one that differentiates us in the industry.

People Philosophy



The Four Pillars Of Our People Philosophy



We are the future

At Restaurant Associates we are invested in the future of food and those that work in it. The skills, passion and creativity of our associates directly impacts what we can achieve so we place maximum importance on nurturing and investing in their development and expertise



We have purpose

We are responsible entrepreneurs and understand that what we do makes a difference, we are committed to doing the right thing for our people, clients, customers, partners and the wider community and environments in which we operate



We are professionals

We are a community of hospitality and culinary specialists with a wealth of industry knowledge. Each associate role is carefully considered and staffed, we invest in training, recruitment and nurturing the best talent and have the teams and credentials to prove it



We do it with pride

We maintain the highest standards and an obsessive attention to the smallest detail in every task, we know what great looks like and accept nothing less. We are confident, elegant, well turned out and take pride in surpassing our clients' expectations

New & Different

We take pride in our position at the leading edge of the industry, and through a culture of creativity and originality challenge our associates to create and think in new and different ways.

The passionate desire we have to continually push culinary and operational boundaries results not only in innovation and value to our clients but also trend setting initiatives and mutually rewarding partnerships with some of the greatest talent across the Australian food scene.



Plant-Forward Menus

More and more Australians are eating plant-based foods, or following a plant-based diet. Not only do we want to help our clients meet this demand, it also aligns with our environmental commitments and responsibilities as a facilitator of healthier food choices.

As well as incorporating more plant-based ingredients into our menus, we developed SHIFT, our plant forward academy aimed at sharing the latest dining trends, building our teams plant forward culinary capabilities, and offering customers high-quality plant-based food experiences. The goal is to shift eating patterns to a more flexitarian style, generally reducing meat and increasing the consumption of plants.



Made by Kade

Fable craft meat alternatives using real shiitake mushrooms whose dense, fleshy fibres and umami flavours are naturally meat-like.

Co-Founded by Jim Fuller, Michael Fox & Chris McLoghlin, Fable offer a range of delicious mushroom products from burgers to pulled meats. They have been integrated into our supply chain and are an integral part of our plant-forward initiative



Dilmah

Tea Grower and Dilmah Founder, Merrill J. Fernando was the 'World's Most Experienced Teamaker'. He founded Dilmah, named after his two sons Dilhan & Malik, as a family of tea growers championing quality, authenticity, and variety in tea.

Their business was founded on an enduring connection to the land and the communities in which they operate. Dilmah have pioneered a comprehensive commitment to minimising their impact on the planet, fostering respect for the environment and ensuring its protection by encouraging a harmonious coexistence between people and nature.

Unique Events

Research shows that there is a greater demand for premium culinary dining experiences that create the wow factor.

Whether your requirement is to connect employees or entertain your clients, our team of Associates are here to make the magic happen.



Purpose

Experiences curated to connect employees or clients through memorable events whether together or apart.



Places

Experiences can be at your place or one of ours! We operate at leading venues including NGV, Old Parliament House, Perth Zoo, Melbourne & Werribee Zoos.



Personalities

With a wealth of knowledge our Associates, are the magic makers! Pushing the boundaries they create carefully tailor-made personalised experiences.



Parties

Working in collaboration with you, we can transform your spaces to host birthdays, milestones, or special occasion days. From cocktail parties to formal dinners, we will take care of all the details from preparation to clear up and leave a lasting impression for guests.

Private dining

Our menus, people and stylish theming can create a masterpiece for private dining events. Using the intimate and unique spaces on your site, we can build on the atmosphere and design something truly original.

Weddings

As well as having a strong impact on your business, weddings bring in hundreds of guests at a time from a variety of demographics, building awareness and providing a wide range of people with a positive experience.

Corporate

Corporate events including conferences, fundraisers, and corporate family days and celebrations are key functions for our existing venues. Our experts interweave food, drink, technology and more to create polished corporate events that exhibit your site.

Themes

We are masters at bringing your customer's creative visions to life, building atmosphere and often work closely with leading theming and design professionals to entwine our world-class cuisine with styling masterpieces to leave lasting memories of your venue.

Although a global organisation, we are committed to making a positive impact on the local communities in which we operate.

A focus on sourcing from local businesses and engaging with social enterprises will help us contribute to the local community

We will look to hire a local workforce that is representative of the community and commit to buying local, fresh ingredients to support local suppliers where possible. Some of our existing initiatives that demonstrate our social value generation are:

Social Value



Our Partnerships



Bread And Butter Project

The Bread and Butter Project is Australia's first social enterprise bakery, 100% of their profits are reinvested into baker training and employment pathways for refugees and asylum seekers. We support their fantastic cause by using and stocking their bread across a number of our corporate dining and retail spaces.



Two Good Co.

A social enterprise on a mission to support, empower and employ women with lived experience of homelessness, domestic violence and complex trauma. We have supported the important work they do to for disadvantaged and vulnerable women through product purchasing for events.



Oz Harvest

We are proud to support OzHarvest, the nation's leading food rescue organisation who collects quality excess food delivering it directly to more than 1,300 charities supporting people in need across the country. In 2018, we became their first major national food service partner and continue to donate food where possible from our operations across the country.



Fable

Crafting meat alternatives using real shiitake mushrooms whose dense, fleshy fibres and umami flavours are naturally meat-like. Co-Founded by Jim Fuller, Michael Fox & Chris McLoughlin, Fable offer a range of delicious mushroom products from burgers to pulled meats.



Reducing Food Waste With Leanpath

Food reduction initiatives are an essential part of the food service industry's future, and the health of our planet. In order to tackle food waste and its associated complications, we have implemented Leanpath across a number of our sites.

Leanpath is an innovative tracking and analysis system that measures and prevents food waste in our kitchens, reducing costs, hassle, and ultimately our co2 emissions.

Find out more.

Our WorldFirst™ framework

WorldFirst™ is the unique framework developed by our procurement business, Foodbuy. It focuses on bringing all our purpose-driven opportunities together – for our teams, for our clients and for our global community.



**GROWN HERE
NOT FLOWN HERE**



90%

of all fruit and vegetables were sourced from Australian growers.

\$81.9m

total supply chain spend on fruit and vegetables.

70%

of all fruit and vegetables for QLD and NT sites were sourced from QLD and NT growers.

\$16.7m

sourced from 46 Indigenous supply partners per year.



Diversity

Our peoples' unique backgrounds, experiences and abilities are at the heart of our vibrant workforce. We come together to create workplaces that reflect the diverse communities we serve, where everyone feels empowered and valued.

-  First Nations People
-  Disability
-  Pride
-  Gender Equity
-  Veterans



Disability Employment

We are proud to be a founding and platinum member of the Australian Disability Network, a not-for-profit organisation created to support Australian businesses and the industry to improve accessibility and inclusion and advance employment opportunities for people with disability. We also partner with specialised employment agencies, as part of our Disability Employment Service Partner program, that work with us to identify roles and support candidates with disability to obtain and sustain employment.

In 2017 Compass Group was proud to be acknowledged as 'Employer of the Year' in the National Disability Awards, presented by the Federal Department of Community Services. In 2024, Compass Group Australia has been honoured with the prestigious title of Champion Employer of the Year by atWork Australia. This recognition is a testament to our ongoing commitment to fostering an inclusive and supportive work environment for all employees.

Inclusion Projects

RISE Program:

School Based Traineeship (SBT) Program that involves connecting with local secondary schools to promote and source talented students with disability to be employed as trainees with Compass Group in entry level roles.

Career Pathways Pilot:

We are proud to be part of the Career Pathways Pilot. Launched in 2023 with Australian Disability Network, in partnership with the Business Council of Australia and funded by a grant from the Department of Social Services, Australian Government, this pilot aims to improve career advancement opportunities for people with disability.

RESTAURANT ASSOCIATES

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we deliver please contact:

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