



Eurest

**Nourishing &
stimulating workforces**



**We connect
workplaces to
mindful, flavourful &
planet-positive catering**

At Eurest we've always understood the power of food - to refuel and refresh, to engage, activate and motivate.

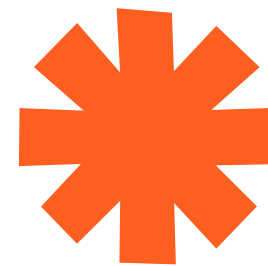
We're using that power to help workers across Australia live healthier, happier and more productive lives with a new approach to workplace catering.

From super-fresh ingredients to communal dining spaces and the latest foodservice tech, our solutions are all about creating a positive impact to our partners, their workplaces and colleagues, and the planet we share.

Our business at a glance

The Eurest team are the specialist workplace catering brand of Compass Group, the world's largest contract catering organisation.

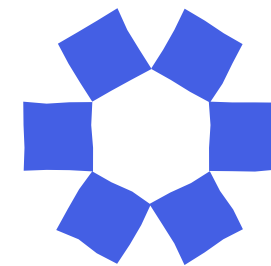
Our scale, expertise and best practice sharing empower operational agility and continuous innovation. In Australia our business proudly boasts:



40+
years
local
experience



2,100+
team
members



108
operating
client
locations



2,200+
suppliers
within our
supply
chain

Our core services

We flex our solutions to different client needs, and proactively adapt and innovate to meet changing demands.



Cafe & Coffee

At work solutions built to fuel productivity, spark creativity and boost energy, while giving your teams a chance to slow down and connect.



Events & Functions

Flexible, varied and vibrant menu options to spark engagement, entice teams into the office and bring any workplace event to life.



Pantry & Snacking

Convenient, accessible pantry and micromarket solutions to keep snacks, drinks and light bites at your teams fingertips around the clock.

Hospitality focused FM services

In addition to the above core food solutions we have the expertise to incorporate a raft of additional facilities management services. Whether it be cleaning, reception services or asset maintenance - we are extensively experienced at bundling services to optimise, simplify and streamline your workplace service requirements.





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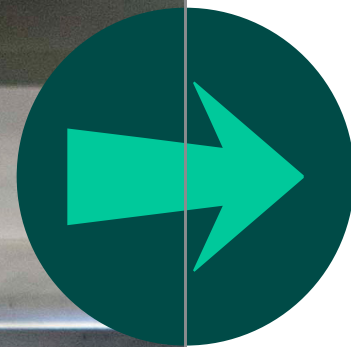
Our mission is to serve up delicious and nutritious dishes that fuel employees to perform their best and leave them feeling valued and cared for by their employer

Symon Moth - Eurest National Executive Chef

Our food philosophy

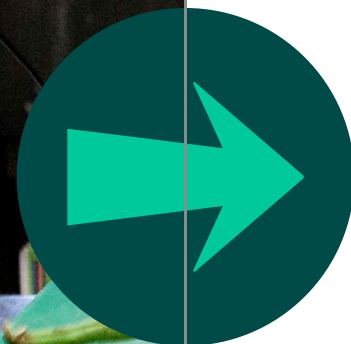
Our plates are put together with impact in mind, We want our guests to love every bite, and leave us feeling energised and engaged.

We also care deeply about the difference we make beyond our walls. We're committed to sustainable sourcing, passionate about provenance and obsessed with waste reduction. **Our food is:**



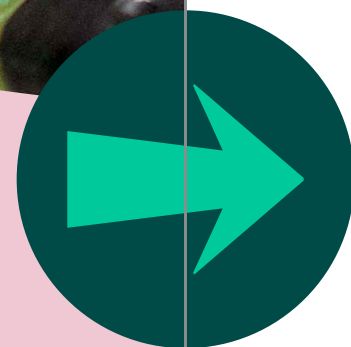
Flavourful

Our first priority is to make food that tastes delicious, ensuring eating with us is a joy.



Mindful

We take a nutrition-first approach, and aim to offer a perfect balance in every dish.



Planet-positive

We use sustainable ingredients wherever we can, from plant-based proteins to under-used 'ugly' veg.

Optimising workplace nutrition & engagement

Harnessing the programmes and solutions on the following pages, we can adapt and shape food services for your unique needs, teams and workplace experiences you want to deliver.

Whether that be a cafe which helps staff feel healthy and acts as somewhere to escape and relax or a simple solution providing quick bites that energise teams without leaving the premises - we're able to offer tailored solutions to suit any demographic or site type.



Brilliant brands

As experts in retail (with circa 260,000 transactions annually), we have a catalogue of easy to implement brands to spark engagement from staff and inject a new lease of life to cafe and dining spaces.

Similarly, our brand and development team have the expertise and experience to work with you to develop something completely bespoke and perfectly aligned to your company culture and values.

A commitment to constant innovation across solutions and promotional activity means our offer is always evolving - from our latest plant-based range to take home urban farming kits, our concepts are designed to 'wow' and compete with the high street.

Wellness

With healthier and more balanced diets being linked to improved concentration levels, stress management and overall mental wellbeing, a health and wellness focused food service has the potential to not only improve the diversity of flavours on offer, but also the performance and happiness of your teams.



From plant-based cooking classes and take-home recipe cards to subtle nudges via promotional collateral or increased visibility and prominence of healthy options - we want to empower and enable customers to make informed choices that are right for their diets - in and out of work.

Solutions grounded in real understanding

We use our scale to garner real-time data from thousands of customers around the world, leveraging and applying global insights at a local level to enrich and inform solutions.

Our Voice of the Customer platform is a holistic approach to collecting and analysing customer feedback all in one place - providing each staff member the opportunity to help shape their workplace food program.

Some insights from our Power of Socialisation study 2024, where over 30,075 workers were surveyed:

83%

of respondents who say their workplace is an enjoyable space to be in report they are happy at work

60%

of employees feel that it is important there are social and recreational facilities at work

69%

of workers catch up with their colleagues over food and drink when in the workplace



Micromarkets

Filling the gap between traditional vending and a full cafe service, our 24/7 unattended micromarket solution ensures your staff have the convenience of fresh and healthy food around the clock.

Configured to fit any space, markets feature ambient and chilled displays, bean to cup coffee and a self-service checkout. Whether extending nourishment beyond cafe operating hours or just providing afternoon pick me up snacks, we can work with you to tailor a comprehensive and varied range of products - from ready-made meals, grab and go bites, healthy options or even take home essential provision boxes.

jumpr⁺ mobile app

Jumpr+ allows customer to browse, pay for, select a pickup time and order food, just by tapping a mobile app.

Easy and seamless to integrate into at work dining solutions, Jumpr+ not only gives employees more control over how they spend their lunch break, the pre-order functionality can help reduce queues at peak times and allow our culinary teams to prep in advance and better modulate customer flow.



More than food - responsibility

Responsibility matters to us, and we know that it matters to our clients and customers.

Our focus is two-fold - behind the scenes, it's about striving to do business in a way that's good for people and the planet. At the table and the counter, it's about enabling our guests to make choices that are ethical, sustainable and socially conscious - and to feel good about it.

Purpose pillars

Sustainability

Diversity & Inclusion

Social Value

Ethical Supply



Sustainability

We are committed to keeping people safe and healthy, whilst creating economic and social value. As part of this, we are clear that our business needs to support not only healthy people, but a healthy planet too.



Plant-forward menus

In the last decade, those following plant-based diets in Australia have increase by about 50%.

We're keen to help these customers, and do our bit for the environment too, so we're using more and more plant-based ingredients across our food offer, accelerating this change with the launch of 'SHIFT', our dedicated plant-forward academy.

Central to this is Compass Group's Planet Promise, our commitment to a sustainable future and to reach Climate Net Zero emissions across our global operations by 2050.



Since April 2022 Leanpath has reduced Compass Group Australia's total food waste by

33%

Reducing food waste

Our fight against waste has several dimensions. In the kitchen, we're working hard to reduce our own waste by reusing and repurposing scraps and leftovers and implementing technology based solutions such as Leanpath.

An end-to-end monitoring platform, Leanpath includes digital scales and touchscreens that instantly weigh and capture waste data, providing full visibility of waste information to our team and better equipping them to drive improvements.



Diversity & Inclusion

Diversity and inclusion (D&I) is embedded in our company DNA and culture, we value the different perspectives and benefits that diversity cultivates and the unique ways in which it improves the quality of the services we provide.

Our diversity and inclusion strategy, Everyone Together, focuses on five key pillars:



Disability

We are a founding and platinum member of the Australian Network on Disability and via close collaboration with a number of Disability Employment Service Partners, we employed 152 new staff members living with disability in 2023.

Gender Equity

To achieve our goal of 50:50 gender ratio in management roles we developed IGNITE, a bespoke leadership and development program for high potential women across our organisation.

First Nations People

Compass Group Australia are proud to be one of Australia's largest employers of Aboriginal and Torres Strait Islander people.

Pride

We are proud partners of Pride in Diversity, Australia's first and only national not-for-profit employer support program for all aspects of LGBTQ+ workplace inclusion.

Veteran

We are committed to supporting current and former Australian Defence Force personnel and their families with employment opportunities.



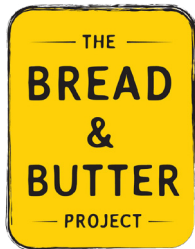
74%

of Gen Z workers say diversity and inclusion initiatives in the workplace are very important

(Compass Group Australia, EatingAtWork Survey)

Social Value

We are committed to supporting local social enterprises and using our scale to increase their exposure. Some of the social enterprises we are proud to have recently partnered with include:



This commitment recently led to the formation of a strategic partnership with the amazing team at Social Traders. Social Traders are a national trailblazer in social enterprise procurement, building connections between the over 400 certified social enterprises on their register and a catalogue of corporate businesses.



Ethical Supply Chain

We strive to support local Australian farmers, growers, suppliers, and small businesses, this allows us to cut transportation and reduce our carbon footprint whilst recycling investment into the economies in which we operate.

Our rigorous supply chain processes, systems and continuous improvement strategies drive compliance to our quality and ethical framework for both suppliers and products.

100%

meat/poultry supplier
commitment to the 5 Freedoms

\$19.4m

spent with Indigenous owned
businesses in FY2024

Eurest

Want to know more? Get in touch:

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