

## BaxterStorey wins hospitality contract with AQA

3 years ago



BaxterStorey is delighted to announce its new three-year partnership with [AQA](#), an education charity which sets and marks over half of the GCSE and A-Level exams taken in the UK every year.

As part of AQA's extensive refurbishment programme to open its new office in Wymbush, Milton Keynes, it has created a collaborative, engaging hospitality space to suit their move to hybrid, agile working.

The brand new, state-of-the-art Treetops Café, for both employees and visitors, will focus heavily on sustainability and minimising food waste. There will be no disposables on site and visitors will be encouraged to use re-usable cups for hot beverages.

With a focus on fresh, locally sourced produce, the menu celebrates plant-based ingredients with dishes including Mac Shack vegan-za with butternut squash and crispy onions, sweet potato and coconut soup, and Beyond Meat burger with pulled barbecue jackfruit, coleslaw and chipotle mayo.

As well as an artisan coffee bar and in-house Society grab and go, the offer is flexible to accommodate seasonal increases in headcount, with an additional 600 exam markers expected to join during the summer period. To streamline service during peak times, BaxterStorey will introduce handheld street food, fast-tracked boxed hot pots and self-service tills.

To celebrate the opening, development chef Logan Lloyd and chef manager Lee Grant made over 100 sourdough 'Italian stallion' and 'tree hugger' pizzas for a giveaway at lunch for AQA employees, followed by cupcakes, chocolate brownies, flapjacks and sugar-glazed doughnuts.

Regional managing director, Peter Kent, commented: "The design of the space at AQA centres on creating

shared experiences and promoting collaboration, and we're excited to be bringing our expertise and innovation to the staff and visitors at AQA. We're also looking forward to supporting the charity as it implements its sustainability initiatives, such as minimising the use of disposable packaging and reducing food waste."