

# Restaurant Associates Venues secures landmark contract

5 months ago



[Restaurant Associates Venues](#) has been awarded a prestigious 10-year contract to oversee the catering and hospitality operations for Bristol City Council.

This significant move sees Restaurant Associates Venues retain its existing presence at M Shed and Bristol Museum & Art Gallery while expanding into new locations, including City Hall, Central Library, Create Centre and a collection of eight park café outlets across the city.

This contract marks a deepening of the longstanding partnership between Restaurant Associates Venues and Bristol City Council, reinforcing a shared commitment to delivering high-quality, sustainable and community-driven hospitality. As part of this new partnership, Restaurant Associates Venues will deliver tailored services across the council's retail and event spaces, catering for a diverse range of occasions, from corporate functions to private celebrations.

Dirk Talsma, Managing Director of Restaurant Associates Venues, commented: "We are absolutely thrilled to continue our valued relationship with Bristol City Council and to extend our presence across some of the city's most iconic and community-focused venues. This contract represents an exciting opportunity to bring fresh ideas and enhanced hospitality experiences to the people of Bristol. We are passionate about supporting local suppliers, utilising fresh, seasonal produce and creating spaces that reflect the city's vibrant culture. We look forward to this next chapter and to working closely with Bristol City Council to bring our shared vision to life."

Former *MasterChef: The Professionals* winner and National Chef of the Year, Steve Groves, will oversee menu design and supplier procurement, ensuring an approach that aligns with Restaurant Associates

commitment to championing local Bristol businesses. Guests can expect a range of new menus and food offers across the council locations, from freshly prepared grab-and-go options to elevated café classics. Each site will continue to uphold the prestigious *Bristol Eating Better* gold standard.

As part of the contract, a significant refurbishment programme is planned for key locations within the portfolio, enhancing both the guest experience and on-site branding. This will include major upgrades to the M Shed Café and a selection of park cafés across the city. The contract is due to mobilise this summer.