

Elior at Work wins contract to bring healthy, sustainable catering to William Grant & Sons

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Elior at Work, the regional B&I catering arm of Elior UK, is delivering a refreshed workplace dining and hospitality offer for Scottish distiller William Grant & Sons as part of a three-year contract across three sites in Glasgow and Girvan, South Ayrshire.

The partnership supports around 1,200 colleagues with dining, coffee, vending and hospitality services, combining innovative, health-focused menus with technology-led solutions designed to enhance the everyday workplace experience.

Sustainability is a core focus of the partnership. The collaboration has already featured a successful on-site *Kitchen Reclaimed* pop-up – a sustainability initiative demonstrating how commonly wasted ingredients can be transformed into creative dishes. Coffee-ground brownies, vegetable-peel kimchi and fruit-and-veg-peel chutneys not only help reduce waste but also inspire teams to think differently about food use – lessons that can easily be carried into the home.

All food is now prepared fresh on site each day, supported by an enhanced Grab & Go range and made-to-order options at the counter. Refreshed menus and increased choice have been central to meeting client expectations and boosting sales, with health-focused options and an expanded home-baking range supporting engagement. Since the start of the partnership, the Elior at Work team has achieved a 50% reduction in fried food across the three sites.

To support quality and customer experience, Elior at Work has implemented the Lolly system – its strategic

partner platform for POS, digital and customer-facing technologies. Fully integrated with Elior's systems, Lolly enables automated operational reporting, providing real-time visibility and control across sites. This enhanced data insight supports smoother service delivery and an improved customer experience.

Calum McLaren, divisional managing director at Elior at Work, said: "We're excited to bring our catering services to one of Scotland's most prestigious businesses, William Grant & Sons. Its sites are already benefitting from our creative and sustainable concepts, which, supported by smart technology, will continue to evolve and improve over time.

"Our focus is on creating a workplace food experience that prioritises wellbeing, flavour and variety, and we're already seeing exciting results."