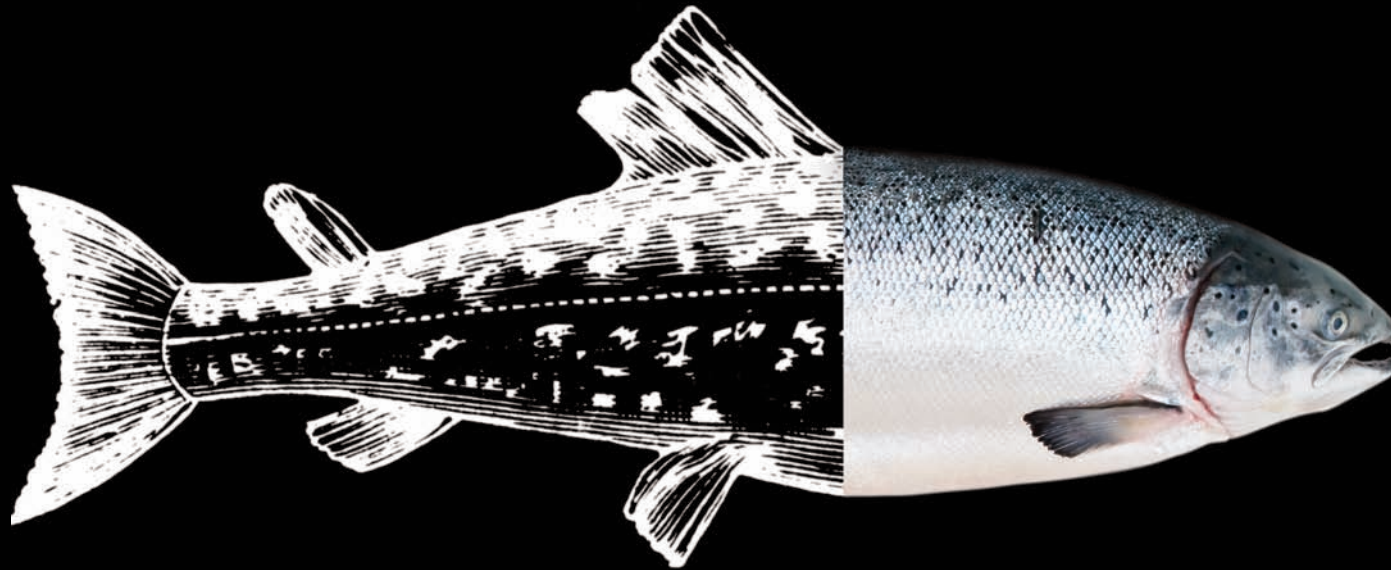


Introducing one of
the UK's premium
outdoor and fixed
site event caterers,
from fine dining to
public catering



amadeus

Amadeus
Combining experience...



with modern inspiration

Who we are

Amadeus is one of the UK's premium outdoor and fixed site event caterers. We pride ourselves on recognising our clients' needs, delivering exemplary food, quality and service for both exquisite fine dining and public catering. We combine choice with bespoke options; experience with innovation, and we are supported by the substantial resources of The NEC Group.

Amadeus is made up of a specialised and passionate team. With award-winning chefs famed for their original approach to food design we've proven ability to look after small, elite groups and large numbers of people with equal care, ensuring your event's aspirations are fully realised. Our operational skills are renowned, particularly in the delivery of major sporting events and with tight deadlines or logistical challenges. And backed by The NEC Group, we can quickly mobilise the management expertise and equipment necessary to make your event a resounding success.



What we do

Food

We design bespoke menus for every event, using fresh, locally sourced ingredients, whenever possible, from which our award-winning chefs create dishes reflecting locality and season. Dishes are prepared and cooked onsite, so you're assured that food for your event will be fresh and tasty, with plenty of healthy, vegetarian and organic options.

Drinks

Our cocktail, wine and champagne lists offer a variety of concepts to ensure your event's success. We work closely with our specialist vintners, sourcing wines from across the world. If you'd prefer a certain vintage, let us know; we'll do our best to provide it.

Major outside events

We are passionate about ingredients, preparation and presentation. Yet we also understand that hospitality and VIP catering is about more than just food. That's why we're well placed to partner you in planning the overall look, layout and logistics of your event venue, village or pavilion.

We can take on all functional and aesthetic needs, offering incisive advice on interior design, furniture, delivery and positioning of all units and equipment, table centres and room decoration, bespoke menus, table linen and contemporary tableware. Combine this with our superlative catering service, everything's geared to make your experience as easy as possible for you – and equally memorable for your guests.



When it comes to public catering, we are very conscious that even the most discerning member of today's "foodie" public wants fine food for the price of fast food. Our aim is to combine in the outdoor arena, popular high-street concepts and products with service superiority, offering a matchless range of event solutions. And uniquely, we can bring high-street brands like Subway and BB's Coffee & Muffins to greenfield sites.

Fixed sites

With catering experience for theatres, racecourses, football stadia and heritage sites, our record with fixed sites is first rate. At The Birmingham Repertory Theatre, for example, we deliver a comprehensive, highly successful Conference & Banqueting solution, as well as restaurants and vibrant theatre bars. We can assist you in this area, with the extensive knowledge we've gained.

Special occasion events

If you're planning a gala dinner, product launch, company themed party, canapé reception or another special occasion, we can bring your event to life. Our track record includes a circus-themed aftershow party for Cirque du Soleil and an ice-themed party for a corporate client. We're also the official appointed caterers at Stoneleigh Abbey in Warwickshire – the perfect leafy setting for that extra-special gala dinner. Whatever your brief, we'll help you realise it.

Consultancy

Our consultancy service is based on extensive industry know-how and understanding of external catering contracts. We can provide sound advice on critical areas such as commercial trends, best practice and the structuring of tender documents.

We are currently consulting on a number of catering projects including the new Convention Centre, Dublin (due to open in 2010), so we're well-placed to help you select catering partners, devise service level agreements, set up facilities and contract management and provide benchmarking for catering excellence.

Let our events experience do the talking

Since 1997, we've developed a portfolio of highlights well worth shouting about:

- _ Barclays Scottish Open Golf**
- _ Dunhill Links Championships**
- _ Ricoh Women's British Open Golf**
- _ Cirque du Soleil Saltimbanco**
- _ 34th Ryder Cup Match**
- _ HSBC World Match Play**
- _ 2006 FISA World Rowing Championship**
- _ 2006 American Express World Golf Championships**



Contact us now

Whatever event you're planning, Amadeus would be delighted to help. To arrange an initial briefing, a non-obligatory chat over a cup of coffee or simply be added to our mailing list, please contact:

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