

Paris, 21 April 2008

Elior's exceptional partnership with cultural venues

The Elior Group – a major player in the European contracted foodservice and related services market – has won three major concession catering contracts in the museum and prestigious venues sector. It has renewed its partnership with the Louvre Museum, which has entrusted the Group with both devising a new offering for its visitors and providing catering services for its staff, and has also been awarded the contract for managing catering areas for the Grand Palais national art gallery and the Café Reale in the Tuileries gardens in Paris. These successes demonstrate Elior's expertise in providing catering services at cultural venues.

A fully re-worked offering for the Louvre Museum

Elior has worked with the Louvre Museum since 1989 providing concession catering services at all of the Museum's public eateries. The Group has fully reworked its offering in line with its client's new requirements generated by the Museum's growing visitor rate, which currently tops 8 million each year. This revamped formula is underpinned by four key objectives (i) showcasing the Louvre's image through its catering formats; (ii) designing a clear and user-friendly offering; (iii) re-organising the retail spaces; and (iv) developing diversified solutions to meet the needs of a mainly international clientele. With these aims in mind we worked with well known interior designers including Daniel Rubin and Patrick Mauger, received culinary advice from the Michelin-starred chef Guy Martin from the Grand Véfour restaurant, and selected a range of front-ranking French and international brands such as Angéline, Hédiard and Illy.

From January 2010, the Louvre's visitors will have a choice of 12 different food outlets. Under the pyramid, the current "Café du Louvre" and the "Grand Louvre" will be replaced by a new area containing themed counters based on bakery products and regional specialities. On the mezzanine level, a range of contemporary menus will be available under a single banner called "Le Grand Café", through four stands set out around one main food lounge. There will also be a gourmet restaurant on the mezzanine level, called "Arts & Sens", with food choices proposed by Guy Martin. In addition, the existing "Café Mollien", "Salon de Thé Richelieu" and "Café Denon" will all be redesigned and modernised.

A new tailored offering for the Grand Palais national art gallery

As part of its overall renovation process, the Grand Palais national art gallery has chosen Elior to provide its on-site catering services. Since mid-March 2008 the Group has managed the site's two existing catering outlets, a restaurant and a fast-food area.

Following renovation works, the summer of 2008 will see the opening of two new eateries:

- A tea salon, which will offer both sweet and savoury specialities in an 89-place seating area. The interior design will be changed twice a year in line with what is showing at the gallery.
- "Le Comptoir Moka", which will round out the tea salon offering by providing both a take-away offering and a sit-down service in an area with seating capacity for between 30 and 94 people. A mobile counter called "Le Mini-Moka" will also propose a selection of products from the "Comptoir Moka" offering as well as a wide range of speciality coffees.

The Tuileries gardens welcomes the arrival of the Café Reale

As well as working with the Louvre, Elior has extended its presence around the museum by winning the contract to manage the Café Reale (formerly the "Café Véry") in the Tuileries gardens. This offering is based on an Italian theme and will include both a table-service restaurant and a take-away outlet.

Robert Zolade, Chairman of Elior, stated "*Museums and other cultural venues are increasingly becoming true hubs of life where people can see new things, learn, have fun, share experiences and enjoy a meal. I am delighted that we have once again earned the trust of the Louvre Museum and also won the contract for the Grand Palais national art gallery as this illustrates the quality of our partnership with cultural venues.*"

Elior's special relationship with the world of culture

As a partner of France's major national museums, Elior enjoys a special relationship with the cultural sector. The Group provides catering services at highly prestigious sites including the Orsay Museum, the Quai Branly Museum, Versailles Palace and La Maison de l'Amérique Latine in France, as well as the Tower of London and Edinburgh Castle in the United Kingdom. Thanks to its ability to adapt and innovate, and drawing on its high-quality offering and brand portfolio, the Group can propose varied formulas to prominent cultural sites that actually add to the venues' appeal.

About Elior

Founded in 1991, Elior ranks third in the European contracted foodservice and related services market, holding leading positions in Contract Catering & Facilities Management, and Concession Catering & Travel Retail. In 2007, the Group generated revenue of €3.25 billion. Each day, Elior's 63,000 employees serve 2.8 million guests at some 13,500 restaurants and outlets in 15 countries. Elior is active in the Business & Industry, Education, and Healthcare & Seniors sectors, as well as travel (airports, railway stations and motorways), and leisure & culture (museums and exhibition centres). As a socially responsible enterprise, Elior signed up to the United Nations Global Compact in 2004. The Group therefore takes special care to provide nutritionally balanced meals to guests, limit the environmental impact of its operations and purchases, and support employee integration and training. For further information please visit the Elior website at www.elior.com

Media Relations Manager

Carla Sauvet

Tel: + 33 (0)1 40 19 47 37 Fax: + 33 (0)1 40 19 47 12

carla.sauvet@elior.com