

Source: Total Hospitality {Main}
Edition:
Country: UK
Date: Thursday 1, July 2010
Page: 14
Area: 136 sq. cm
Circulation: Pub Stmt 10500 Monthly
BRAD info: page rate £2,000.00, scc rate £25.00
Phone: 01245 292840
Keyword: Harbour & Jones

> durrants

Bespoke catering

Catering company and independent restaurant owner, **Harbour & Jones** has won new three new London contracts worth in excess of £3.5m.

The niche caterer, established in 2004 by Patrick Harbour and Nathan Jones, has won new business at the British Standards Institution (BSI) and investment managers JM Finn & Co. Its most recent win saw Harbour and Jones take up a three-year rolling contract with the Medical Defence Union. The non-profit organisation, established in 1885, defends the professional reputations of medical staff and is based in Blackfriars Road with 300 staff on site. Harbour & Jones is providing a full hospitality service and staff trolley. Current turnover is £250,000.

At the beginning of the year, a new contract began at the BSI - the world's first national standards body, which offers

training, product testing and independent certification of management systems. Harbour & Jones took over the previous contract held by Compass after a tender process managed by Stern Consultancy. Harbour & Jones operate the staff restaurant for 700 people on site alongside BSI's hospitality facilities. The annual turnover is currently £500,000.

The third contract is with JM Finn & Co - a privately owned investment management company, based in London EC2. With previous catering operated in-house, Harbour & Jones has taken over the hospitality and fine dining services, which have a current annual turnover of £178,000.

Harbour & Jones provides imaginative, tailor-made catering solutions for some of London's most prominent establishments. Leading banks, law firms, advertising agencies, high profile TV companies and famous theatres have all chosen to take advantage of the company's exciting new dimension to catering - offering simple, consistent, delicious and uncomplicated food where and when it's needed.

