

Propel Multi Club

Summer conference and party

Prospering in a post-pandemic world



THE OXFORD BELFRY HOTEL, THAME: WEDNESDAY 31 AUGUST 2022

Here is the amazing speaker line-up for our summer conference and party. The evening party will feature superb food and drink, live music and networking. Operators can book up to two free places each. Email: jo.charity@propelinfo.com to book for the conference and book a room for the evening (£120)

SPEAKER SCHEDULE

10.00am-10.25am: CGA's managing director UK and Ireland Jonny Jones on the key trends that have emerged from the pandemic and that will shape the sector over the coming years.

10.25am-10.50am: Zonal chief sales and marketing officer Olivia FitzGerald talks us through the latest research on how the past two years, and squeeze on spending, has impacted the consumer journey.

10.50am-11.05am: Garrett FitzGerald, founder of Butchies, talks about the journey from street food and music festival pop-ups to the roll out of the buttermilk fried chicken concept, and how it plans to stand out in a highly-competitive category.

11.05am-11.20am: Steve Magnall, co-founder of Two Magpies Bakery, on developing and growing the cafe and bakery concept, and what comes next for the business dubbed "the Gail's Bakery of East Anglia".

11.20am-11.35am: Johnnie Tate, founder of Yard Sale Pizza, on growing a contemporary pizza business in London "villages", operating its own delivery model, and getting ready to grow out of its comfort zone.

11.35am-11.50am: Ben Hedley, co-founder of Neyba, the "multi-cuisine kitchen and grocer", discusses the thinking behind the concept, its £15m fundraising, and its expansion plans across London.

11.50am-12.00pm: Questions for our ones to watch

12.00pm-1.00pm: Lunch

1.00pm-1.30pm: Alasdair Murdoch, chief executive of Burger King UK, on the evolution of the QSR brand, its digital transformations, its work on sustainability, and its approach to expansion, including its new urban-box, style format and drive-thru, and its relationship with franchisees.

1.30pm-2.00pm: Will Beckett, co-founder of Hawksmoor, talks to Mark Wingett about how the steakhouse concept became a better business over the course of the past two years, what it learnt about itself, how it now looks after its people, its growth plans, and becoming a success in the US.

2.00pm-2.30pm: Richard Colclough, managing director of Paragon Group, on the Staffordshire-based pub group's plans to grow out of its heartland, its finder's fee initiative, and the ethos behind the award-winning group.

2.30pm-3.00pm: Ed Devenport, co-founder of Incipio Group, discusses the concept's USPs, how goes about transforming different and under-utilised spaces and how it picks and continually evolves its food and drink offer.

3.00pm-3.30pm: Coffee break

3.30pm-4.00pm: David McDowall, president and chief operating officer at BrewDog, talks about how the company's new blueprint, including its profit-share scheme with bar staff, has been received and its impact on recruitment, the group's expansion plans and remaining a force for good.

4.00pm-4.30pm: Andrew Andrea, chief executive of Marston's talks to Mark Wingett about the challenges and opportunities of navigating the business through the crisis, where the business goes from here and his views on how the pub sector should evolve.

4.30pm-5.15pm: Panel – the future of delivery hosted by **Mark Stretton**, featuring **Just Eat's head of strategic accounts Kirsten Bohlke**; **Rosa's Thai chief executive Gavin Adair**; **Mario Aleppo, founder of Fireaway Pizza**; and **Nathan Wall, chief operating officer at Tiny Cloud Kitchens**.

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