







Groupe RESTOLEIL

The Groupe RESTOLEIL is a commercial and hotel catering company
in the tourism sector (sea, mountain).

It federates and manages 60 brands with different concepts.

Owner or catering partner for large property groups,
actors in international tourism.



making our people smile,
our mindset

The Numbers



28 M€
TURNOVER



69th
RANKING OF
RESTAURANT GROUPS
IN FRANCE*



400
EMPLOYEES
in high season

1 000 000
MEALS SERVED
PER YEAR

60
ESTABLISHMENTS,
Restaurant, Bar,
Supermarkets,...

2
HOTELS
LIFESTYLE

The structure

Restoleil currently manages around sixty brands from its head office in Saint-Jorioz, lake Annecy, Haute Savoie. Restoleil set a standard for all restaurants and hotels :

ADMINISTRATION

*Finance, Accounting
Human Resources*

QUALITY

*Communication,
Marketing, Print,
CSR, Trade marketing*

HYGIENE

*H.A.C.C.P. standards
Traceability, Audits*

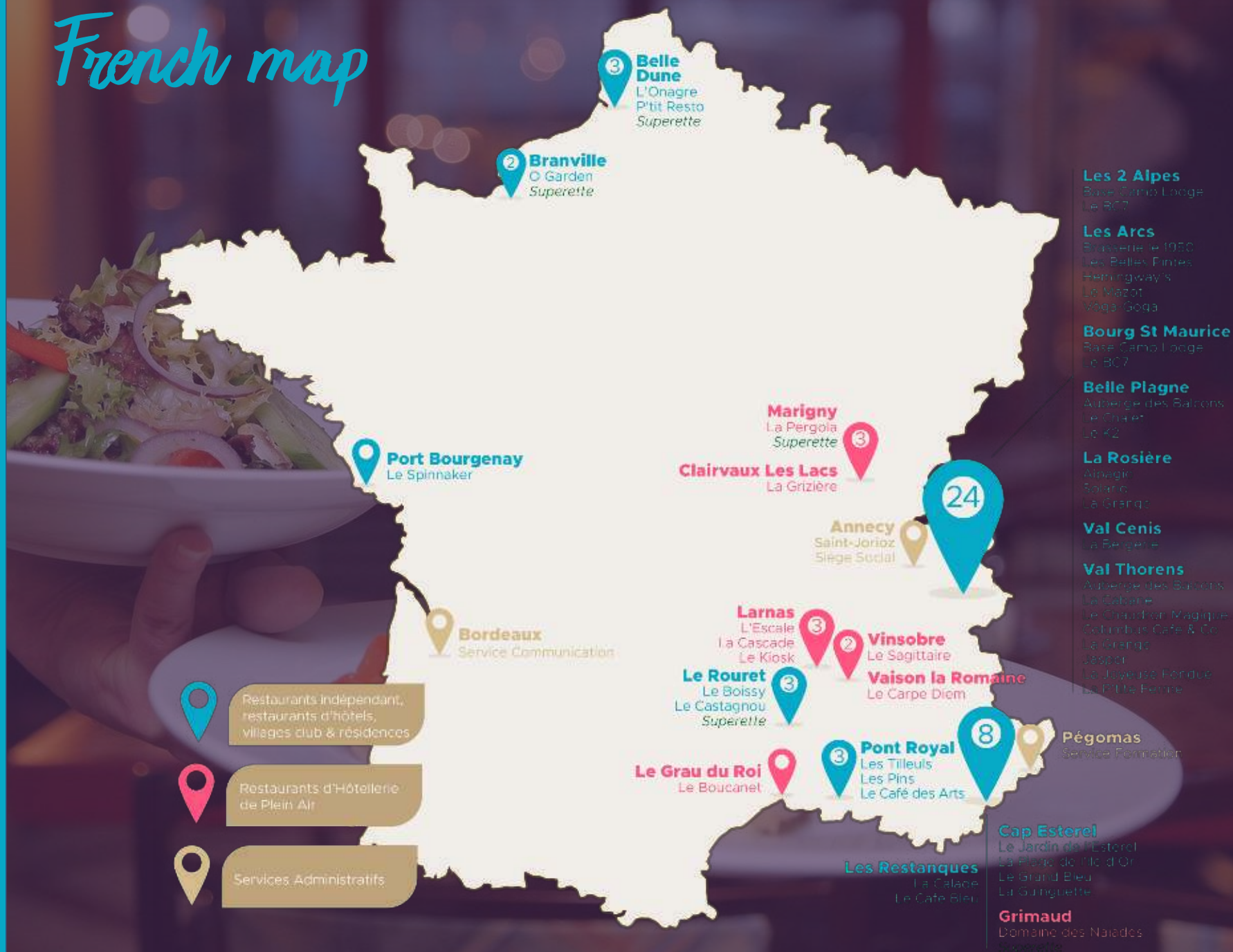
TRAINING

Staff training

LOGISTICS

*National purchasing, Sourcing,
Central purchasing office:
Horeca-Achats*

French map



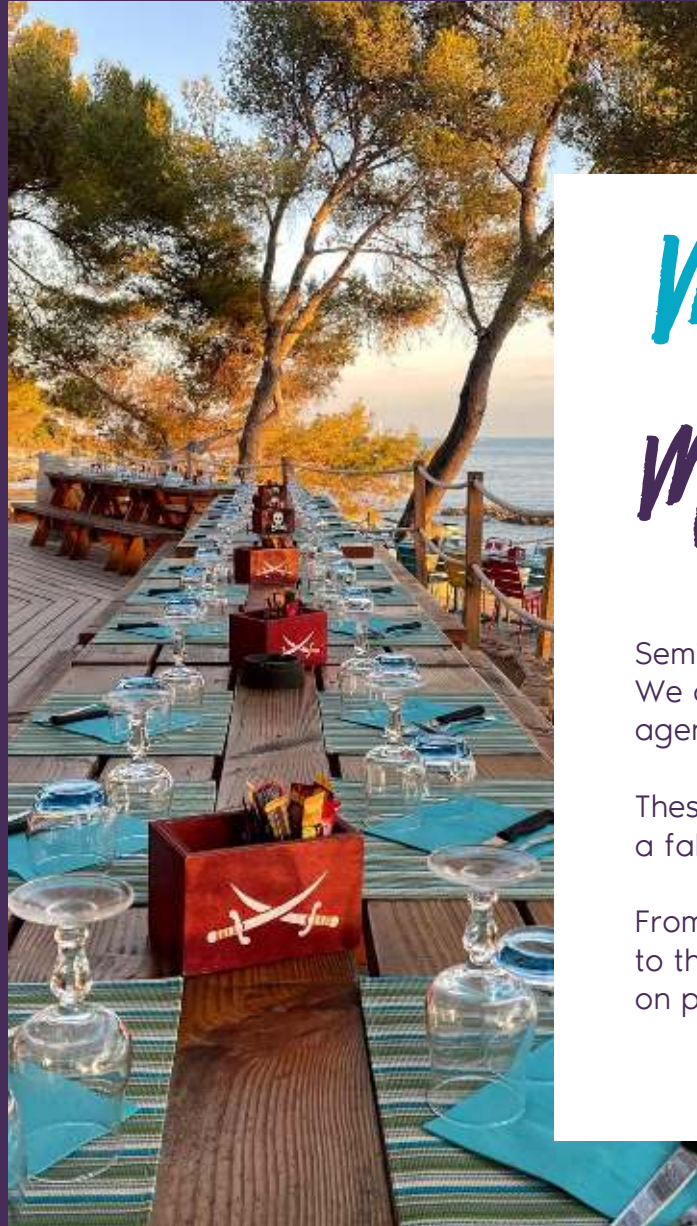
We deliver happiness through food and accommodation services in the French best holidays spots in #summer ☀️ and #winter ❄️ seasons



The partners

RESTOLEIL is a company providing commercial catering services for large real estate groups, or owners of their restaurants and hotels





MICE

Meetings & Events

Seminars, organisation of events in catering for large groups. We offer tailor-made and regionalized services to event agencies, and creativity is the key word.

These events are real performances and a fabulous work of professional catering.

From the organising teams, to the service, to the reception, to the chefs, we create services tailored to our clients on prestigious sites.



HOTELS

Base Camp Lodge

In collaboration with Chalet des Neiges, Restoleil develops hotels with innovative concepts that adapt to all needs : rooms to share, rooms with a "camp spirit" rooms, family rooms with a spirit of adventure, or VIP rooms.

Immersed in nature, for a total experience.

The BC7 restaurant and the bar have been brought together in one place the same place to promote exchanges and sharing.

When the pleasure of the eyes meets that of the taste buds. Creator of events and animations.

(Rooftop in Bourg St Maurice)



Hotel



Restaurant



Pub



Restaurants & Hotels

SEASIDE

From the Atlantic coast to the Mediterranean creeks
each site has a culinary story
to tell you...



ALTITUDE

From Val Thorens to La Plagne via
Les Arcs, La Rosière, Val Cenis ...
Our teams do their utmost to
to offer travellers exceptional
exceptional gustatory breaks.



HOTEL OF OPEN AIR

In residences or campsites,
our establishments are scattered
mainly in areas where you can enjoy
where good humour and relaxation
await you from April to September...



Culinary identities

TYPES OF ESTABLISHMENTS

Provençal, Savoyard, Italian,...

Hotel or pub restaurants, lifestyle hotels, beach bars and restaurants...

OUR MENUS HARMONIOUSLY COMBINE

Traditional French cuisine, regional specialities
themed restaurants...

MANAGEMENT OF VIVAL CONVENIENCE STORES

Additional service for our customers
on tourist sites.

Our quality commitments

Our group is committed to
of civic attitudes:

CSR: Responsible commitments.

Initiated and in constant development.

- Ecogestures
- Short circuit
- Fair trade
- Animal welfare, European Chicken Commitment
- Waste reduction and food waste

Our teams

Our values are based on a charter of commitment :

PROFESSIONALISM

it is the basis of our know-how, of our company, of our company culture.

OUR CUSTOMERS

Our customers are considered, we welcome them with the utmost attention.

TEAM SPIRIT

The strength of our group is based on the cohesion of its teams.

PLEASURE

Concerned about the combination of work, the passion of our in the kitchen or in the dining room, we take care to privilege this pleasure

MEN & WOMEN

It is the spirit of conquest which for several years has been shared by all our of our teams and is nourished by of their success.

Certainly one of the major reasons for the success of RESTOLEIL, a group that puts people first people, a management who are constantly listening to the needs of the "field". It offers its employees an undeniable diversity both in terms of locations and the different catering concepts concepts, where everyone will find their affinity according to their skills and tastes.



30%
OF WOMEN
in our teams

27
YEARS OLD
Average age



Being a *Collaborator*

The RESTOLEIL Group is making efforts on current social issues and provides all its employees with appropriate training.

Whether for seasonal or permanent staff or permanent staff, the opportunities linked to the group's growth make it possible to ensure all employees a year-round activity and career and career development within the group.

Each restaurant manager, is supported by his or her regional manager, who provides communication and management support.

- Team management
- Overall organisation
- Assistance in complying with culinary specifications

Training & Team Spirit

Restoleil collaborates with Authenthis, a training company for hospitality, prepare and accompany its employees.

-The essential training courses
Room & Kitchen, management, HACCP standards
-Advanced training courses:
Sales performance, technical improvement
Coaching, approach to creative culinary techniques, etc.

To support staff development, our training centre prepares (Chefs, seconds, managers & assistants) for their future managers & assistants) for their future functions through courses such as :

- Manager function
- Management
- Social law
- Management
- Training for trainers

Corporate culture

A general management and regional management that are attentive to the field and to the daily life of the farms...

A real desire to build loyalty and and develop staff and trainees

The Group is a partner of more than 30 schools and schools and colleges. We welcome around 200 students per year. They come from BEP classes, Technical Baccalaureate, BTH, BTS and professional licences.

About 20% of our trainees become our future employees, the company has a low turnover.



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