



PRESS RELEASE

CREMONINI GROUP: Italian catering on the Eurostar trains passing through the Channel Tunnel

The new St Pancras station in London will be inaugurated tomorrow: London to Paris in a little more than two hours

There is a little of Italy in the new high-speed line connecting London to Paris and Brussels, through the Channel Tunnel: The Cremonini Group provides all the on-board catering services on the 60 Eurostar high-speed trains that from tomorrow will depart from St Pancras station, serving about 8 million passengers per annum.

St Pancras International, London's new arrival station, will be operative from tomorrow: Momentum, the Cremonini company that manages the catering service, has moved its offices and over 500 employees to the new base and will prepare a special reception service for travellers on the occasion of the inaugural day.

Every Eurostar train is 450 metres long, has 750 seats and can achieve a maximum speed of 334 kph, taking 2 hours and 15 minutes to connect London with Paris. With the inauguration of the new St Pancras International station, which substitutes the previous London terminal of Waterloo Station, the project that has required 10 years of work and 15 billion Euro of investment is concluded.

The catering on the Eurostar trains travelling to Paris and Brussels relates to the ordinary operation of the bar and lunch trays for first class passengers. Furthermore, the service is also provided on the trains leaving London/Ashford for EuroDisney with a special menu for children, the winter trains for the French Alps, and those to the seaside with Avignon as the destination. Over 1.5 million meals per annum are anticipated.

The on-board train **menus** vary for the summer season (from April) and winter season (from October). 6 different menu rotations are proposed for both "seasons" for each of the main destinations (London, Paris and Brussels). The rotation changes weekly and includes 5 different meals according to the time of day: breakfast, brunch, lunch, afternoon snack and dinner. In total the service guarantees 180 different menus a year. Amongst these menus are those respecting religions (Muslim, kosher), dietetic, vegetarian or responding to particular health requirements (for diabetics, salt-free, gluten-free, etc.).

Cremonini successfully continues its activities on the Eurostar initiated in 2000 with this new commitment. During these years the service has had growing recognition: in the first three years of operations, customer satisfaction grew from 65% to 95%, a result also consolidated in the following years. In London in 2005 Momentum Ltd received the prestigious "Cost Sector Catering Award" recognition, as the best on-board catering operator in Great Britain.

With the award of this tender, Cremonini has confirmed its leading role aboard European high-speed trains. The Group is now involved in the on-board train catering market with over 700 trains serving eight European countries every day, and more than 35 million customers annually. In fact, the Group is present on the Italian Trenitalia trains, English Eurostar trains, Belgium Thalys trains on the Brussels, Paris, Cologne, Düsseldorf and Amsterdam routes, on the Ital-Swiss Cisalpino trains, TGV high-speed trains connecting Italy and France, French Corail and iDTGV trains, and on the 70 Spanish AVE high-speed trains.



Cremonini achieved total revenues in the catering sector of 397.0 million Euro overall in 2006, up by 32.6% compared to the previous year. The “on board in Europe” catering activities, with over 3,100 employees, contributed 174.3 million Euro, about 27.5% of which was in Italy.

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