

Propel Multi Club

New directions in a period of strong headwinds



#propelmar

PARK PLAZA, VICTORIA, LONDON SW1V 1EQ: WEDNESDAY 25 MARCH 2026

Operators of multi-site hospitality companies can book three free places each, or operators who are Premium subscribers can claim up to four free places, by emailing: kai.kirkman@propelinfo.com

HEADLINE SPONSOR



SPEAKER SCHEDULE

9.00am-10.00am: Registration and coffee

10.00am-10.20am: Airship and Toggle founder and chief executive **Dan Brookman** discusses the evolution of AI and what's coming down the track, and how to easily identify the customers that can shift the dial on your CRM return on investment.

10.20am-10.40am: **Maria Vanifatova, founder of Meaningful Vision**, looks at where the growth is in the UK market, where the opportunities are looking ahead, and what pricing strategies and menu innovations are reshaping the industry amid evolving consumer preferences and economic pressures.

10.40am-11.00am: **One from abroad: Conor Sheridan, co-founder of Mad Egg**, talks about creating a free-range fried-chicken concept, and built it into one of Ireland's fastest-growing businesses, and how the experience inspired him to set up his own multi-million-pound tech company.

ONES TO WATCH:

11.00am-11.20am: **Vineet Kalra, founder of KG Hospitality**, the team behind Pop Brixton and live music venue Amazing Grace, discusses The Dial, its new microbrewery, restaurant, sports bar and live music space under one roof, in partnership with Meantime Brewery, at Greenwich Peninsula.

11.20am-11.40am: **Phil Eales, the Honest Burgers co-founder**, discusses the growth plans for Breadstall, the London biga-style pizza business that is looking to make its mark in a highly competitive category.

11.40am-12.00pm: **Guy Ivesha, founder and chief executive of Maslow's**, discusses the creation and evolution of his new take on a modern member's club, with cafes and workspaces that support productivity and well-being.

12.00pm-1.00pm: Lunch

1.00pm-1.30pm: **Pano Christou, chief executive of Pret A Manger**, talks to Propel's Mark Wingett about how the business has become a global brand with £1 in every £4 spent outside the UK, and discusses how it has consistently pushed the sector forward - from pioneering food redistribution at scale, to reimagining loyalty through subscription models, to redefining what premium convenience looks like in a post-pandemic world.

1.30pm-2.00pm: **Christobell Giles, managing director of Vagabond Wines**, discusses the resurgence of the business under the ownership of Majestic, how it has redefined what a wine bar can be – including its pioneering self-pour technology, developing the UK's largest urban winery, and how the business is looking to double the size of its estate in the next three years.

2.00pm-2.30pm: **Mat Finch, managing director of Cornish Bakery**, talks about how the business has become one of the UK's most compelling retail success stories – a brand that proves craft, culture, and commercial performance don't need to live in separate rooms, and how it has evolved from a regional favourite into a nationally admired operator.

2.30pm-3.00pm: Coffee Break

3.00pm-3.25pm: **Russell Quelch, chief executive of Neos Hospitality**, discusses redefining what modern multi-venue hospitality can look like through bold concepts, sharp execution, and a deep understanding of how people want to socialise today, and the company's decision to make its debut in central London, with a new multi-million-pound venue.

3.25pm-3.50pm: **Markus Thesleff, founder and chief executive of the Thesleff Group**, talks about growing the premium dining business – which operates Los Mochis, Sale e Pepe and Juno Omakase - into a global player, including launching in the US, and the challenge of opening and operating several different high-end concepts in central London.

3.50pm-4.20pm: Over the past 45 years, **Jeremy King** has changed the way London eats, creating some of the city's most iconic dining rooms and restoring others to their former glory. King, who has been described as the greatest living London restaurateur, talks to Mark Wingett about how his return to the sector has gone, what has been different this time, and where he sees the restaurant market in the capital going.

4.20pm-4.50pm: **John Vincent, co-founder and chief executive of Leon**, talks about his return to the healthy-eating, fast food brand, what he found when he returned, the changes he has since made, the results, what comes next, and his hopes and fears for the wider hospitality sector.

WITH GRATEFUL THANKS TO OUR SPONSORS

