



The Cavendish London hotel dubbed an ‘extraordinary employer’ in The Sunday Times’ Best Companies list

London, February 24, 2011

HOTEL WORKERS gave their London employer a major boost last night after The Cavendish London was awarded 35th place in “The Sunday Times’ 100 Best Small Companies to Work For” list.

The prestigious prize – *the only UK hotel on the list* – came a week after the workplace specialist Best Companies awarded The Cavendish London a three star accreditation, which signifies it is an “extraordinary employer”.

The hotel, headed up by Master Innholder Ciaran Fahy – also chairman of the London Committee of the British Hospitality Association – was praised for its high standards in leadership, for creating great staff morale and its wider impact on society and the local community.

Fahy said: “This award celebrates the great effort the whole team has put in to making The Cavendish London an exemplary hotel to work. To be recognised in the top 100 companies list, as judged by The Sunday Times and Best Companies, means we’ve achieved what we set out to do – *to be the best four-star hotel in London, with caring people creating special experiences.*”

About Ciaran Fahy: an ‘extraordinary’ leader



Ciaran Fahy FIH MI: one of the most respected hoteliers in the UK and an 'extraordinary' leader

Managing director of The Cavendish London Ciaran Fahy has led his high-performing hotel team twice in to The Sunday Times' 100 Best Companies list. He is a widely-regarded talent for engaging and developing teams to perform at the luxury end of hospitality. The hotel has jumped a staggering 64 places on The Sunday Times list since last year. *[The full list will be published Feb 27th]*

Fahy was presented with Master Innholder status in 2010 and is chairman of the Jermyn Street Association. The JSA works closely with The Crown Estate to promote St James's, Piccadilly, to both UK and overseas visitors.

Fahy, a Fellow of the Institute of Hospitality, was instrumental in helping The Crown Estate stage the inaugural Art of Being British Party in Jermyn Street in 2010, which will return in Sept 2011. The event allowed The Cavendish London to develop strong relationships with local retailers and help drive London tourism and footfall for Jermyn Street businesses.

Fahy joined The Cavendish London in 2005 and awards since then include:

- ❖ First London hotel to be gold accredited from Green Tourism for London
- ❖ Considerate Hotelier of the Year 2007
- ❖ Gold in Outstanding Customer Service from Visit London 2009
- ❖ Gold award in Sustainable Tourism from Visit London 2010
- ❖ Three gold stars from the Sustainable Restaurant Association 2010.



About The Sunday Times' 100 Best Companies to Work For

The Sunday Times list of the 100 Best Companies to Work For is derived from the views of employees and the policies and processes of employers.

It identifies best practice in the British workplace and ranks companies according to their performance in eight key indicators of staff engagement:

1. Leadership

How employees feel about the head of the organisation, senior managers and the organisation's values and principles

2. My Manager

How employees feel about and communicate with their direct manager

3. Personal Growth

What employees feel about training and future prospects

4. Wellbeing

How employees feel about stress, pressure at work, and work-life balance

5. My Team

Employee feelings towards their colleagues and how well they work together

6. Giving Something Back

The extent to which employees feel their organisation has a positive impact on society

7. My Company

The level of engagement employees have for their job and organisation

8. Fair Deal

How happy employees are with their pay and benefits.

Facts about The Cavendish London

- ❖ The hotel's famous Edwardian proprietor from 1902-1952 was celebrity chef Rosa Lewis who was renowned for her exacting standards and for serving up great British dishes to royalty including King Edward VII and Queen Alexandra, as well as Sir Winston Churchill's family.
- ❖ Today, The Cavendish London is a 230-bedroom four-star contemporary British hotel serving a great British menu from sustainable sources in the UK
- ❖ Located just three minutes from Piccadilly and opposite one of London's most outstanding shopping emporiums Fortnum and Mason
- ❖ The environment comes high on The Cavendish London's agenda and the hotel has implemented a series of measures to cut down on energy and packaging – it also sends zero waste to landfill
- ❖ Petrichor [*pr. Petri-kor*] is the hotel's AA Rosette restaurant run by head chef Nitin Padwal and holds three gold stars from the Sustainable Restaurant Association
- ❖ Past guests rate The Cavendish London 92% on TripAdvisor.com

www.thecavendishlondon.com

The Facebook logo, consisting of the word 'facebook' in white lowercase letters on a blue rectangular background.

www.facebook.com/cavendishlondon



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[Book direct](#) – *the best rates are guaranteed online* – to experience the quintessentially British hotel stay at [The Cavendish London!](#)

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Contact for high-resolution images and further information:

Fiona Hamilton, senior account director

William Murray Communications

e: fiona@williammurray.co.uk or t: 020 8256 1360