

Propel Multi Club

Female leaders and entrepreneurs



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MILLENNIUM GLOUCESTER HOTEL, LONDON KENSINGTON: WEDNESDAY 25 JUNE 2025

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



SPEAKER SCHEDULE

9.00am-10.00am: Registration and coffee

10.00am: Welcome and introduction from **Ann Elliott** and **Shereen Ritchie**.

10.00am-10.30am: Carol Campbell, managing director of Stonegate Group, “a leader, a coach, a parent, a wife, a friend, a lifelong learner, and a career generalist” talks about her “squiggly journey of 28 years working across retailers in three continents.

10.30am-11.00am: Panel – managing directors: Christobell Giles, managing director of Vagabond Wines, Joyclyn Neve, managing director of Seafood Pub Company, Marta Pogroszewska, managing director of Gail’s Bakery, and Suzie Welch, managing director of Odeon, discuss the joys of running a business and why it’s a brilliant role for women to set as an aspiration.

11.00am-11.30am: Kate Eastwood, managing director of Lounges, and Lucy Knowles, managing director of Cosy Club, jointly present their key learning advice, hacks, and tips to becoming a managing director.

11.30am-12.00pm: Panel – EDI: Clare Clough, managing director of Pret A Manger, Lucy Taylor, chief operating officer of KFC, and Susan Martindale, group HR director of Mitchells & Butlers, discuss the future of equality, diversity and inclusion in hospitality.

12.00pm-1.00pm: Lunch

1.00pm-1.30pm: Ellen Chew, the celebrated UK-based Singaporean restaurateur with 15 venues and one of Code Hospitality’s Women of the Year in 2023, talks about her journey to success.

1.30pm-2.00pm: Zoe Bowley, managing director of Greene King Pubs, talks about “coming home”. Having rejoined the pub sector that she joined 30 years ago, she shares insights on how the landscape has changed in terms of business, leadership, and female presence.

2.00pm-2.30pm: Panel – founders: Bex Wilkins, co-founder of Makers of Hospitality, Eccie Newton, founder of Karma Kitchen, Laura Filer, co-founder of Family Adventures Group, and Prue Freeman, director of Daisy Green, give their advice to others venturing out on their own.

2.30pm-3.00pm: Coffee

3.00pm-3.30pm: Thomasina Miers, cook, food writer, entrepreneur and co-founder of Wahaca, is passionate about helping families and communities come together to eat and enjoy food. Here she talks about why she is determined to help improve access for all to better food.

3.30pm-4.00pm: Panel – start-ups: Three women entrepreneurs who have accelerated the growth of their food businesses through Kerb’s unique ecosystem of markets, large-scale events and food halls talk about their experiences. **Kerb membership manager Jess Warden** talks to **Banzai Kitchen founder Ocean Lawrence, Mezzo founder Alice Di Chiara**, and **Little Pudding owner Lucie Lockhart**.

4.00pm-4.30pm: Panel – mentoring: Claire Morris, chief executive of Sodexo Live! UK & Ireland, Dawn Browne, people and talent director at Fuller’s, Fernanda Antonio, people and culture director at Caravan, and Sarah Hills, managing director of Rosa’s Thai, discuss how to be a great mentor – and mentee.

4.30pm-5.00pm: In 2002, **Vanessa Branson** was hunting for a holiday house in Marrakech with **Howell James** and found a near-derelect riad. Here she talks about how it was transformed into El Fenn – a trademark blend of cool and a distinct feeling of home-away-from-home, stretching across 13 interconnected riads, 41 rooms and suites, and a 1,300 square-metre rooftop.

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