

**Hospitality
Action**

Aulis London's Charitable Partnership with Hospitality Action.

Our corporate partners are the backbone of our fundraising. Not only do they help us raise vital funds to support hospitality people in crisis, they also advocate for our brand spreading the message across the industry and raising awareness of the work we do.

Simon Rogan's Michelin-starred Aulis London restaurant hosted an exclusive fundraising dinner featuring 20 of the country's best chefs, in aid of Hospitality Action.

Coined 20/20/20, Aulis's executive chef Oli Marlow oversaw 20 chefs creating 20 courses, all for the price of a £20 raffle ticket. Bookings for the evening were sold via a £20 raffle and six lucky winners, plus a guest each, enjoyed the evening. Chefs cooking included Andi Oliver, Ashley Palmer-Watts, Emily English and Ruby Bhogal.

Simon Rogan and Oli Marlow share the reasons behind their decision to partner with Hospitality Action.

What inspired you to host the raffle in aid of Hospitality Action?

Oli: "Our industry gives so much, yet hospitality workers are vulnerable when facing injury, mental health struggles, or financial difficulty. Hospitality Action provides crucial support that genuinely changes lives."

The raffle was a natural way to unite our teams in The Lakes and London while engaging our industry peers and guests. It was about raising funds and awareness, showing we care for each other beyond shifts. And, of course, everyone loves a chance to win something while doing good!"



What could the lucky winners expect?

Oli: “Winners joined us at Aulis London for a unique chef’s table experience. Twenty celebrated chefs each contributed a dish to a 20-course tasting menu you couldn’t buy anywhere else. Drinks were curated alongside trusted producers, complementing the extraordinary menu.”

How important was the sense of camaraderie at an event like this?

Simon: “Camaraderie was essential, especially under the pressure of serving 20 courses. Guests saw the hospitality community unite beyond individual restaurants, showcasing collective creativity and shared purpose. Supporting Hospitality Action made it even more powerful. Chefs donated their time and expertise for peers in need, embodying the supportive network that defines hospitality. Behind Michelin stars and accolades, we are part of a community that truly looks after its own.”

How does giving back fit into your values as a chef and business owner?

Simon: “Giving back is fundamental to being a chef. Restaurants rely on local farmers, suppliers, and community support, so investing in that ecosystem benefits everyone. Our platform allows us to address bigger issues like sustainability, food access, and creating opportunities. Supporting peers, mentoring young cooks, and treating staff fairly reflect our values while strengthening the business. Cooking is about care and connection, and scaling that generosity is not just good business — it’s essential.”



A lucky winner.

Amanda Chard, one of the lucky raffle winners, shared:

“The event was amazing! To have 20 Michelin star chefs serve you dinner was such a treat and a once in a lifetime experience. We loved how the chefs and the restaurant staff made the night interactive and enjoyable for all. It was absolutely brilliant!”

The Aulis Charity Raffle gained national coverage and raised under £35,000, a truly fantastic result. We're incredibly grateful to Oli, Simon, and the entire Aulis team for thinking of us and raising funds in such a generous way.



We partner with businesses of all shapes and sizes and work with them to achieve their CSR, communication and philanthropic goals. To learn more, contact:

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