

RBE1



18 Soho Square, London W1D 3QL

7 September 2019

Sgt Cherie Whiteley
The Police Licensing Team
Westminster City Council
64 Victoria Street
London SW1E 6QP

Dear Sgt Whiteley

RE: Opium Trocadero London, Coventry Street London W1D 7AB

Thank you very much indeed for agreeing to meet with us and our client on 10th September.

Conscious that time is short before the full hearing of this review, we thought it would be helpful if we facilitate your investigation and, ultimately, assist the Licensing Sub-Committee, by voluntarily setting out the respects in which our client accepts that there were breaches of the premises licence and/or failures to promote the licensing objectives. This will hopefully enable the Sub-Committee to focus on what steps are now appropriate to promote the licensing objectives, in the light of those admitted defaults.

Below, we set out certain suggestions, upon which we would greatly appreciate your guidance and views.

As we believe our Counsel made quite clear at the interim steps hearing last week, there were multiple failures which our client deeply regrets.

Rather than putting the Metropolitan Police to the trouble of having to investigate and uncover those failures, we are here setting them out unbidden. This is consistent with our client's previous voluntary action in:

- (a) withdrawing the temporary event notice for 25th August,
- (b) undertaking not to re-open the premises until PC Lewis was back from leave,
- (c) not opposing the Metropolitan Police application for interim steps.

The admissions which follow are on the express instruction of our client which is an experienced, responsible and respected operator.

Condition 1 of the licence prevents the supply of alcohol when there is no designated premises supervisor. This condition was breached. Eamonn Mulholland had left at that point. Our client was relying on Mr. Mulholland's written delegation to Jose

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Parra. However, we have advised our client that this was a legally incorrect interpretation of events. The delegation fell with Mr. Mulholland's departure.

It is fair to point out that on the night in question, there were three personal licensees on site (condition 58 requires just one) together with an experienced door company, VIP Equaliser. The personal licensees were Mr. Parra, Bemnet Selestian (who was a staff member at Opium at the time but has subsequently been dismissed) and Bereket Selestian. However, while our client had reposed trust in these three individuals and the door company, it accepts that its trust was misplaced, and that insufficient rigour was exercised as to the management team on the night. These personal licence holders will not be working at the venue again. The security team has also been dismissed and will not be working at Opium again.

It also accepts that its risk assessment of the promoted event was insufficient, that the clientele was not in keeping with the high standards of the club, and that no steps were taken to terminate the event when this became apparent.

So far as security controls are concerned, condition 14 of the licence required ID scan to be in use, which it was. Condition 10 required security staff to be licensed by the Security Industry Authority which they were. Condition 51 set a minimum number of security staff which was greatly exceeded, with 11 staff on duty at the material time. Condition 37 required the premises to participate in the Westminster Licensed Premises shared radio scheme, which it did. Condition 47 required the exterior security to wear hi vis jackets, which they were.

However, condition 50, the search condition, was breached. Most of those entering were searched, but haphazardly. Plainly, this is entirely unacceptable.

Condition 20 required there to be waitress service throughout the premises, which there was. Condition 11 required polycarbonate glasses to be used. It was permissible to have glass champagne and spirit bottles served to table. This was also complied with. However, customers were not permitted to remove bottles from the tables, which they did as the incident evolved, without adequate intervention by the security staff.

It is fair to say that, until the incident at just after 3 a.m., the evening had passed off without any significant disorder. For example, this is not a case of intoxication on the part of the customers, whether through alcohol or drugs. Although we understand that there may be an allegation that alcohol was sold after hours, though this is not borne out by the till rolls.

The fact that the event was passing off peaceably may have caught the management and security team off guard, for when an incident did commence, it developed into a violent incident quite rapidly and without adequate intervention. The premises had not previously suffered an incident of this nature, and it is right to say that the management and security team seemed at best unprepared for it, and at worst simply unwilling (whether through fear or some other reason) to intervene.

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However, in fairness, there was compliance with condition 63, which required the police to be called promptly. This was not, therefore, a case of concealment. Moreover, the premises were in compliance with condition 24, the CCTV condition. Moreover, full CCTV was both viewed by Police on the site on the morning of the incident and again the day following the incident and then supplied. It is right to say that there was some delay with supplying a copy of the CCTV. The investigating police were supplied with electronic footage on Sunday 25th and the licensing police the day following. A further copy on USB was offered to the Police on Tuesday 24th, but they were content for it to be delivered on the Wednesday. We understand that there may be an allegation of breach of condition 25, which deals with timing of supply of CCTV. For the record, we do not accept that there was a breach in this regard, but in reality the allegation is less important than some of the other admitted breaches.

On the other hand, despite all of the security being trained in first aid, and some staff, there was no independent medic on site, contrary to condition 62, and the crime scene was not properly preserved, contrary to condition 63. There is no excuse for either of these breaches.

Clearly, these premises, which had been run in an acceptable manner up until the time of their closure at the end of June, were run poorly on the night of 24th August. For that, our client apologises profusely and accepts full responsibility. As we identified at the last hearing, it was a one-off event, which went badly wrong.

We have given close consideration to the steps which we believe ought to be taken, should the Sub-Committee permit the premises to re-open.

First, our client needs a senior management team in which it can repose trust and which is not solely dependent on the presence of one person.

Our client has been in further discussions with Mr. Mulholland, who has agreed to return to the venue as DPS, working on a full time basis. We know that Mr. Mulholland is well-known to you.

Mr. Mulholland will have two assistant general managers. The first will be Marcello Toscano, a 43 year law graduate with long experience of the night time economy in Westminster, including the last 12 years acting as a consultant and then general manager at Club 49 in Soho. His CV is attached. The second remains to be appointed, but our client is clear that it must be somebody whom the Police can trust, and whom it could trust to manage the premises in the absence of Messrs. Mulholland and Toscano.

Second, while the premises had operated without trouble of this nature previously, it is notable that this was a promoted event. Our client understands the special difficulties which some promoted events can generate in Westminster. Accordingly, it will propose a condition that there should be no promoted events at all. This will enable it to maintain greater control of music styles, the way the premises are promoted to the public and the type and demographic of customers. In economic

Police Licensing Team

terms, it is a major concession, but it is the responsible thing to do in the circumstances of this case.

Third, while the current premises licence does not require a search arch, our client intends that there should be a search arch, and a 100% search condition. Our client has no desire whatsoever for a repeat of this incident, and hopes and trusts that such a policy will prevent blades being brought into the premises.

Fourth, there need to be adequate checks and balances in place to ensure that the licence is being complied with. A senior, competent management team is obviously key to this. In addition, Mr. Bordas Senior or Junior will continue to visit the premises at least once a week to check that the premises are being managed properly. They will also issue explicit instructions to their control room in Barcelona to check that there is compliance, in particular, with the entry and search conditions. Our client also wishes to appoint a further pair of eyes and ears, and so is in the process of engaging the independent licensing consultant Michael Watson, who will be well-known to you, to conduct monthly independent audits of the licence conditions on both an overt and covert basis. Finally, Mr. Bordas Junior has enrolled to take the personal licence course and will become a personal licensee in his own right.

We are aware that Police resources are very stretched, so have not specifically proposed a regimen of meetings. The responsibility, after all, for compliance is the licensee's. However, should you wish to establish a formal pattern of meetings, our client would be only too pleased to participate.

Fifth, and finally, should we be able to agree a set of conditions, or should the Sub-Committee decide to dispose of this case by measures short of revocation, there remains the question of the period for re-opening. Our client fully accepts that it will take some time to put in place all the requisite measures and staff training to enable it to re-open with confidence that there will be full compliance. Accordingly, we are instructed to indicate that we will not seek to vary the interim steps. The effect of that is that the premises would re-open 21 days following the hearing on 23rd September. We would be grateful for your views as to that period.

It only remains for us to repeat that our client, which is a responsible operator, fully accepts that it has fallen short of the high standards rightly required of licensees in Westminster, and is more than determined to rectify its defaults. It has, from the outset, demonstrated that its approach is responsible and proactive rather than reactive. It hopes that you agree that it should be given a second and final chance to run these premises in full compliance with the licence, subject to further protective conditions.

We look forward to a constructive conversation accordingly.

Yours sincerely

LT LAW

RBE2

(photos - see attachments)

RBE3

(synopsis - see attached)

RBE4

INTERNATIONAL NIGHTLIFE
ASSOCIATION

**The World's 100 Best Clubs
2018**

15-11-2018

Hï Ibiza named "The World's Best Club 2018"

Barcelona's Costa Este Group receives the award for the "Best Nightlife Business Group 2018"

The Mayor of Bogotá receives the award for the "Best Government Supporting the Nightlife Sector 2018" and the City of Barcelona the award for "Best Awareness Raising Campaign 2018"

Dear all,

Hï Ibiza was proclaimed "The World's Best Club 2018" yesterday evening in Bogotá (Colombia), thus obtaining the highest recognition of the five continents awarded to a nightlife venue and awarded annually by the International Nightlife Association. The award was collected by José Luis Benítez, Director of Institutional Relations at Palladium Hotel Group, led by the president of the Association Asobares Colombia, Camilo Ospina. In second place is Ushuaïa Ibiza and in third place Omnia Las Vegas. The list of "The World's 100 Best Clubs" has been integrated this year by clubs from up to 37 different countries, Spain being the country that has contributed the most venues to the prestigious list with 22 establishments, followed by the United States that has contributed 16 and in third place, the United Kingdom which has contributed 9 clubs. Please find the full list of "The World's 100 Best Clubs 2018" attached.

As for Costa Este Group in Barcelona, they take the Golden Moon Award for the "Best Nightlife Business Group 2018", a prize that David López, Assistant Director General of the group, has collected. The award was handed by Cristina Rodríguez of the copyright organization of Colombia Sayco.

The Mayor of Bogotá has received the international award for the "Best Government Supporting Nightlife 2018" for the implementation of the "Sello Seguro" among the Bogota nightlife premises.

The Golden Moon Award for the "Best Awareness Raising Campaign 2018" has been awarded to the City Council of Barcelona for the awareness campaign against sexual harassment in the field of night entertainment under the name "No es No".

As for the Golden Moon Award for the "Best Nightlife Executive 2018" Hayan Abou Assali, General Manager of Cavalli Club Dubai has received the prize.

RBE5

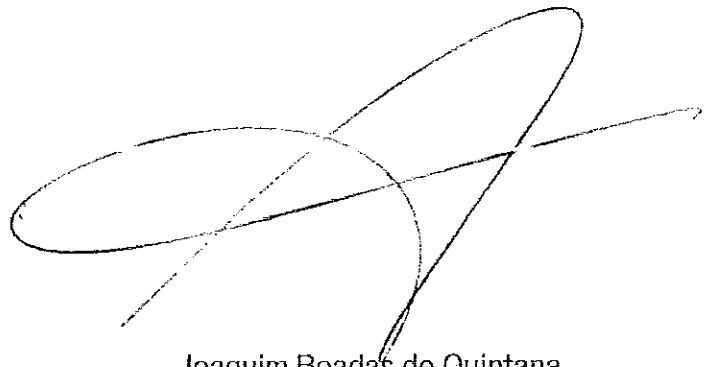
September 9, 2019

Costa Este, is a group dedicated to the nightlife and restaurant business, founded in Barcelona and with more than 30 years of business development distinguished by professionalism and a profound drive to offer the finest of quality and service.

Over the years, Costa Este has been an example to follow in terms of management, introduction of new technologies and in ensuring the safety of its customers. Proof being that there has never been any serious incident in their businesses throughout all these years, businesses which have always been highly collaborative with law enforcement.

Costa Este on several occasions has received international awards that support its professionalism and good work, not to mention, in 2018 it was named the "Best Nightlife Business Group" by the International Nightlife Association and under the same category for two consecutive years by the Spanish Nightlife Association (Spain Nightlife) in 2017 and 2018.

Additionally, it should be noted that three of their clubs are among "The World's 100 Best Clubs" and that two of their clubs in Barcelona have obtained the "Triple Excellence in Nightlife", triple international certification granted by the International Nightlife Association in the fields of safety, acoustic quality and quality of service.



Joaquim Boadas de Quintana

Secretary General

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RBE6



LUXURY LIFESTYLE AWARDS 2019 *11th Annual*

Dear Team of Opium London,

We are happy to inform you that your company has shown itself as a brilliant representative of the luxury services industry.

After a thorough research process, it was distinguished as one of the best in this market. Your impeccable performance and aspirations to always be top-notch have been highly appreciated. And now we are pleased to announce, that in accordance with the results of the study, Opium London became the winner of Luxury Lifestyle Awards in the category of The Best Luxury Night Club in London, the United Kingdom.

Please accept our heartfelt congratulations on behalf of the Organizing Committee of Luxury Lifestyle Awards upon achieving such a great result and getting your efforts recognized and celebrated. We wish your company to reach new levels of prosperity and conquer even bigger heights. We will be happy to see you among our participants next year.

Organizing Committee
of Luxury Lifestyle Awards

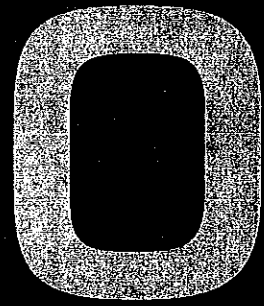
Alexander Chetchikov



Luxury Lifestyle Awards
One World Trade Center, Suite 8500, New York City NY 10097 U.S.A.
(1 646) 810-87 61

www.luxurylifestyleawards.com

RBE7



OPIUM
L O N D O N



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raw bar

- hamachi tiradito ¹⁴
spicy soy, carrot, onion
- tuna tartare ²⁵
avocado, shallot, yuzu
- beef tartare ²⁰
red bell pepper, tabbouleh, onion, cucumber
- vintage caviar ^{120g} ⁹⁹
- ossetra caviar ^{50g} ¹¹⁰

sushi

- nigiri
- akami ¹²
- seared chu-toro with foie gras ¹⁶
- salmon ¹¹
- hamachi truffle ¹⁵

sashimi

- akami ¹²
- chu-toro ¹⁵
- salmon ¹¹
- hamachi ¹⁵

maki

- salmon roll ¹³
ponzu, onion, yuzu, kani, salmon, avocado
- prawn tempura roll ¹⁷
avocado, japanese mayo, tobiko
- california roll ¹⁸
king crab, avocado, yuzu, cucumber
- vegetarian roll ¹²
cavendish, asparagus, cucumber
- hamachi roll ¹⁶
shiso leaf, spring onion

platters

- gold platter ⁶⁰
4 salmon sashimi, 4 hamachi sashimi, 2 seared chu-toro nigiri,
2 hamachi and truffle nigiri, 6 prawn tempura roll, 6 california roll
- chef's platters ¹²⁰
ossetra caviar, 4 chu-toro sashimi, 4 hamachi truffle nigiri,
4 chutoro foie gras nigiri, 5 prawn tempura roll, 8 california roll,
5 hamachi roll, 2 king crab gunkan

starters

- ham ¹⁷
beron ham, tomato, bagna
- vegetable spring rolls ⁷
onion, carrot, shiitake mushrooms, chinese cabbage
- king crab salad ¹⁶
mixed baby leaf, apple, japanese yuzu, garlic
- crispy calamari ⁹
lime mayo
- prawn tempura ¹³
spicy mayo
- corn salad ⁹
vegan mayo, yuzu, shallot, red bell pepper
- croquettes ⁸
beron ham
- burrata ¹²
tomato, basil oil
- quinoa salad ¹⁴
gem lettuce, pomegranate, hazelnut, ponzu

pasta and rice

- cannelloni ¹⁷
chicken, foie gras, black truffle
- risotto ²³
mixed mushrooms, black truffle

fish

- salmon ²⁰
smoked in soy, roasted onion, onion
- black cod ⁴²
miso, yuzu, lime
- sea bass ²⁶
caviar, 2, flowers, pure, toasted almond
- king crab leg ¹⁶
spicy mayo, yuzu, carrot
- octopus ²⁵
charizo sauce

meats

- glazed miso chicken ¹⁸
barley miso, ginger
- confit duck leg ¹⁷
orange, thyme, pickled onion, onion
- trio of wagyu sliders ²⁵
trio of sauces
- beef tenderloin 180g ²⁷
- rib-eye steak 1kg ⁹⁰ ⁹⁸

side dishes

- grilled tenderstem broccoli ⁷
- grilled shiitake mushrooms ⁸
- spinach ⁷
- truffle mash potato ¹⁰
- sweet potato fries ⁷

¹²⁰ all prices include VAT
a discretionary 12.5% service charge will be added to your bill

⁹⁸ all prices include VAT
a discretionary 12.5% service charge will be added to your bill

RBE8

Profit
Opium L
For the month e

	Jul-19	Jun-19	May-19
Income			
Room Hire	£0,00	£0,00	£0,00
Sales - Cover Charges	£0,00	£10.975,41	£6.825,84
Sales - Drinks	£0,00	£81.812,20	£105.714,31
Sales - Food	£0,00	£14.705,78	£4.800,06
Sales - Other	£0,00	£0,00	£0,00
Sales - Wines	£0,00	£45.298,97	£37.611,25
Service Charge - Retention	£0,00	£18.000,00	£18.000,00
Sponsorship	£0,00	£7.733,33	£7.733,33
Total Income	£0,00	£178.525,69	£180.684,79
Less Cost of Sales			
Purchase - Bar & Restaurant Acces	£0,00	£8,33	£13,33
Purchase - Drink	£0,00	£196,00	£196,00
Purchase - Food	£0,00	£1.845,77	£4.289,34
Purchase -Wine	£0,00	£11.098,28	£37.963,97
Total Cost of Sales	£0,00	£13.148,38	£42.462,64
Gross Profit	£0,00	£165.377,31	£138.222,15
Less Operating Expenses			
Accommodation	£0,00	£0,00	£1.406,87
Advertising & Marketing	£6.555,24	£10.759,02	£13.673,23
Audit & Accountancy fees	£2.500,00	£2.500,00	£2.500,00
Bank, Amex & Barclaycard Charge	£0,00	£5.086,39	£2.862,74
Business Rate	£18.885,83	£18.885,83	£18.885,83
Cleaning	£2.458,00	£3.999,19	£6.686,41
Commission	£558,65	£1.681,52	£4.172,35
Computer & Software	£696,09	£995,31	£890,18
Consulting	£3.670,00	£6.219,93	£6.000,00
Consumables	£0,00	£0,00	£0,00
Electricity	£3.000,00	£3.000,00	£3.000,00
Employers National Insurance	£1.685,21	£3.380,09	£3.157,09
Equipment Hire	£571,20	£571,20	£571,20
Gas	£671,65	£671,65	£671,65
General Expenses	£2.675,00	£3.121,44	£12.582,92
Insurance	£3.808,55	£3.808,55	£3.808,55
Building Insurance	£3.897,00	£3.897,00	£3.897,00
Legal Expenses	£685,00	£1.018,00	£685,00
Licences - PPL & PRS	£1.528,92	£1.528,92	£1.528,92
Light, Power, Heating	£0,00	£830,00	£600,00
Linen & Laundry	£0,00	£0,00	£1.545,88
Live Entertainment - DJ's	£0,00	£6.000,00	£7.807,91
Maintenance	£0,00	£0,00	£1.120,00
Marketing - Facebook & PR costs	£0,00	£0,00	£27,13
Marketing - Photographer	£0,00	£600,00	£730,00
Office expense	£81,60	£375,64	£519,72
Pensions Costs	£552,54	£1.304,43	£1.212,38

Printing, Postage & Stationary	£0,00	£0,00	£0,00
Professional Charges	£787,50	£1.880,00	£450,00
Promoter	£0,00	£23.208,42	£40.933,58
Purchase - Liquor	£0,00	£0,00	£0,00
Refuse	£0,00	£950,00	£475,00
Rent - Office	£0,00	£57.751,60	£0,00
Rent & Service Charge	£66.666,67	£66.666,66	£66.666,66
Repairs & Maintenance	£0,00	£929,35	£580,52
Salary Administration	£1.050,00	£0,00	£0,00
Security	£0,00	£7.716,00	£14.456,12
Staff Cost - Welfare	£0,00	£0,00	£0,00
Staff Training	£0,00	£0,00	£0,00
Subscriptions	£0,00	£167,00	£205,00
Telephone & Internet	£0,16	£0,03	£369,04
Travel - International	£0,00	£0,00	£0,00
Travel - National	£0,00	£40,00	£0,00
Travel Courier and Taxi	£29,90	£119,90	£464,18
Wages - bar	£0,00	£9.172,60	£8.419,37
Wages - Club	£0,00	£9.613,66	£10.537,68
Wages - Dancers	£0,00	£0,00	£4.920,00
Wages - Doors	£0,00	£7.668,00	£2.470,00
Wages - Events	£2.500,00	£2.500,00	£4.583,33
Wages - Host	£0,00	£2.710,03	£10.350,58
Wages - Kitchen	£9.452,92	£11.941,56	£3.681,52
Wages - Management	£7.750,00	£12.333,33	£12.929,47
Wages - Waiter	£0,00	£9.649,62	£13.717,36
Total Operating Expenses	£142.717,63	£305.251,87	£296.752,37
Net Profit	-£142.717,63	-£139.874,56	-£158.530,22

Profit and Loss
London Limited
ended 31 August 2019

Apr-19	Mar-19	Feb-19	Jan-19
£0,00	£0,00	£0,00	£6.000,00
£10.623,97	£14.972,18	£23.937,49	£6.374,59
£103.215,70	£144.558,41	£112.173,94	£91.296,28
£7.298,48	£8.890,41	£14.345,83	£5.201,55
-£187,50	£0,00	£0,00	£2.354,17
£40.287,68	£52.524,54	£42.565,20	£21.383,75
£18.000,00	£18.000,00	£18.000,00	£18.000,00
£7.733,33	£39.066,66	£7.733,33	£7.733,33
£186.971,66	£278.012,20	£218.755,79	£158.343,67
£0,00	£0,00	£0,00	£537,27
£3.317,65	£18.993,25	£3.715,57	£3.052,19
£12.372,68	£11.877,04	£14.971,50	£17.176,68
£31.417,99	£25.960,67	£40.658,52	£10.722,54
£47.108,32	£56.830,96	£59.345,59	£31.488,68
£139.863,34	£221.181,24	£159.410,20	£126.854,99

£16.781,31	£0,00	£0,00	£231,00
£12.449,99	£10.422,10	£8.240,95	£7.988,54
£2.500,00	£2.500,00	£2.500,00	£2.500,00
£5.065,76	£2.323,07	£1.866,60	£903,45
£18.885,83	£18.489,38	£18.489,38	£18.489,38
£9.090,49	£12.600,96	£5.185,59	£9.844,35
£14.591,00	£9.737,86	£8.819,76	£1.318,55
£1.167,60	£1.261,86	£1.849,62	£4.501,12
£6.019,58	£6.529,47	£61.289,75	£0,00
£0,00	£166,67	£416,54	£166,67
£3.000,00	£3.000,00	£3.000,00	£3.000,00
£2.796,06	£6.333,40	£6.500,96	£5.047,99
£734,40	£932,60	£373,70	£3.899,67
£671,65	£671,65	£671,65	£671,65
£10.296,60	£2.955,60	£1.235,69	£5.659,12
£3.808,55	£3.808,55	£3.808,55	£6.620,34
£3.897,00	£3.897,00	£3.897,00	£3.897,00
£685,00	£4.795,00	£1.307,00	£140,00
£1.528,92	£1.528,92	£1.528,92	£1.528,92
£0,00	£0,00	£0,00	£0,00
£1.656,12	£1.502,52	£1.469,08	£1.470,52
£28.510,89	£9.900,00	£19.084,56	£20.608,86
£0,00	£525,00	£0,00	£0,00
£0,00	£0,00	£0,00	£0,00
£3.955,00	£2.095,00	£1.430,00	£1.530,00
£652,14	£172,83	£260,74	£136,23
£2.137,60	£1.486,63	£1.686,64	£1.056,77

£466,44	£588,00	£481,74	£541,43
£16.541,15	£27.445,71	£0,00	£0,00
£37.674,42	£49.560,84	£48.760,33	£35.714,08
£0,00	£0,00	£4.975,72	£0,00
£0,00	£0,00	£0,00	£0,00
£0,00	£0,00	£2.915,00	£2.930,00
£66.666,66	£66.666,66	£66.666,66	£66.666,66
£725,64	£2.356,00	£580,00	£11.898,49
£0,00	£0,00	£0,00	£0,00
£21.273,00	£17.094,00	£14.526,50	£15.237,00
£0,00	£0,00	£139,41	£194,87
£450,00	£0,00	£0,00	£0,00
£203,00	£217,00	£0,00	£102,00
£0,01	£0,00	£0,16	£137,08
£1.417,50	£1.138,54	£0,00	£4.510,00
£600,00	£480,62	£0,00	£0,00
£129,50	-£385,67	£1.210,39	£2.477,33
£11.328,92	£14.248,83	£17.190,62	£6.725,03
£8.921,91	£9.037,79	£14.257,80	£1.545,89
£7.193,33	£2.400,00	£0,00	£4.740,00
£1.005,00	£6.840,00	£2.366,00	£5.810,00
£2.500,00	£2.500,00	£3.102,11	£3.404,96
£18.763,89	£14.319,84	£8.544,21	£14.704,78
£16.574,44	£18.691,02	£22.333,71	£15.815,88
£25.075,76	£23.345,24	£18.750,00	£22.556,12
£14.526,51	£13.651,97	£20.551,64	£14.147,02
£402.918,57	£377.832,46	£402.264,68	£331.068,75
-£263.055,23	-£156.651,22	-£242.854,48	-£204.213,76

RBE9



*The
Launch
Party*

BISCOTTI
THE LAUNCH PARTY

SAT 24 AUGUST

9 RUPERT ST WID 6DG

MUSIC BY DJ WUCHI 10PM-3.30AM

TABLE AND GUESTLIST EVENT ONLY

RBE10

- g dates
- Receive enquiries more likely to become **bookings**

Update availability

Unsuccessful

Reply

Jerome Lewis

30th Birthday Party for 200 people on 14/09/2019 at 21:00 - 04:00 **Opium London Restaurant at Opium London**

19 Aug

Venue declined

Reply

Michael Valentine

Christmas Party for 60 people on 12/12/2019 at 21:00 - 01:00 **Opium London Restaurant at Opium London**

19 Aug

Venue declined

Reply

Feveran Entertainment

Nightclub Hire for 300 people on 29/09/2019 at 21:00 - 01:00 (flexible) **Opium London Club at Opium London**

17 Aug

Venue declined

Reply

Kemi Willoughby

Party for 80 people on 12/10/2019 at 20:00 - 03:00 (flexible) **Opium London Club at Opium London**

08 Aug

Venue declined

Reply

Kemi Willoughby

Party for 120 people on 12/10/2019 at 20:00 - 03:00 (flexible) **Opium London Club at Opium London**

08 Aug

Reply

TiaToldYouSo

Nightclub Hire for 300 people on 14/12/2019 at 22:30 - 03:00 **Opium London Club at Opium London**

27 Jul

Venue declined

Reply

Dr. Honey Trap - Honey Astrology

Birthday Party for 500 people on 31/12/2019 at 21:00 - 03:00 **Opium London Club at Opium London**

26 Jul

Get enquiries for your available Christmas dates

Keep your calendar updated and:

- Get more **visibility**
- Users will see your **remaining dates**
- Receive enquiries more likely to become **bookings**

Update availability

Reply

tyla

Clubbing for 500 people on 22/09/2019 at 21:00 - 04:00 (flexible)**Opium London Club at Opium London**

11 Jun

Venue declined

Reply

sery nancy bihe

Party for 500 people on 25/08/2019 at 22:00 - 04:00 (flexible)**Opium London Club at Opium London**

01 May

Venue declined

Reply

Michael Nwanegbu

Minimum Spend for 200 people on 04/05/2019 at 22:00 - 03:00**Opium London Restaurant at Opium London**

29 Mar

Venue declined

Reply

Kimani Arthur

Birthday Party for 150 people on 20/09/2019 at 21:00 - 01:00 (flexible)**Opium London Restaurant at Opium London**

29 Mar

Venue declined

Reply

Ruby Atkin

Party for 400 people on 23/03/2019 at 21:00 - 03:00 (flexible)**Opium London Club at Opium London**

21 Mar

Venue declined

Reply

x

Get enquiries for your available Christmas dates

Keep your calendar updated and:

- Get more **visibility**
- Users will see your **remaining dates**
- Receive enquiries more likely to become **bookings**

Update availability

Rianna

Prom for 80 people on 18/06/2019 at 19:00 - 23:00 **Opium London Club at Opium London**
21 Mar

Venue declined

Reply

Mariam Omasoro

Luxury for 250 people on 16/06/2019 at 21:00 - 03:30 **Opium London Club at Opium London**
18 Mar

Venue declined

Reply

Cornelia Temple - Richards

Party for 200 people on 21/09/2019 at 08:30 - 03:00 **Opium London Restaurant at Opium London**
18 Mar

Venue declined

Reply

Jamilah Balogun

Nightclub Hire for 150 people on 18/06/2019 at 08:00 - 13:00 **Opium London Club at Opium London**
18 Mar

Venue declined

Reply

I Varga

Nightclub Hire for 300 people on 01/06/2019 at 21:00 - 05:00 (flexible) **Opium London Club at Opium London**

13 Mar

Venue declined

Reply

Annabel Windebank

Nightclub Hire for 300 people on 18/04/2019 at 22:30 - 03:00 **Opium London Club at Opium London**
11 Mar

Venue declined

Reply

Daniel David

Nightclub Hire for 150 people on 25/05/2019 at 22:00 - 03:30 **Opium London Club at Opium London**
05 Mar

Venue declined

Reply

Ohema

30th Birthday Party for 250 people on 12/04/2019 at 21:00 - 03:00 (flexible) **Opium London Restaurant at Opium London**

05 Mar

Reply

Mia Gordon

Nightclub Hire for 300 people on 19/04/2019 at 22:00 - 03:30 **Opium London Club at Opium London**
19 Feb

Venue declined

Reply

Reply

Rakeb

Minimum Spend for 150 people on 26/06/2019 at 20:00 - 00:00 **Opium London Restaurant at Opium London**

07 Feb

Venue declined

Reply

Rebecca

Clubbing for 500 people on 18/04/2019 at 22:30 - 03:00 (flexible) **Opium London Club at Opium London**

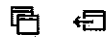
28 Jan

Venue declined

Reply

Shilpa Mashru

Birthday Party for 80 people on 30/03/2019 at 21:00 - 03:00 **Opium London Club at Opium London**



← Back to Venues & Rooms

Opium London

Published

Overview



Map and Streetview



Catering options



Venue details



Room profiles



UNPUBLISH

Note: Venue information is there to support each Room profile later on.

Overview

Venue name

Opium London

Venue description

Write a description of your venue, this will

This is a fabulous addition to the Lond
ambience, food and drinks.

Perfect for private dining, corporate ev
networking, filming, photoshoots and

We are NOT taking any ticket / promo
you.



Type here to search



RBE11

Edon Krasniqi

PERSONAL STATEMENT

As a highly-motivated General Manager within the luxury hospitality sector, I have a proven track record of providing an exemplary experience to all levels of guests, including VIPs and high profile individuals. My skills are implemented both front and back of house to seamlessly deliver a smooth running, profitable and higher profile business.

I have managed to cut running costs and secure £500k+ of yearly sponsorship in my current post. My experience at all levels of the business has provided me with a unique insight into best practices and efficient running while maintaining the energy of a venue.

RELEVANT EXPERIENCE

April 2006 - Present

Cuckoo Club | Swallow Street, London W1

Restaurant/Nightclub

Head chefs: Ollie Dabbous, Fernando Stovell

General Manager

- > Designated Premises Supervisor. Responsible for the premises license, dealing with the local council and licensing police. In my 19 years experience I have built excellent relationship with the Council and the Police.
- > Responsible for 62 members of staff on a daily basis, including all supervision, training, wages, rotas, float distribution and cashing up.
- > Managing P&L
- > Running of the restaurant.
- > Running of the night both front and back house.
- > Securing and introducing sponsorship for the company.
- > Negotiating distributor deals for the company.
- > Organising pop up events under the brand name of the company.
- > Stock Management.
- > Creating an evolving bespoke cocktail list.

August 2005 – April 2006

Nozomi | 14/15 Beauchamp Place, London SW3

Restaurant/Bar

Bar Supervisor

- > Supervision and training of staff.
- > Stock and Rota Management.
- > Creating an evolving bespoke cocktail list.
- > Looking after high profile clientele.

Flat 48
2 Hopkins Street
London
W1F 0DP

M: 07738218661

E: edon.kr@gmail.com

December 2004 – August 2005

The Atlantic Bar and Grill | 20 Glasshouse Street, London W1

Restaurant/Bar

Head Bar Tender + Bar Manager

- > Serving clientele and dealing with customer enquiries and issues.
- > Responsible for creating and closing deals with suppliers.
- > Creating a bespoke cocktail list.
- > Stock and Rota Management.
- > Capable of serving a large number and variety of cocktails at speed.

September 2003 – December 2004

Dunes | 20 Kensington Church Street, London W8

Nightclub

Bartender

- > Serving clientele and dealing with customer enquiries and issues.
- > Creating a bespoke cocktail list.
- > Capable of serving a large number and variety of cocktails at speed.

June 2001 – February 2002

Bentley's | 11/15 Swallow Street, London W1

Restaurant

Bar Manager

- > Responsible for training new staff.
- > Creating a bespoke cocktail list.
- > Stock and Management.
- > Serving clientele and dealing with customer enquiries and issues.
- > Looking after the distribution of floats and cashing up.

June 2000 – December 2001

Titanic restaurant | 33 Glasshouse street, London W1

Restaurant

Bartender

- > Creating a bespoke cocktail list.
- > Stock management.
- > Serving clientele and dealing with customer enquiries and issues

January 1998 – January 2000

Hanover Grand | 6 Hanover Street, London W1 (former address)

Nightclub

Bar Tender + Bar Manager

- > Responsible for training new staff.
- > Responsible for creating and closing deals with suppliers.
- > Serving clientele and dealing with customer enquiries and issues.
- > Looking after the distribution of floats and cashing up.

EDUCATION

November 1998 – May 1999

Westminster University, London

Pitman Certificate in Written + Spoken English

- > Certificate in Computing and Certificate in Written English

August 1998 – October 1998

Rose of York English School

Level III Certificate in Written + Spoken English

September 1992 – June 1997

Dardinia, Prishtine

Diploma | 11 GCSE Equivalent

References are available upon request.

RBE12

CURRICULUM VITÆ
MARCELLO TOSCANO



ADDRESS: 95 Jasmine House
Juniper Drive, Battersea Reach
London, SW18 1FS

MOBILE: +44 (0)79 6036 0384

EMAIL: marcellotoscano@hotmail.com

DOB: 26 May 1976

NATIONALITY: British and Italian

LANGUAGES: Native; Italian, Fluent; English, Conversational; Spanish

PROFILE:

- Management, Consultant, General Manager
- Reputable leader and strategic developer with a successful background orchestrating start-ups as well as elevating organisational performance through skilful restructuring
- Effective in boosting sales revenues, productivity and membership through advanced leadership
- Superior capabilities in selection, recruitment, training and development of top performing talent
- Expert in the identification, analysis and resolution of diverse operational issues, continuously maintaining performance and reputation

CONSULTANCY PROJECTS:

- 2011 GIAXA RESTAURANT - Island Hvar, Croatia
- 2010 MOZZINO ESPRESSO BAR GROUP - London and Brighton
- 2007 CLUB49 - Soho, London

As a management consultant I help organisations to solve issues, create value, maximise growth and improve the business performance of their clients.

- Utilising business skills to provide objective advice, expertise and specialist skills which the organisation may be lacking
- Expertise and experience overseeing the strategy, structure, management and operations of an organization
- Identifying options for the organisation and suggesting recommendations for change, as well as helping with additional resources to implement solutions
- Provide advice on how and when an existing business can expand

CAREER HISTORY:

2007-Present CLUB49 - Soho, London
Consultant, General Manager

Joined as a consultant and effectively managed the new business from inception.

- Develop the concept of the business
- Attention to detail ensuring that all aspects of the business e.g. food and drink offered, atmosphere, music, service style match and appeal with the concept of the target market
- Handle overall project management from start-up to actual operations; including sourcing appropriate furniture and equipment
- Working with interior designers to design the club and bar areas, creating food/beverage menus
- Supervising maintenance and upkeep of the equipment and the building
- In charge of hiring, managing and training all staff to manage operations effectively
- Control payroll for all staff members
- Sourcing dependable, reliable suppliers - offer low prices for quality goods
- Overseeing licensing legislation, liaise with the authorities and take full legal responsibility for the premises
- Handling financial management systems to manage financial targets of the business
- Managing all marketing campaigns and generating brand support from affiliate companies
- Maintaining customer relations and coordinating promotions

CURRICULUM VITÆ

July 2006 **LONSDALE BAR - Notting Hill, London**

Awarded; "London Best Cocktail Bar for 2 years in a row"

Bar Manager

- Managing the overall performance of the restaurant and it's operations
- Directing the recruitment
- Optimising staffing levels to match both the business demands and productivity target
- Managing the kitchen and bars
- Adhering to budgets, increasing profits and managing cash flow
- Boosting staff morale and retention by developing a solid teamwork culture

Dec 2005-Jun 2006 **LAVAZZA COFFEE - Sydney, Australia**
Area Sales Manager

Dec 2004-Dec 2005 **BARKING FROG CAFE BAR AND RESTAURANT – Sydney, Australia**
Consultant, General Manager

Working aside Luke McSweeny, Australian Barista of the year.

Responsibilities as General Manager previously mentioned, additionally;

- Food and beverage service management
- Negotiating the price of food with third party suppliers
- Maintaining accurate financial and administrative records
- Organising new initiatives and planning promotions
- Driving sales and developing new income streams
- Designing menus for the restaurant and private events
- Responsibility for health and safety and non-compliance issues

PREVIOUS EMPLOYMENT:

2002-Nov 2004 **SAK BAR - Soho, London**
General Manager

2001-2002 **THE COVE RESTAURANT - Sydney, Australia**
Bar-Restaurant Manager

2000-2001 **FUEL BAR AND RESTAURANT - Covent Garden, London**
Bartender

1995-1999 **E.DI.PO S.R.L. AND BIBATOUR - Palermo, Italy**
Coordination of National and International Meetings

EDUCATION:

1996-2000 **Law Studies Graduate, University of Palermo - Palermo, Italy**

1991-1996 **"Gonzaga" Jesuit Fathers Institute High School - Palermo, Italy**

1993-1994 **"Corpus Christi College" Student Exchange year - Perth, W.A.**
Certificate of English as a foreign language

REFERENCES AVAILABLE ON REQUEST