

BM's Luis Henrique Pires De Avila wins 'Hospitality's Got Talent' 2025

1 year ago



Luis Henrique Pires De Avila, a hospitality assistant at [BM Caterers](#), was crowned the winner of 'Hospitality's Got Talent' 2025 on Tuesday 18 March.

The event, which took place at Piano Works in London's Farringdon, saw him perform alongside a four-piece band, with a captivating rendition of INXS's 'Never Tear Us Apart'.

De Avila, said: "I feel super happy and grateful for everything that happened along the whole process.

"The Wafflemeister guys were super lovely, welcoming and ready to help and, regardless of winning or not, I went to the stage feeling like a winner for representing my BM family of more than 1,000 members. This was really my biggest honour."

Performers from the likes of Bidfood, BM Caterers, Harri, Wibble Foods, Wafflemeister and Yumpingo were cheered on by 300 attendees of their hospitality colleagues, who got to enjoy complimentary drinks and canapés as well as an evening of entertainment and live music.

The Nashville-themed evening also included singers, and a magic act.

Last year, Stuart Barnett, group sales director at Dewberry Repoint, was crowned the winner of the inaugural Hospitality's Got Talent with his rendition of Oasis' 'Don't Look Back in Anger', who reprised his performance before handing over to the new winning act.

Rikos Leong-Son, chief executive at Wafflemeister, said: "This has been another incredible year. When we first thought of this concept last year, we never quite appreciated how much the industry will take to it. We

know hospitality is full of hugely talented people, and to give people a platform to show more of their skills is something we are very proud to have achieved.

“More importantly, raising money for two huge incredible causes is very important to us and we’re grateful for everybody who supported this along the way.”

Wafflemeister organised the first Hospitality’s Got Talent last year to bring people from the industry together to celebrate and raise money for charity, as well as launching the Wafflemeister Foundation, which supports various charities through hospitality-based fundraising activities throughout the year.

Through the Wafflemeister foundation, the event also managed to raise much needed funds for charities including the Natasha Allergy Research Foundation, which aims to bring about positive change around allergies by focusing on medical research, laws and policies, education and awareness; and Make-a-Wish, which grants the ‘wishes’ of children with critical illnesses.