

Michelin-star chef boosts QEII Taste as Levy UK + Ireland contract renewed

12 months ago



[The QEII Centre](#) has extended its partnership with longstanding catering provider [Levy UK + Ireland](#), awarding a 10-year contract renewal following a competitive tender process.

A key aspect of the contract renewal was the addition of esteemed chef partnerships collaborating with the venue's renowned in-house catering service, QEII Taste. Green Michelin-starred chef and former protegee of Gordon Ramsay at Petrus, Will Devlin will be the first chef to work alongside QEII Taste Executive Head Chef, Danilo Barbagallo and his team to create 'Michelin Dinner Packages' for banquets.

Levy UK + Ireland has provided catering services at The QEII Centre for almost 40 years. The catering company behind some of the most famous venues and events in the UK and Europe, Levy shares The QEII Centre's commitment to sustainability, with a focus on plant-forward menus, seasonal produce, and reducing food waste.

Levy's new partnership will elevate its QEII Taste offering with the best banqueting menus incorporating locally sourced seasonal ingredients and guest chef partners, driven by Barbagallo and delivered by the seasoned pros at QEII Taste. In March, Levy held its show-stopping Chefs' Table event at The QEII Centre, uniting 26 esteemed chefs who collectively hold 28 Michelin stars to serve 22 different six-course menus to over 300 guests.

Mark Taylor, Chief Executive, The QEII Centre, said: *"We are proud to announce the reappointment of Levy UK + Ireland. Having worked with the team for a number of years, we know them to be passionate and hardworking, and dedicated to delivering not only exceptional quality food, but outstanding customer service with a clear focus on sustainability."*

“We would also like to welcome Will Devlin to our skilled QEII Taste team. Will is a hugely talented chef and will be an incredible asset to the venue, further elevating our offer to our clients and underscoring our commitment to excellence.”

“The QEII Centre and Levy have a long history of shared success, and we are thrilled to continue to provide exceptional experiences together,” said Jon Davies, CEO of Levy. “We collectively strive to minimise our environmental footprint and collaborate with suppliers and chefs who share this commitment, so having Will Devlin on board is fantastic!”

QEII Taste Executive Head Chef, Danilo Barbagallo, comments: *“I am thrilled that Levy was successful in the tender process and that we will continue working in conjunction with The QEII Centre. Our shared values around sustainability and providing an exceptional guest experience forms the foundations of a strong continuing relationship. This achievement is a testament to the hard work of the QEII Taste team as we move forward together. Working alongside renowned chef Will Devlin has been truly rewarding, and I look forward to introducing his dishes and culinary ethos at QEII events soon.”*

The award-winning QEII Taste by Levy UK + Ireland believes that food has an invaluable part to play in creating stand-out experiences and prides themselves on delivering exceptional quality food which not only tastes great but is good for the planet too. All clients are provided with sustainable menu options as standard to ensure environmental considerations are embedded into every event and to help organisers understand what sustainable food choices are available. This is supported with the use of climate labels to highlight environmental impact.

Watch our video [here](#), and for more information: <https://qeiicentre.london/services/qeii-taste/>