



**For Immediate Release  
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**MCCA welcomes Levy Restaurants as new food service provider  
for Hynes and Boston Convention & Exhibition centers  
*Levy commits to buy local, brings fresh approach to culinary and  
operations***

BOSTON – Starting today, Levy Restaurants is running the show as the new food service partner for the Massachusetts Convention Center Authority. The change ushers in a new era for both the Boston Convention & Exhibition and the John B. Hynes Veterans Memorial Convention centers as Levy brings its “restaurant-centric” approach to serving Boston’s clients.

The MCCA board of directors approved the new contract in February with the stipulation that the new firm purchase 50 percent of its food, beverages and supplies from local sources. Levy also agreed to accept the terms of the collective bargaining agreement with Local 26, UNITE HERE! as executed with Aramark, the previous food and beverage provider.

“Food is integral to the character of Boston and the client experience we seek to offer. With Levy working our kitchens, our guests will receive the best in fresh and authentic cuisine,” said James E. Rooney, MCCA executive director. “Levy is creative and different, and that’s why we chose them. The firm began in the restaurant business, and they continue to bring that attentive approach to their customers. We are confident that Levy Restaurants will help us create memorable experiences for our clients while also being a good business partner in the Commonwealth.”

Chicago-based Levy Restaurants begins its work in Boston with a fresh approach to both the culinary and operations side of the convention centers. They will utilize a pricing and service structure that eliminates any additional fees to clients’ bills. “Clients shouldn’t order food and beverage services, agree on a price and then get a bill with an added fee or two; that’s just bad business,” said Rooney.

In addition, Levy plans to emphasize freshness by eliminating the use of chafing dishes that overheat or dry out food. Redesigned Harvest Chef Tables will include fresh, natural, local ingredients. Menus will also be simplified while

emphasizing local food and beverages, including a delicious, signature walnut and cranberry bread to be offered only at the BCEC and the Hynes.

"This new partnership will bring together two organizations that are passionate about creating the best guest experience possible," said Andy Lansing, Levy Restaurants President and CEO. "We look forward to welcoming convention center guests to Boston and can't wait to wow them with 'The Levy Difference.' This city has such a great culinary tradition and our team will showcase the best flavors and ingredients of the region delivered with our signature heartfelt hospitality."

***About the Massachusetts Convention Center Authority (MCCA)***

The Massachusetts Convention Center Authority owns and oversees the operations of the Boston Convention & Exhibition Center, the John B. Hynes Veterans Memorial Convention Center, the MassMutual Center in Springfield, MA and the Boston Common Parking Garage. In 2008, the MCCA hosted 239 events at the BCEC and the Hynes with 914,549 attendees, generating 627,544 hotel room nights and \$522 million in economic impact for Greater Boston. The authority is currently examining a possible expansion, with more information available at [www.t5boston.com](http://www.t5boston.com).

***About Levy Restaurants***

Levy is a leader in premium dining, restaurant services and catering. The firm serves six major convention centers throughout the nation, including America's Center in St. Louis, the Georgia World Congress Center in Atlanta, Qwest Center in Omaha and the David L. Lawrence Convention Center in Pittsburgh. Part of the Compass Group, Levy Restaurants has also hosted numerous major sporting and entertainment events, including the Kentucky Derby, the World Series, Major League Baseball's All-Star Game, the Super Bowl, and the Grammy Awards.

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