

## **DAVID LEVIN made MBE in New Year's Honours List**

David Levin, hotelier, entrepreneur and torchbearer for hospitality in the UK has been recognised in Her Majesty The Queen's New Year 2016 Honours List. His elevation to the rank of Member of the Most Excellent Order of the British Empire (MBE) is for his services to hospitality and youth training.

David Levin remains the owner and managing proprietor of the 5 star Capital Hotel, Knightsbridge which he opened in 1971 and which became the blueprint for the 'boutique hotel' concept. Today he works alongside his daughter Kate. His portfolio includes The Levin Hotel, an award winning French vineyard in the Loire Valley and an artisan bakery which delivers to some of London's most prestigious establishments.

'I am delighted,' said Mr Levin, the doyen of London hoteliers. 'It's a huge honour to be recognised in this way for my work in an industry I have been so passionate about for more than 60 years. Youth training for the hospitality sector has never been more important and I will continue to create and support opportunities where I can.' Born and educated in Glasgow, Levin is a pioneer of the gastro-pub and visiting professor and benefactor of the Hospitality department at Oxford Brookes University. Among many awards over the years, he was voted Restaurateur of the Year in 1991 and Hotelier of the Year in 1994.

Levin started out in the industry as a commis waiter at the Central Hotel's Malmaison Restaurant in 1952. His first managerial role was at Hotel Lochalsh in Kyle and in 1965 he bought his first property, the 7-bedroom Royal Oak at Yattendon in Berkshire, which he developed as an early gastro-pub. Levin's dream of owning his own hotel in London was realised in 1971 when he secured a property in Basil Street, Knightsbridge, and opened The Capital. Its restaurant was one of only 4 hotel restaurants to be awarded a star in the first Michelin UK Guide (1974). Today, The Capital is home to Nathan Outlaw's Michelin-starred London restaurant, Outlaw's at The Capital.

Levin's business has evolved and expanded to include two London hotels, luxury apartments, The Metro Bistro, The London Bakery and the LEVIN Vineyard in the Loire Valley where award-winning organic red, white and

rosé wines are produced from Sauvignon Blanc and Gamay grapes. David Levin's commitment to the industry is unwavering and he is passionate about helping the next generation of hoteliers to deliver outstanding British hospitality. His career has included key industry positions: Chairman of the British Hospitality Association, Vice Chairman of the London Tourist Board, and committee member of the British Tourism Authority. He continues to be involved in the business as a mentor to his daughter, Kate Levin, who took over as general manager of The Capital in 2010; and he remains committed to Oxford Brookes University as a visiting professor and benefactor of the Hospitality department.

Reservations: [capitalhotel.co.uk](http://capitalhotel.co.uk) 0207 589 5171

About The Capital: Founded in 1971, The Capital remains under the guidance of its original owner David Levin and is managed by his daughter Kate Levin. It is a grand hotel in miniature that combines the advantages of a grand establishment run with the warmth and attention to detail that only a family-owned family-run hotel can achieve. The Capital offers 49 well-appointed bedrooms, 8 suites and a selection of comfortable apartments for longer stays. Its location is second to none in striking distance of some of London's favourite landmarks including Harrods, Harvey Nichols, the Victoria and Albert Museum, Hyde Park, and The Royal Albert Hall and the Concierge desk will be happy to arrange theatre outings, spa treatments and restaurant bookings or simply have a taxi waiting at the door.