



David Morgan-Hewitt awarded Manager of the Year at Caterer & Hotelkeeper's 2010 Catey Awards

8 July 2010: On Monday evening, 5 July 2010, judges and guests at the annual Catey Awards in London took delight in raising their glasses to David Morgan-Hewitt, Managing Director of The Goring, who was awarded Caterer & Hotelkeeper's coveted Manager of The Year 2010 award.

David has been at The Goring since 1990 and became Managing Director in 2006. He has been a fundamental force behind The Goring's continuing success. The judges were Willy Bauer (AB Hotels), Gordon Cartwright (Regent Recruitment), Chris Galvin (Galvin Restaurants), Linda Halliday (BaxterStorey), Gillian Thomson (hospitality consultant) and Carrie Wicks (Firmdale Hotels). They all agreed David's larger-than-life, inspirational character, together with his commitment to both his industry and staff and his dedication to charity work is an extremely rare combination - and that his award could not have been more well-deserved.

As Gordon Cartwright said:

'To give The Goring energy and direction isn't just about being a good hotelkeeper. It's also about building on 100 years of tradition; understanding how the past impacts the future, and providing a rolling seamless transition to maintain The Goring as an international market leader. Not an easy task but David delivers flawlessly.'

Through his constant dedication to both the guests and staff, David's hard work has been pivotal in The Goring's Catey nomination and win for 'Hotel of the Year - Independent' in 2009, its award for 'Top London Hotel' in Condé Nast's Gold List and Travel and Leisure Magazine's awards for 'World's Best Service' and 'Top London Hotel' for the past four years running.

David is well known for his unerring passion for the industry. Amongst other distinguished posts, he has been the Chairman of the London Food and Beverage Association, Vice President

and President of The Reunion des Gastronomes and Chairman of St Julian's Scholars. David is a Freeman of the City of London, a Freeman of the Worshipful Company of Innholders and a Fellow of the Institute of Hospitality.

An enthusiastic contributor to society, David gives his free time and energy to several UK charities and educational bodies, including the National Skills Academy and The Passage, which helps the homeless in Victoria. David is also an honorary colonel for the British Army for his contribution to nutrition for the troops.

- Ends -

The Goring, Beeston Place, London SW1W 0JW

To book call 020 7396 9000 or visit www.thegoring.com

About The Goring

The Goring was opened by Otto Goring in 1910. In its centenary year, it is now the only five star luxury hotel in London that is owned and run by the family that built it. Jeremy Goring is the fourth Goring to run The Goring since his great-grandfather opened it. Deep in the heart of Belgravia, just behind Buckingham Palace, the hotel is within strolling distance of the Royal Parks and the best shops, theatres and galleries in town. As it celebrates its 100th birthday in 2010 the interiors have been refreshed by some of the country's finest designers. The Dining Room, designed by David Linley, is a haven for superbly cooked English food using British ingredients. The Bar has been gloriously transformed by Tim Gosling in a theatrical, Empire style and Russell Sage has transformed six rooms overlooking the garden using Gainsborough Silks.

Above all, The Goring reflects one family's passion for quality – whose members have prided themselves on providing comfort, good food and drink and the most attentive service for one hundred years.

Press Contact

For further information contact Lucinda Buxton or Demelza Dallow, Mango PR

Lucinda.buxton@mangopr.co.uk / Demelza.Dallow@mangopr.co.uk / Telephone 020 7 421 2500