Meticulous planning by Mount Lavinia Hotel

Posted on
Outdoor marquee for an event

For Mount Lavinia Hotel success comes due to complete commitment to their vision: to devise and execute an on-going strategy that ensures the complete care of both their internal and external customers.

That premise begins with a team, which includes, Elsworth Perera, who heads the Catering and Conventions department and brings to the table experience from the Middle East with hotels such as Ritz Carlton on his resume. Chef Publis is the Sri Lankan cuisine aficionado and both the European and Indian sectors have remained well in hand for some time now. July will see a Sri Lankan-American chef added into the mix who will take over on all American delicacies with August heralding in a new Swedish chef as Kitchen Director to complete this team.

Indika Jayawardena, Executive Sous Chef has worked in USA all his life. Mats Petersson, Director of Kitchens has over 30 years of experience in Scandinavia.

The Mount Lavina Hotel caters in a vast number of menus and offers themes which are assured in authenticity. They handle events from barbeques to cocktails, social functions to gala dinners with the choice ranging from buffets to 8-course dinners and everything in between. On-site they have over 10 locations to choose from but are more than equipped to handle off-site affairs with their on-wheels service which includes the provision of all required crockery, cutlery, glassware and embellishments.

“Our goal is to provide the services. If it is very difficult to do at the last minute, instead of saying no we explain with reasons and give an alternative. Otherwise, we are open to go beyond our limits and make the customer happy. From the shore to the water, anywhere in the country, the attitude that we have created is Yes, we can,” General Manager Anura Dewapura said.