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Great Lakes Science Center announces Levy as new hospitality partner

CLEVELAND (September 20, 2017) – Great Lakes Science Center will have a new food and beverage partner come October 1. Levy has been named the exclusive hospitality partner for the Science Center and its guests.

“Levy is an exceptional company and we’re very excited to introduce people to the quality and service they can deliver,” said Science Center President & CEO Kirsten Ellenbogen. “We interviewed several qualified hospitality partners as we neared the end of our former contract, and while the decision was difficult, in the end we felt a new direction was needed to take our guest experience to the next level.”

The 10-year contract with Chicago-based Levy includes all of the Science Center’s concessions, special event catering and daily lunches for the on-site ninth grade students from Cleveland Metropolitan School District’s MC2STEM school. The new partnership will lead to capital improvements in the museum’s dining area, kitchen facilities and vending options. Levy’s culinary team plans to create a constantly evolving menu of modern spins on Midwestern classics, with a focus on seasonality and sustainability.

“Our partnership with Great Lakes Science Center offers us the opportunity to redefine the hospitality experience at the hub of one of the country’s most exciting and innovative dining regions,” said Andy Lansing, President and CEO of Levy. “We look forward to working with our partners at the Science Center, as well as local artisans and purveyors, to craft a food and beverage experience that matches the passion and innovation at the museum’s core.”

Leading the food and beverage team for Levy at the Science Center will be General Manager Marian Ciocioc, a native of Romania with a master’s degree in business from Cleveland State University. Ciocioc was most recently the catering manager for Levy at the Kentucky Expo Center in Louisville. Executive Chef Christopher Hawk, a native of Athens, Georgia, comes to Cleveland after serving as executive sous chef for Levy at a resort in Mammoth Lakes, California. The Science Center team will be rounded out by Lauren Carlson, who will serve as the Catering Sales Manager.

(Editor's note: The Science Center is now on its fall/winter operating schedule. Fall/winter hours are 10 a.m. to 5 p.m. Tuesday through Saturday and noon to 5 p.m. Sundays. The Science Center is closed Mondays and during all home Browns games.)

About Great Lakes Science Center

Great Lakes Science Center, home of the NASA Glenn Visitor Center, makes science, technology, engineering and math (STEM) come alive for more than 300,000 visitors a year through hundreds of hands-on exhibits, temporary exhibitions, the Cleveland Clinic DOME Theater, Steamship *William G. Mather*, daily science demonstrations, seasonal camps, and more. The Science Center is funded in part by the citizens of Cuyahoga County through Cuyahoga Arts and Culture. Visit **GreatScience.com** for more information.

About Levy

The disruptor in defining the premium sports and entertainment dining experience, Levy is recognized as one of the fastest growing and most critically acclaimed hospitality companies. Named one of the 10 most innovative companies in sports by Fast Company magazine, Levy's diverse portfolio includes award-winning restaurants, iconic sports and entertainment venues, and convention centers as well as the Super Bowl, Grammy Awards, PGA Championship, US Open Tennis Tournament, Kentucky Derby, and NHL, MLB, NBA AllStar Games. For more, visit www.levyrestaurants.com or follow us on [Facebook](#), [Twitter](#) or [Instagram](#).

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