

FOR IMMEDIATE RELEASE

Donatas Burneika named Hotel F&B Manager of the Year 2026

Bordighera, Italy - 28 September 2026

Donatas Burneika, Food & Beverage Manager at Grand Hotel Vilnius, Curio Collection by Hilton, has been named Hotel F&B Manager of the Year 2026 at the European Hotel Awards, recognising a hospitality professional whose work connects gastronomy, service, events and guest experience at one of Lithuania's landmark luxury hotels.

The distinction celebrates the operational leadership behind food and beverage: a discipline in which quality depends on coordination, consistency, commercial judgement and the ability to make multiple outlets and service moments feel part of one coherent hotel experience.

Food and beverage at the heart of a grand hotel

Grand Hotel Vilnius occupies a privileged position in the historic centre of Vilnius, overlooking Cathedral Square and within the city's UNESCO World Heritage setting. The 93-room property combines a long-established luxury identity with the international platform of Curio Collection by Hilton.

Its food and beverage offer plays a central role in that identity. Restaurant Telegrafas, included in the Michelin Guide, presents modern European cuisine with an emphasis on seasonality and views across Cathedral Square. Dukes Lounge & Bar, the hotel's wine collection and its private afternoon tea ritual extend the experience across different moments of the day.

The manager behind a complex guest experience

For Donatas Burneika, the role extends far beyond restaurant operations. Food and beverage management in a luxury hotel requires close coordination between culinary teams, service, purchasing, events, banqueting and the wider hotel operation, while maintaining standards that guests experience as effortless.

His professional background across meetings and events, bar operations and food and beverage management gives him a broad operational perspective. That combination is particularly valuable in a hotel where gastronomy must serve leisure guests, business travellers, private events and the local Vilnius market with equal consistency.

Leadership that is visible through consistency

The quality of a restaurant or bar is often associated with the chef, the menu or the room itself. Yet the lasting strength of a hotel F&B operation also depends on the manager who connects people, standards, timing, profitability and guest expectations behind the scenes.

Hotel F&B Manager of the Year 2026 therefore recognises a form of leadership measured through consistency: building teams, coordinating service, anticipating operational pressure and ensuring that every food and beverage touchpoint supports the overall identity of the hotel.

The logic behind Hotel F&B Manager of the Year 2026

The European Hotel Awards are not based on public voting, popularity rankings or automated scoring. Their approach is qualitative, holistic and editorial, considering leadership, consistency, service culture, guest experience and the contribution of hospitality professionals to the performance and identity of their establishments.

For Donatas Burneika, Hotel F&B Manager of the Year 2026 recognises operational depth, versatility and the ability to turn food and beverage into a coherent part of the guest journey. The distinction highlights a profession where excellence is created through people, precision and the seamless coordination of many moving parts.

DONATAS BURNEIKA Hotel F&B Manager of the Year 2026 F&B Manager - Grand Hotel Vilnius, Curio Collection by Hilton Vilnius, Lithuania
EUROPEAN HOTEL AWARDS 2026

28 September 2026

Grand Hotel del Mare Resort & Spa - Bordighera, Italian Riviera, Italy

Private international event - by invitation

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