

B&B Burlington

B&B Burlington - Being able to order food from your phone and have it delivered to your room is one of the key perks of staying at a hotel, along with having someone phone to awaken you in the morning and make your bed of course.

Room service is appealing to people who travel for different reasons. After a whole day of work for example, it is a great option to be able to unwind and have your food brought to you inside the comfort of your room without having to dress up for supper. Moreover, if you are traveling by yourself, you do not need to deal with any problems of dining by yourself when the table in the dining room beside you is full with a big group of people.

Room service is easy, quick and convenient. It can make one feel extra special to have the waiter lift up the cloches from the dishes with a flourish, otherwise known as 'those silver dome things' that keep your food warm.

Some of the new trends in room service are top chefs that have opened up restaurants in hotels offering room service menus. Various places are even making all of the beverage and food operations at the facility, from the lounges to the restaurant, available as in-room dining alternatives. Chefs are personalizing a few of the traditional room service things such as salads and burgers with their very own individual spin.

In-room menus have been expanded significantly so that they can enable the guests to fully relax and really enjoy yummy food. Gone are the days where room service was an addition offering limited selection. These days, this service has emerged as an important part of the main beverage and food scene.

The directors of the beverage and food business have noticed that customers are becoming more meticulous regarding their drink and food during their quest for healthier eating. More detailed questions are being asked about the food such as "What is the calorie count? How is it cooked? Where does it come from? What is the portion size?"

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Even if healthier eating and healthy dishes is becoming more common, there is another emerging trend which is renewed enthusiasm for comfort food. Amongst the key reasons for this is that it reminds travelers of family and home. These dishes tend to be easy and quick to make, and much cheaper. As well as being filling, comfort food provides a feeling of indulgence on some level. Desserts are a key member of the comfort food family and they have been selling low on in-room dining menus before. Lately, orders of desserts have gone through the roof. From cheesecake to sundaes to anything chocolate, there is something to please any person's cravings.