## **B&B** Burnaby

B&B Burnaby - Being able to order food using your telephone and have it delivered to your own hotel room is amongst the key perks of staying at a hotel, along with having somebody phone to wake you up in the morning and make your bed of course.

Room service is appealing to people who travel for various reasons. After a whole day of work for example, it is a terrific option to be able to unwind and have your food brought to you in the comfort of your own hotel room without having to get dressed for dinner. In addition, if you are traveling by yourself, you do not need to deal with any issues of dining alone when the table in the dining room next to you is full with a large group of individuals.

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

One new trend in the room service industry is that numerous top chefs are now connected with hotel restaurants. Some venues are even making all of the food and beverage operations at the facility, from the lounges to the restaurant, available as in-room dining options. Chefs are personalizing some of the traditional room service things like salads and burgers with their very own personal spin.

In-room menus have been expanded greatly so that they can enable the guests to completely relax and really enjoy yummy food. Gone are the days where room service was an afterthought providing limited variety. These days, this service has emerged as an essential part of the main beverage and food scene.

Within the beverage and food business, they have noticed a recent trend is that patrons requesting healthier drinks and food. More detailed questions are being asked about the cuisine like "How is it cooked? What is the calorie count? What is the portion size? Where does it come from?"

Beverage and food directors are noticing that guests, in their quest for healthier eating, are asking more detailed questions about the food: How is it prepared? Where does it come from? What's the portion size? What's the calorie count?

There has also been a renewed enthusiasm for comfort food even though healthier eating has become more common. One of the important reasons for this is that people love to be reminded of their home and family. These kinds of foods tend to be simple and fast to make, and much less expensive. As well as being filling, comfort food provides a feeling of indulgence on some level. Desserts are a main member of the comfort food family and they have been low sellers on in-room dining menus in the past. Recently, orders of desserts have gone through the roof. From cheesecake to sundaes to anything chocolate, there is always something to please any palette.