Feasting on Profit: Exploring the Interplay of Culinary Trends and Hotel Restaurant Revenue

Claudine Sykimte
Faculty, College of Technology,
Surigao del Norte State University, Surigao City, Philippines

Abstract: This study examines how food and beverage trends affect hotel restaurant revenue. By analyzing existing literature and diverse data sources, including guest reviews, revenue records, and industry reports, we uncover how culinary innovations like unique cuisines, dietary preferences, sustainable ingredients, and creative presentation styles influence financial performance. We consider economic aspects, assess guest satisfaction's significance, and conduct competitive analyses to suggest practical recommendations for hotel management, encompassing menu optimization and inventive marketing strategies. We also discuss potential future trends, offering insights to help hotels stay ahead in the ever-changing culinary landscape, ultimately enhancing guest experiences and restaurant revenue.

Keywords: Food and beverage trends, Hotel restaurant revenue, Culinary innovations

REFERENCES


