

HOTEL SAINT X NOVA CHEF: TRANSFORMING STAFF MEALS & ELEVATING GUEST SERVICE

From modest staff catering to a dynamic quarterly menu—and unlocking new room service revenue.

CLIENT OVERVIEW

Hotel Saint faced inconsistent staff meals and missed room service opportunities due to kitchen constraints and agency reliance.

CHALLENGE

 **INCONSISTENT MEALS**

 **AGENCY RELIANCE**

 **KITCHEN CONSTRAINTS**

NOVA CHEF SOLUTION

DISCOVERY & MENU DESIGN

Rapid deployment of customized rotating menu

LAUNCH STAFF MEALS

Operational simplicity with smart equipment setup

ROOM SERVICE EXTENSION

Pilot program to full launch with ongoing optimization

RESULTS & METRICS

↑ 85%

STAFF SATISFACTION

£5K

MONTHLY SAVINGS

↑ 20%

ROOM SERVICE REVENUE

"Nova Chef's solution freed up our kitchen, delighted our team, and enabled us to launch room service seamlessly." – Hotel Saint Management

KEY TAKEAWAYS

 **QUALITY STAFF MEALS DELIVERED IN DAYS**

 **ELIMINATED AGENCY COOKS WITH ROTATING MENU**

 **ENABLED ROOM SERVICE WITH MEASURABLE REVENUE UPLIFT**

BOOK A DEMO