

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.

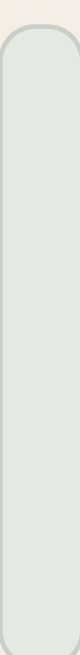
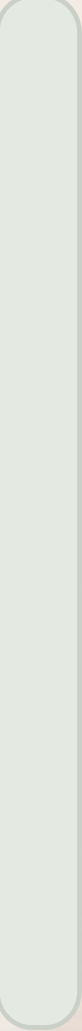
CLIENT OVERVIEW

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

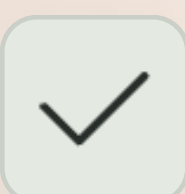
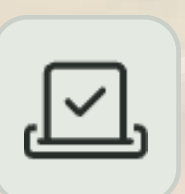
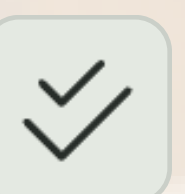
↑ 85%
STAFF SATISFACTION

£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](#)