

Food and Beverage report (Trinity Hotel chain)

Student name: Popovici Razvan-Gelu

Student number: 2207492@student.uwtsd.ac.uk

Part 1

History of Trinity Hotel chain

The Trinity Hotel chain is well-known in the United Kingdom. However, as an AI language model, I will no longer have access to recent data or specifics after September 2021 (Quek, 2012). I might not be up to date on any current affairs or the Trinity Hotel chain as a result. It is always a clever idea to visit their official website or contact them directly for the most accurate and current information about their locations, services, and amenities.

Concept of trinity hotel chain

The Trinity Hotel chain's main objective is to provide guests with first-rate accommodation and extras in several UK locations (Piercy, 2016). The following are some of the concept's key components:

Multiple Locations: The Trinity Hotel network is in use in several British cities and areas. Each location has its own special appeal and attractions to suit a wide diversity of guests.

Brand Consistency: The Trinity Hotel chain's properties are intended to offer the same kind of brand experience. This entails emphasizing the provision of excellent customer service, tranquil accommodations, and opulent amenities (Tepeci, 1999).

Accommodation Options: Trinity Hotels frequently offer a range of accommodation alternatives to satisfy various guest tastes and needs. These can include accessible rooms, family rooms, executive suites, and basic rooms to ensure inclusivity (Vigolo, 2017).

Quality and Service: Lofty standards of quality and service are strongly emphasized in the ideology of the Trinity Hotel chain. To make guests' stays enjoyable and memorable, this calls for competent staff members who pay close attention to their needs (Kandampully, 1998).

Catering to Various Segments: Trinity Hotels may be appealing to both leisure and business travellers because of their services and amenities that meet the needs of both categories.

Target audience

The Trinity Hotel network caters to all facets of the hotel business and aims to attract a diverse range of visitors (Deenihan and Caulfield, 2015).

Business Travelers: The target market for Trinity Hotels may include business professionals who require housing for conventions, meetings, seminars, or corporate travel.

Leisure Travelers: Trinity Hotels may also be able to accommodate families or tourists who are travelling for leisure, such as for vacations, weekend excursions, or sight-seeing.

Event Attendees: The target market for Trinity Hotels may include people who attend extraordinary events like weddings, social gatherings, or cultural events.

Tourists and Explorers: Trinity Hotels may be enticing to visitors to the UK since they offer a base from which to explore well-known sights and attractions (Alvarez and Asugman, 2016).

Reasoning behind menu choices

The Trinity Hotel network considers patron preferences, dietary limitations, local sourcing, culinary expertise, seasonality, and feedback when choosing its menus (Silvers, 2012). The goal is to offer a well-balanced menu that pleases a range of palates, makes use of seasonal and nearby foods, highlights creative cooking, and ensures guest satisfaction throughout their dining experience.

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ENJOY THE SWEET TASTE OF 5
COURSES AND YOUR FAVOURITE GLASS
OF WINE

TrinityHotel

Starters

Prawn Cocktail	£ 1 2
Bruschetta	£ 2 0
Crispy Calamari	£ 2 2
Cornish Crab	£ 2 2

Sides

Tiger Prawns	£ 1 5
French Beans	£ 1 8
Creamed Spinach	£ 1 5
Mashed Potatoes	£ 1 8
Broccoli	£ 1 8
Caesar Salad	£ 1 8
Greek Salad	£ 1 5
House Salad	£ 1 5
Parmesan Salad	£ 1 8
Mozzarella Salad	£ 1 8

Main Menu

Big Burger	£ 2 1
House burger served with lettuce, tomato, onion and burger sauce	
Beef Steak	£ 2 1
Aged Sirloin steak(200g) and pommes frites	
Peri Chicken	£ 2 1
Boneless spicy chicken	
Chicken Schnitzel	£ 2 1
Chicken served with pommes frites	
Beef Steak	£ 2 1

Desserts

Cheesecake	£ 1 6
Strawberry Pudding	£ 1 2
Chocolate Pudding	£ 1 2
Strawberry Cake	£ 1 6
Chocolate Cake	£ 1 4

Drinks

Milkshakes	£ 1 6
Cola	£ 1 5
Coffee	£ 1 1

Aged Sirloin steak(200g)