

Restaurant & Food Services

Hotels often provide a variety of dining options to cater to diverse tastes, dietary needs, and occasions. From all-day buffets to specialty restaurants and poolside dining, guests can enjoy international cuisines, local specialties, and curated dining experiences within the property.

Signature Dining Venues

1. All-Day Dining Restaurants

- **Concept:** Typically offer buffet-style meals alongside à la carte options for breakfast, lunch, and dinner.
- **Menu Highlights:** International dishes, live cooking stations, themed buffets (Mediterranean, Asian, Oriental), and seasonal specialties.
- **Pricing:** Buffets are usually priced per person; for a 5-star hotel, dinner ranges ₪7,000 – ₪10,000 per person, depending on the festival, season, or day of the week. Breakfast and lunch are often lower-priced.
- **Ambience:** Spacious with private or semi-private seating, casual yet upscale.
- **Hours:** Commonly 6:00 AM – 10:30 PM.

2. Specialty Restaurants (Steakhouse, Seafood, Ethnic Cuisine)

- **Concept:** High-end venues focusing on specific cuisines like steaks, seafood, Japanese, Italian, or French.
- **Menu Highlights:** Signature cuts of meat, fresh seafood platters, chef's tasting menus, and local delicacies.
- **Pricing:** Specialty dishes range ₪10,000 – ₪15,000 per entrée for premium cuts or seafood. Fine dining experiences, like tasting menus, may cost ₪15,000 – ₪25,000 per person.
- **Ambience:** Sophisticated, intimate, often with open kitchens or live grills.
- **Hours:** 6:30 PM – 12:00 AM, sometimes lunch service for selected cuisines.

3. Café & Bakery Lounges

- **Concept:** Casual cafés serving coffee, teas, pastries, cakes, sandwiches, and light meals.
- **Menu Highlights:** Artisanal desserts, signature pastries, specialty coffees, sandwiches, and wraps.
- **Special Offers:** Happy Hours, Buy-One-Get-One (BOGO) promotions, or discounts for loyalty program members.
- **Hours:** Often open 24/7 or early morning to late evening.

4. Poolside / Outdoor Dining

- **Concept:** Open-air settings ideal for casual meals, snacks, or drinks by the pool, terrace, or garden.
- **Menu Highlights:** Light comfort food, beverages, cocktails, and seasonal snacks.
- **Ambience:** Relaxed, informal, often featuring private seating or cabanas.
- **Hours:** Typically 10:00 AM – 1:00 AM, adjusted seasonally.

5. Bars & Lounges

- **Concept:** Refined spots for drinks, social gatherings, or light bites, often with live music or curated playlists.
- **Menu Highlights:** Cocktails, wines, spirits, small plates, tapas, and finger foods.
- **Hours:** 5:00 PM – 2:00 AM, depending on hotel policies.

Food Festivals & Events

Many hotels organize **themed food events** to enhance guest experience:

- **Seasonal or Cultural Festivals:** Examples include international friendship weeks, regional cuisine celebrations, or festive menus highlighting local specialties.

- **Chef's Specials & Guest Chef Events:** Periodically, hotels invite renowned chefs for special dining experiences, cooking demonstrations, or tasting menus.
- **Themed Nights:** Mediterranean, Asian, Oriental, or seafood nights with buffet or à la carte options.

Pricing for Food Events: Typically ₺6,000 – ₺10,000 per person for premium dining events.

Special Offers & Loyalty Benefits

- **Membership Discounts:** Hotels frequently offer **10–25% discounts** on F&B for loyalty program members.
 - **Bank Card Offers:** Selected credit/debit card holders may receive BOGO deals, buffet discounts, or complimentary beverages.
 - **Seasonal Promotions:** Breakfast or brunch discounts, holiday specials, and “stay & dine” packages.
 - **Inclusive Packages:** Many 5-star hotels include breakfast in room rates, while lunch and dinner may have promotional bundles.
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Additional Features & Services

- **Private Dining Rooms:** For business meetings, family gatherings, or intimate celebrations.
- **In-Room Dining / Room Service:** Meals delivered to the room, typically available 24/7 in luxury hotels. Charges may vary based on menu items.
- **Dietary Accommodations:** Gluten-free, vegetarian, vegan, or allergy-sensitive meals available upon request.
- **Catering for Events:** Weddings, corporate functions, and private parties are supported with tailored menus and on-site catering teams.