

Why go to a hotel's lobby bar when the lobby bar can come to you?

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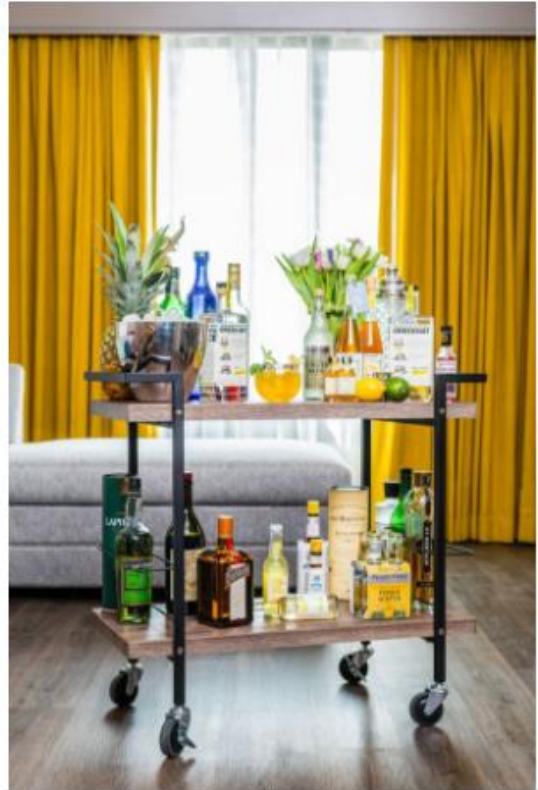
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One of the best parts of a hotel stay is spoiling yourself with a little room service. And when it comes to indulging in your favourite cocktail, that in-suite mini bar doesn't always cut it, which is why some savvy hotels have jumped on board the burgeoning travel trend of bedside mixology. From dedicated cocktail butlers who pop by to sling signature concoctions to on-demand bar carts replete with everything you need for a DIY drink, these hotel perks ensure you can catch a buzz without leaving your room – or getting out of your pyjamas).

The do-it-yourself mentality has proven popular. In Toronto, [the Drake Hotel](#) welcomes visitors with its in-room Drink Well program, an à-la-carte menu ranging from Reyka small batch vodka to Hendrick's gin, with fashionable accoutrements such as Sicilian lemon tonic water and elderflower-infused lemonade. A selection of beer and wine is also available, ideal for getting a head start on a night out or a hair-of-the-dog remedy.

Those looking for a less hands-on interpretation of the trend have plenty of options to choose from. [The Darcy](#), which opened its doors in Washington last April, has seen success with its cocktail butler. Guests can contact the front desk to summon the hotel's cocktail cart to their rooms, where a mixologist will create custom cocktails (or mocktails) featuring favourite local libations, such as Green Hat gin and Element [Shrub]. In Chicago, meanwhile, a leather-bound bar cart dubbed the Prohibition Porter makes its rounds through the halls of [The Gwen, A Luxury Collection Hotel](#). When booked in advance, a bartender will wheel the cart up and create complex concoctions during a 30-minute demonstration.



Guests can contact the front desk at The Darcy in Washington to summon the hotel's cocktail cart to their rooms.