



The Art of Fine Dining and Restaurant Etiquette

What is a table d'hôte menu?

What is a degustation menu?

What is all this cutlery for at my place setting?

Is there a correct way to hold glass of wine?

Why is it rude to push your plate away at the end of a meal?

Did you know that you should break your bread roll with your hands, not cut it with a knife?

Find out the answers to these questions and much more in our new Restaurant Etiquette presentations. Suitable for business executives grappling with the social demands of entertaining and networking, wait staff wishing to refine their knowledge and skills, or simply for those who feel there is still a place for observing etiquette and social graces in public or private dining.

Please contact us to learn more about these presentations.