



Business Dining Etiquette Program

Basic – Mock Instructional Meal

- Classroom-only (1.5–2.0 hours)
- Mock place setting & ordering practice (food not for consumption)
- Professional instruction in posture, napkin use, utensil handling, and service interactions • Fee: \$495 (up to 12 students)
- Add-on: +\$40 per additional student

Classic – 3-Course Instructional Meal

- At restaurant or venue (1.5–2.0 hours)
- Instructional practicum with Soup/Salad, Entrée, Dessert
- Etiquette guidance for ordering, dining conversation, and polite interaction with servers • Fee: \$595 (up to 12 students)
- Add-on: +\$50 per additional student

Classic Intensive – 4-Course Instructional Dinner

- Classroom Instruction (1.5 hours) + Formal Dinner (1.5–2.0 hours)
- Soup, Salad, Entrée, Dessert
- Combines structured classroom teaching with applied practice at the table
- Fee: \$795 (up to 12 students)
- Add-on: +\$60 per additional student

Premium – 5-Course Instructional Experience

- Classroom Instruction (1.5 hours) + Dinner Practicum (2.0 hours)
- Soup, Salad, Appetizer, Entrée, Dessert
- Expanded instruction covering advanced dining etiquette and multiple-course pacing • Fee: \$995 (up to 12 students)
- Add-on: +\$75 per additional student

Premium Plus – International Cuisine Series

This program may be offered as a 4-part series or as a standalone session focused on one selected cuisine. • Classroom Instruction: 1.5–2.0 hours

- International Meal Practicum: 2.0–2.5 hours
- Premium Plus I – Asian Cuisine: shared dishes, chopstick etiquette, cultural service norms
- Premium Plus II – Italian Cuisine: antipasto, pasta, entrée, dessert, coffee service

- Premium Plus III – French Cuisine: amuse-bouche, soup, fish/entrée, sorbet palate cleanser, dessert
- Premium Plus IV – Mediterranean Cuisine: mezze, salad, grilled entrée, dessert
- Total Duration: ~3.5–4.5 hours depending on cuisine
- Fee: \$1,195 (up to 12 students, per module)
- Add-on: +\$85 per additional student

Premium Intensive – 7-Course Instructional Banquet

- Classroom Instruction: 2.0 hours + Banquet Practicum: 2.5–3.0 hours
- Amuse-bouche, Soup, Salad, Fish, Entrée, Sorbet, Dessert
- In-depth instruction in advanced dining protocol, pacing, conversation, and professional comportment
- Fee: \$1,495 (up to 12 students)
- Add-on: +\$100 per additional student

What's Included

All program options include professional instruction, student materials, certificates of completion, and staff assistance.

School Responsibilities

The school provides a classroom setting with tables and chairs, coordinates with the restaurant or venue for room, servers, and meals, and pays directly for the students' meals.