



# Table Etiquette Plan



**Table manners enrich the enjoyment of every meal.**

At Hyatt Regency Tokyo, our experienced hotel staffs offer thoughtful guidance while you enjoy the cuisine itself, making the learning experience both enjoyable and insightful.

This plan is well suited for those uplevelling their professional skills as well as school events.

A selection of optional services is also available to further enhance your experience.

2025.10.1 2026.9.30 (Applicable for reservations made after 2025.10.1)



(e) Price per person ¥12,000

(e) Usage Time 1hr 30 mins

(e) Group Size 10 – 80 people

(e) Details

Course Meal (Western or Chinese Cuisine)

Tabletop Menu/ Table Manners Booklet/ Room Charge

**Optional Items :**

Amuse-Bouche ¥1,300

A small dish served prior to the course meal in French cuisine, designed to enhance anticipation for the meal and support a pleasant dining experience.

Granité ¥700

Served before the main dish, cleansing your palette before enjoying the main course.

Savor its refreshing flavors with a hint of lightness.

Beverages

Sparkling Wine (Bottle) ¥7,590 and up

White  Red Wine (Bottle) ¥7,590 and up

Non-Alcoholic Beverages (Glass) ¥822

This includes consumption tax and 15% charge

**About the Table Manners Instructor**

This is certified by The Japan Hotel & Restaurant Development Association. To be an eligible for this, one must have a minimum of 7 years of Food & Beverages experience, and receive a recommendation from either their manager or representative from their current company.



These images are for illustrative purposes only

**For Inquiry**

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