



TABLE ETIQUETTE

Master the Art of Table Etiquette Through Fine Hotel Dining



Enjoy an exquisite hotel dining experience while discovering the art of table etiquette, from using multi-course cutlery to international business drinking culture. An experienced table etiquette consultant will provide you a hands-on guidance in an engaging way. Perfect for new associate trainings, school events, and business entertainment familiarizations.

PLAN OVERVIEW

DATE

From October 1, 2026 to September 30, 2027 (Available for reservations made from September 1 onwards)

DURATION

90 minutes

NUMBER OF PARTICIPANT

10 – 80 guests

INCLUSION

Course meal (French & Chinese Cuisine), Instructor Fee, Tabletop Menu, Venue Fee, Audio/Visual rental*, Consumption Tax and Service Charge.

PRICE

¥ 12,000 per person

**subject to change*

PERFECT FOR

New Associate & Management Training, School & Career Events, Graduation, Company orientation, Becoming-of-Age Celebrations, Hospitality and Service Gatherings, or Business Organization Events.

ABOUT THE ETIQUETTE CONSULTANT

The instructors are certified by “The Japan Hotel and Restaurant Service Development Association” with a minimum of seven years of experience in the Food & Beverage Industry, including a recommendation from their Senior Manager.

FOR RESERVATIONS & INQUIRIES

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