

Common Questions for Fine Dining

General Fine Dining Experience

- What type of cuisine do you serve?
- Do you offer a prix fixe menu or à la carte options?
- Is a reservation required, or do you accept walk-ins?
- What is the ambiance like in your restaurant?
- Do you have a dress code for dining?

Menu and Specialties

- What is your signature dish or most popular menu item?
- Do you offer any seasonal dishes or limited-time specials?
- Can I customize my meal or request dietary accommodations?
- Do you offer vegetarian, vegan, gluten-free, or allergy-friendly options?
- Do you provide wine pairings or recommend beverages to go with the meal?

Service and Experience

- How is the service at your restaurant different from casual dining?
- Do you offer a multi-course dining experience?
- What types of customer service can I expect when dining at your restaurant?
- Do you offer table-side preparations or cooking demonstrations?
- Do you have a sommelier to assist with wine choices?

Pricing and Payment

- What is the average cost of a meal at your restaurant?
- Do you offer any special deals, such as prix fixe menus or tasting menus?
- Do you accept all major credit cards?
- Are gratuities included in the bill or left to the customer's discretion?

- Do you offer gift cards or loyalty programs for frequent diners?

Wine and Beverages

- What types of wines do you offer?
- Do you offer wine pairings with each course?
- Can I bring my own wine, and is there a corkage fee?
- Do you offer cocktails or other non-alcoholic beverages?
- Do you have a bar area for drinks before or after the meal?

Private Dining and Events

- Can I host a private event or party at your restaurant?
- Do you offer private rooms for special occasions?
- Can you accommodate corporate events, weddings, or large groups?
- Do you offer customized menus or catering services for private events?
- What is the process for booking a private dining experience?

Health and Safety

- What measures do you take to ensure food safety and hygiene?
- Do you accommodate food allergies and sensitivities?
- How do you ensure the freshness of ingredients used in your dishes?
- Do you have a certification for food safety or handling?
- How do you source your ingredients and ensure they are of high quality?

Reservations and Wait Times

- How do I make a reservation at your restaurant?
- Is it possible to make last-minute reservations or walk in without booking?
- Do you offer online reservation services?
- How far in advance should I make a reservation for special occasions?
- Do you have a waitlist if the restaurant is fully booked?

Customer Feedback and Reviews

- How do you handle customer feedback or complaints?
- Can I leave a review for my dining experience?
- Do you offer any incentives for leaving a review?
- How do you respond to negative reviews or customer concerns?
- Do you regularly check customer feedback to improve your services?

Special Occasions and Celebrations

- Do you offer special services for celebrations like birthdays, anniversaries, or engagements?
- Can I bring in a cake or dessert for a special occasion?
- Do you offer celebratory drinks or toasts for special events?
- Can you decorate a table or set up a special surprise for an event?
- Do you offer a dessert tasting menu for special occasions?

Sustainability and Sourcing

- Do you use local, sustainable, or organic ingredients?
- How do you ensure sustainability in the kitchen and reduce food waste?
- Do you support ethical sourcing for seafood, meat, or produce?
- Are your menu items sourced from small, local farms or suppliers?
- Do you offer any plant-based or eco-friendly dining options?