

The Golden Rules of Etiquette

at
The Plaza

Sample



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The Golden Rules of Etiquette at The Plaza For Discerning Children of All Ages

*Manners are a sensitive awareness of the feelings of others.
If you have that awareness, you have good manners.*

Emily Post, American Etiquette Expert and Writer

Welcome to the Big Apple: home of yellow taxicabs, the NY Yankees, pretzels, Broadway, and, of course, The Plaza Hotel, residence of the precocious six-year-old Eloise.

Let's pretend that because you were such a good kid this year, your parents decided to take you on a first-class vacation to New York City. Even better, you are going to stay at the world-famous Plaza Hotel, the crown jewel of all hotels, anywhere! Lucky you! At The Plaza you will stay in a luxurious setting and sample the world's finest cuisine and most attentive service. Did you know that the highly regarded architect Henry J. Hardenbergh built The Plaza in 1907? Mr. Hardenbergh also designed many other luxurious properties, including the Dakota Apartments in New York City and the Fairmont Copley Plaza in Boston.

Now some of you may not be used to your new surroundings, where your best behavior is expected. Then again, some of you may be old pros at the proper-etiquette game. Here at The Plaza we take manners very seriously. From casual dinners to weddings, we want you to have the most up-to-date facts on etiquette and dining skills. With a multiple-choice format, this smart book will demystify the art of good manners.

We've even mapped out the hotel to help you feel more comfortable in your new surroundings.

Let's begin by taking a fanciful tour of The Plaza. Upon your arrival, the very first thing you must do is check in. You skip right up to the front desk and see a lovely young lady, typing on her computer. She seems quite busy.

DINNER IN THE OAK ROOM

Don't reserve your best behavior for special occasions. You can't have two sets of manners, two social codes - one for those you admire and want to impress, another for those whom you consider unimportant. You must be the same to all people....

Lillian Eichler Watson, Author of Etiquette Books in the 1920s

This restaurant opened in 1934, and in keeping with your Broadway moves, you dance over to the northwest corner of the Oak Room. Your waiter, Peter, points out a bronze plaque. It honors George M. Cohan, a composer, playwright, actor, producer, and theater owner, who used to sit and sip pre-theater drinks in that very corner. He was the only civilian in American history to be awarded the Congressional Medal of Honor for a song, the stirring World War I national tune "Over There."



19) Where do you place your napkin when you leave the table during a meal?

- A. Place your napkin on the left-hand side of your place setting.
- B. Refold your napkin and place it on the right-hand side of your place setting.
- C. Place your napkin on your chair.
- D. Take your napkin with you. You don't want anybody else to use it while you are away from the table.

Tip • 13 At the beginning of the meal, locate your napkin; it will be to the left of your plate. Place it on the chair seat, or drape it over the back of the chair, when you excuse yourself from the table during the meal. Do not announce to the world that you need to go to the bathroom. Quietly leave the table. Upon your return, place the napkin on your lap. At the end of the meal, return the unfolded napkin to its original place on the table.

Did you know that in the early Middle Ages people wiped their mouths and hands on whatever was available, like their clothing or a piece of bread? But in the late Middle Ages, they became more refined and used a communal napkin the size of a bath towel.

Tip • 14 Use your napkin to gently blot your mouth and lips so no one would think that you just took a time-shuttle from the Middle Ages.





The End

Frequently Used French Words

Bonjour	Hello
Merci	Thank you
A bientôt	See you soon
N'est-ce pas	Isn't that so
Bon appétit	Enjoy your meal
Petit déjeuner	Breakfast
Dîner	Dinner
Maître d'hôtel	Butler or head waiter
Hors-d'oeuvre	Appetizer
Entrée	Main dish
Dessert	Dessert
Jambon	Ham
Fromage	Cheese
Soupe du jour	Soup of the day
Sauté	Fried or tossed in the pan
Grillé	Grilled or broiled
A la carte	As indicated on the menu
Prix fixe	Set price
Légumes	Vegetables
Caviar	Fish roe or Fish eggs (beluga, osetra)
Répondez s'il vous plaît	Please reply
Fraise	Strawberry
Framboise	Raspberry
Café au lait	Coffee with milk