## Unit 3

**The Hotel Dining Facilities**

**Reading**

##### Here’s a passage from a hotel brochure about dining facilities of a famous London hotel. Read the text and do the exercises that follow.

Our hotel is famous for excellent standards of service and quality. It has a dining choice for everyone, from a memorable evening of dinner and dancing to a luxurious picnic for your special trip to the country.

Afternoon tea is offered in the Foyer. Tea is served in the traditional sophisticated manner. There are sandwiches, freshly baked scones, and pastries. Guests can enjoy specially selected blends of tea. The Foyer also serves continen- tal breakfast, morning coffee and light meals, sandwiches, tea and coffee during the day.

Our Bar is famous for its champagne library with fine and unique champagnes. **Vintage** champagnes are served **by the glass.** New and classic cocktails are available. It also offers **a good selection of fine wines.** Wines are available by both the glass and bottle. There is a good selection of **delicious light** dishes and savouries. Our Bar **is an ideal place to enjoy** an after dinner brandy and cigar. It offers **an excellent choice of cigars.** The Bar is open from 11.00 a.m. to 11.00

p.m. from Monday to Saturday. On Sunday it opens at 12.00 noon and closes at 10.30 p.m. The bar **is available for private hire** before 11 a.m. Monday through Saturday and is an ideal space for launches and champagne breakfasts.

The Restaurant is spacious and elegant. The glass doors, elegant columns and simple decoration create a gracious comfortable **dining environment.** The Restaurant is open for breakfast, lunch and dinner seven days a week. Breakfast is served from 7.00 to 10.30, lunch - from 12.30 to 3.00, and dinner from 7.00 p.m. to 11.00 p.m. on week days. The **attire** is smart or casual before 6.00 p.m., jacket and tie are required after 6.00 p.m. The restaurant capacity is 120 **covers.**

The Restaurant enjoys a reputation for fine **cuisine.** The head chef is John Williams. His seasonal **menus** are based on the finest ingredients. The Restau- rant serves imaginative, classical French and British cuisine. In the mornings a traditional English breakfast is served. A full Japanese breakfast is also available. For lunch and dinner the Restaurant has an *a la carte menu*. On Friday and Sat- urday evenings **live** music is played from 8.30 p.m. and there is dinner dancing with a special **three-course** or **four-course menu** available.

Our hotel has one of the most **efficient** banqueting teams in the world. It deals with all kinds of events, from Royal occasions to high level corporate en- tertainment. Our private dining and meeting rooms are suitable for meetings, lunches and dinners for up to 48 guests, and receptions and cocktail parties for 120 guests. They are equipped with business and presentation facilities.

##### Answer the questions about the hotel dining facilities.

* 1. What dining facilities does the hotel offer?
	2. What meals are served in the Foyer?
	3. In what manner is tea served?
	4. What kinds of food are served with tea?
	5. What is the Bar famous for?
	6. What alcoholic beverages are served in the bar and how?
	7. What are working hours of the bar?
	8. When is the Bar available for private hire? What events can be organized in the bar?
	9. What does the Restaurant look like?
	10. What is the Restaurant’s dress code?
	11. How many people can the Restaurant take?
	12. What kinds of cuisine does the Restaurant serve?
	13. What menus does the Restaurant offer?
	14. What events are private dining and meeting rooms suitable for?
1. Make a list of dining facilities in the hotel and describe each.