

ABSTRACT
KHENTERING (KETERING FINE DINING)

Fine dining is a term that refers more to a more formal style of dining and offers customers a more luxurious dining experience that is not only visible from the interior, but also from the cutlery used, customer service, to the types of dishes served that require skill and expertise. high level, with trained chefs and waiters to provide exceptional service and create a luxurious atmosphere. Khentering uses quality ingredients and reliable cooking techniques to produce quality and delicious food that will not disappoint customers. The head chef is the head of Khentering and is assisted by the commis and service team who are also the admin of Khentering. Khentering has affordable prices, a new concept, but on the other hand it also has a weakness, namely for now it still only provides western dishes and cannot be a buffet. Khentering serves a 5-course set menu, namely Bomb Brulee, Fungos, Spaghetti Pomodoro, Seared Dorry, and Apple Lemon Tartelette. With a price of Rp. 475,000/pax and a fast POT of less than 1 month, and a BEP of 37 pax, the Fine Dining catering business opportunity is very promising.

Keywords: *Fine Dining; Khentering; Western cuisine*

