

catersource® + THE SPECIAL EVENT®

Table Talk & Design Strategy

Welcome to the world of table setting, where precision meets creativity and culinary magic happens! Setting a perfect table is not just about laying out cutlery and dishes, it's an art form that requires a perfect blend of style, elegance, and practicality. It is an art form that is often times not understood in the catering or planning world.



The top 5 reasons to know how to set a table properly.

Ambiance and Atmosphere:

Table settings set the tone for the event. They contribute significantly to the ambiance and atmosphere of the wedding reception. A well-set table enhances the overall aesthetic, creating a beautiful and inviting environment for guests to enjoy.

Guest Experience:

Table settings directly impact the guest experience. Thoughtfully arranged dinnerware, linens, and decor elevate the dining experience, making guests feel valued and attended to. A meticulously set table enhances the enjoyment of the meal and fosters a sense of celebration.

Visual Appeal and Photography:

Beautifully set tables provide a stunning backdrop for wedding photographs. Aesthetically pleasing table arrangements, coordinated with the wedding theme or color palette, contribute to memorable and Instagram-worthy moments captured during the event.

Personalization and Theme Expression:

Table settings offer an opportunity to express the couple's personality, style, and wedding theme. From unique centerpieces to customized place cards, the table decor can reflect the couple's story, adding a personal touch that resonates with guests.

Coordination and Cohesiveness:

Well-coordinated table settings contribute to the overall coherence and design of the reception space. When elements like table linens, centerpieces, dinnerware, and floral arrangements complement each other, they create a cohesive and visually appealing environment, enhancing the overall wedding decor.



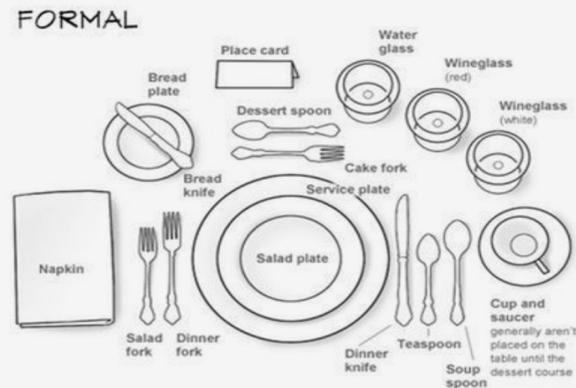
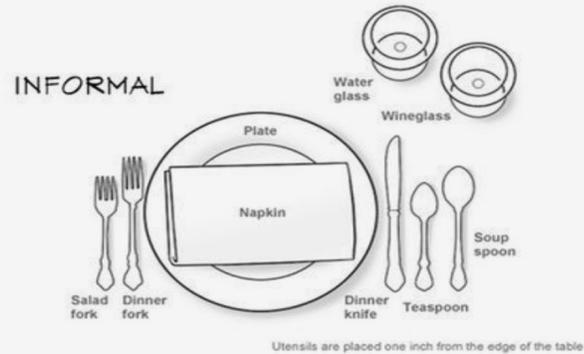
It's the details that matter.

Pick out the photo that has two small things wrong.



Fun Ways to teach your staff

TABLE SETTING DIAGRAM



1. Remember the mnemonic *FOrKS*. It will help you place the utensils in the correct order and on the proper side of the plate. Starting from the left:

- *F* stands for forks.
- *O* stands for the plate. (Just as the *F* is to the left of the *O*, so too are the forks placed to the left of the plate.)
- *r* is a reminder that all the remaining utensils, represented by *K* and *S*, go to the right of the plate.
- *K* stands for knife, so any knives are set immediately to the right of the plate.
- *S* is for spoons, so spoons are to the right of the knife or knives.

5 tips on setting a table at a wedding that everyone should know

Balance and Symmetry: Maintain balance and symmetry in the table setup. Ensure that items are evenly spaced and aligned. Use visual cues like the plate's center aligning with the chair, utensils placed in a uniform manner, and consistent spacing between place settings to create a visually pleasing layout for when guests enter.

Layering and Textures: Experiment with layering different textures and elements. Layering can involve using chargers, placemats, and table runners to add depth and dimension to the table. Mix textures with linens, glassware, and centerpieces to create an engaging setting that adds depth and interest.

Consider Guest Comfort: Place settings should be practical and considerate of guests' comfort. Ensure adequate space between place settings to avoid overcrowding. Place utensils in the order they'll be used, working from the outside in, and keep essential items within easy reach to facilitate a smooth dining experience. **DO NOT USE UTENSILS YOU DON'T NEED!**

Personalization and Detailing: Add personal touches to each place setting. Incorporate personalized elements such as custom menus, place cards with guests' names, or small favors that align with the wedding. These details not only make guests feel special but also contribute to the overall aesthetic.

Harmonize with Centerpieces: Coordinate table settings with centerpieces. Ensure that the tableware, linens, and decor elements complement and harmonize with the centerpiece. The centerpiece should enhance the overall table setting without overwhelming it, striking a balance between elegance and functionality.

What is wrong with these tables?



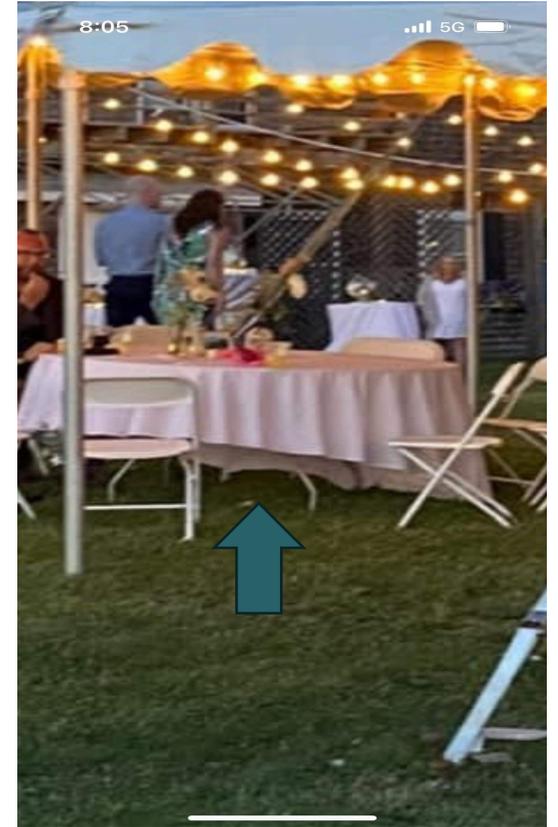
HAYLEY BAXTER PHOTOGRAPHY



PHOTO BY KELLY GIARROCCO



PHOTO BY KRISTIN SWEETING PHOTOGRAPHY



Enhancing the Look and Feel of the Table Setting

- Table runner and linen selection and placement- linens need to be floor length.
- Personal items add interest to the table like a note to each guest.
- Using colors and patterns to enhance the table setting.
- Creative napkin folding techniques.
- Creating a cohesive look throughout the event.
- Maintaining proper etiquette during meal service.
- Selection of tablecloth, placemats, and napkins.
- Types of plates and their placement.
- Types of cutleries, glassware selection and placement.
- Placement of centerpiece.



Food Presentation Matters

- How are you showing that your different?
- Will your guests remember the food you did?
- Is it interactive?



Common Mistakes to avoid for tabletop settings

Linens not fitting properly & or not touching the floor.

Chargers that are too big for the table leaving no room for anything else.

Flatware being placed wrong and in the wrong place.

Glassware not being placed correctly.

Chairs pushed all the way in.



Quick tips for plated meals

- Steak knives are ugly - make the steak so a butter knife can cut it & cut your meat horizontally.
- Don't use dark colored sauces on white China - Brown is not pretty.
- Add height to your plate, it always leads to WOWS.
- Choose the right plate for the meal size.
- Garnish is edible so don't be afraid to use it.



Family Style Vs Plated

- What's your take?
- Family style takes a lot of landscape away and florals can not really fit unless small
- Who hates family style more: caterer or florists?

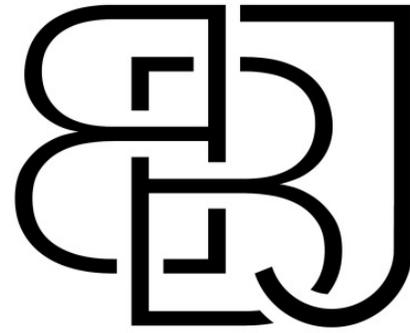


That takes the Cake!

- The cake should be centered in the middle of the table.
- Use the bridal party flowers to add texture and depth.
- Make sure the flowers match.



Sponsors
for these
tables



B B J L I N E N



Table Manners
TRANSFORMING THE TABLE

