



**HUBERT**<sup>®</sup>

*guide to*  
**TABLETOP**



# SET THE STAGE

Details matter in the dining room. We've consulted industry insiders, manufacturers and merchandising experts to provide this step-by-step guide to choosing the right items and quantities for your table. Hubert is here to help you create an engaging dining experience with the right canvas for your culinary creations.

## 5 STEPS TO SELECTING TABLEWARE

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# 4 STEPS TO SELECTING TABLEWARE

## 1. BUILD YOUR BASE

Take a look at your table and imagine the dining experience you want to provide guests. What do you want them to remember about their visit? Is it a formal or casual dining experience? The aim is often somewhere in between.

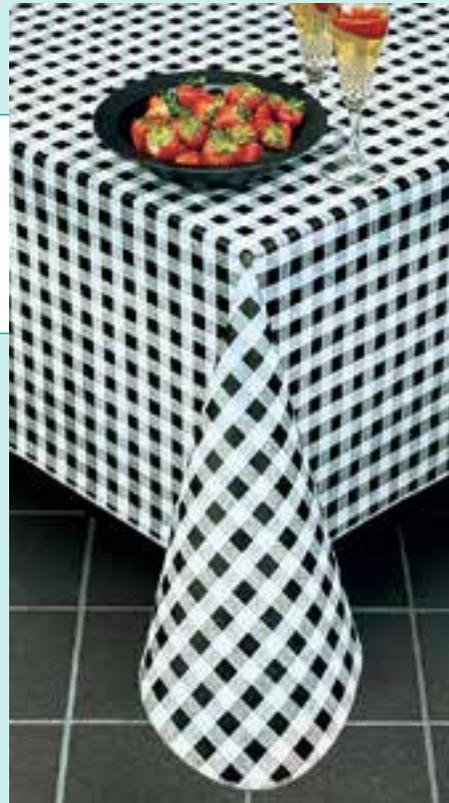
Once you have a clear picture in your head, it's time to make a list. First, you'll need to identify the number of tables you are setting, then, you'll need the table measurements. The space available will play into the tableware you choose as well as the basics, like table coverings.



## CHOOSE A TABLECLOTH FOR FUNCTION AND STYLE

### VINYL

This is an economical and convenient solution for casual eateries where tables are quickly wiped clean between turns. Vinyl lasts a long time and it is also inexpensive to replace and can be a good option for changing seasonal décor.



### DISPOSABLE

In a casual food service environment, plastic or paper table covers may be the best option. A variety of sizes, colors and patterns are available in convenient rolls or pre-cut sizes. Linen-like table covers are a low-maintenance way to dress up the table. For a more playful atmosphere, materials like chalkboard or butcher paper can be used to label dishes or let your guests write and doodle.

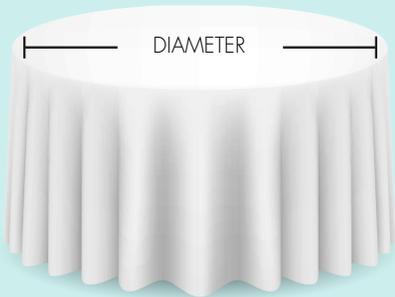


### FABRIC

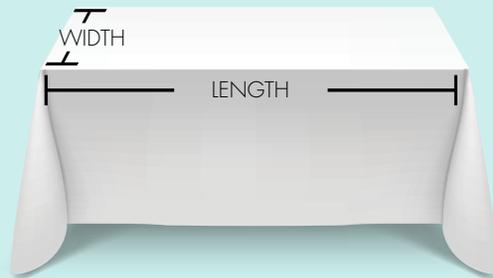
Polyester tablecloths are a popular choice for fine dining, catering and banquets because they are aesthetically pleasing while resisting spills, shrink and wrinkles. Cotton and polyester blends tend to be softer but may not withstand as much wear and washing as 100% polyester.

## HOW TO MEASURE FOR A TABLECLOTH

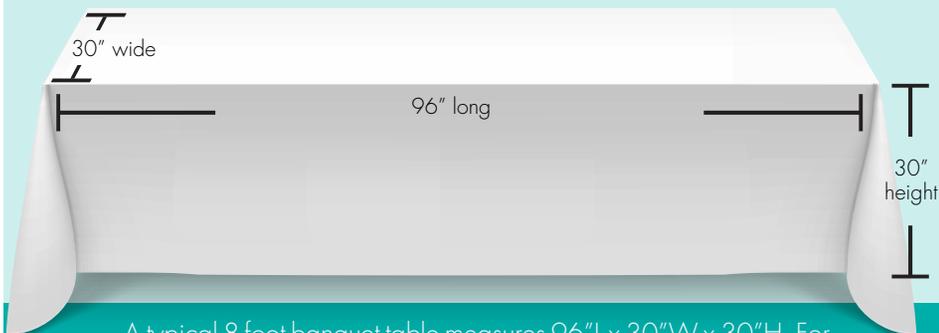
If you choose to use tablecloths, they should drape 8"-12" inches from the edge of the table. Drop the tablecloth to the floor for a more formal appearance.



FOR A ROUND TABLECLOTH:  
Diameter + (Desired Drop x 2)



FOR A SQUARE OR  
RECTANGULAR TABLECLOTH:  
(Desired Drop x 2) + width x  
(Desired Drop x 2) + length



A typical 8-foot banquet table measures 96" L x 30" W x 30" H. For a longer drop (12-15 inches), use a 120" L x 60" W tablecloth.



### ADD DEPTH TO YOUR TABLE

Build a visually pleasing presentation by adding elements of texture and color. Table runners, overlays, placemats and even napkins can accomplish this.

### TABLETOP TIP

Match your tableware to other décor elements in dining room for a memorable experience. Hubert.com offers a wide selection to achieve the desired concept.

## 2. FIRST COURSE: DINNERWARE

### COLOR, STYLE AND IMAGE

In a typical dining room, white dinnerware is usually considered the best option for showcasing the food. Warm toned colors may also be appropriate depending on your décor and brand. Remember that the tabletop is center stage for your customer experience. Imagine the way you want your menu items to appear. Are your dishes likely to appear in photographs and social media?

Service style can also come into play here. For a cafeteria or institution, bright colors may serve an important purpose, such as special meal requirements. It may help patients eat more by stimulating their senses and helping them focus on their plate. Color can elevate a guest's mood as well as the perceived value of their food, such as a plate of cheese. Color can also be infused in other ways, such as décor and linens.



## DINNERWARE CATEGORIES

### MELAMINE

Probably the most casual and usually the least expensive choice, melamine dinnerware can be a great option for providing the look of ceramic but in a significantly more durable form. Melamine is dishwasher safe but should never be used in ovens or microwaves.



### STONEWARE

Typically used in a casual food service environment, stoneware is extremely durable, sturdy and safe for ovens and dishwashers.



### PORCELAIN

While it may sound more fragile, porcelain is actually the most durable of dinnerware if cared for properly. Most collections may be dishwasher safe, but check the pattern description before purchasing.



### CHINA

Sometimes fired at a lower temperature than Porcelain, China is typically heavier with a more ivory appearance. China manufactured for commercial food service is usually microwave and dishwasher safe, but this should be verified before purchasing.



## TABLETOP TIP

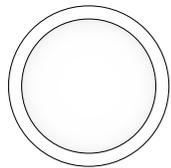
White plates help your food colors pop, but a plate in a different shape or color will highlight appetizers or special dishes.

## FACTOR SIZE INTO YOUR TABLETOP EQUATION

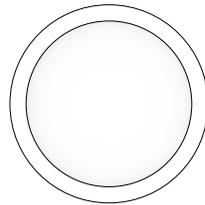
Think about your most popular menu items and the way you would like them to look on the plate. Now, consider the table space available to each guest. Smaller plates may make sense if you want to make smaller portions look plentiful, but you should plan up front for potentially higher costs for warewashing, theft and replacement.

Larger plates will obviously accommodate more generous portions, but they can also double as chargers with smaller plates placed on top. The downside, of course is that they take up more space on the table.

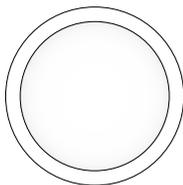
## TYPICAL PLATE SIZES



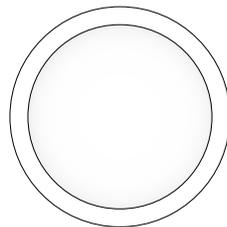
BREAD & BUTTER PLATE  
5" to 6.75"



DINNER PLATE  
9" to 12.125"

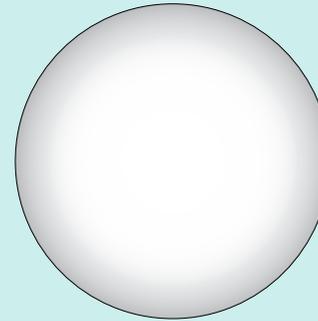


SALAD/SANDWICH/DESSERT PLATE  
7" to 8"

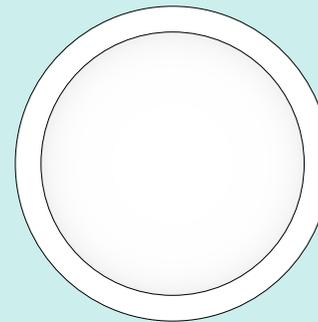


CHARGER  
10" to 12"

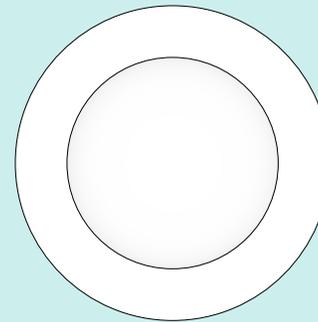
## PLATE RIM SIZES



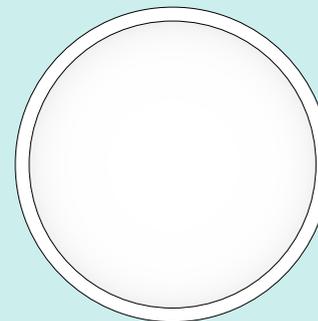
COUPE  
No rim. Contemporary appearance and maximum surface area



MID-RIM  
Versatile and allows flexibility in portion control



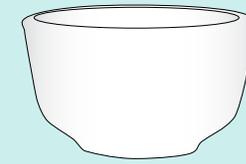
WIDE RIM  
Favorable for smaller portions but requires ample table space



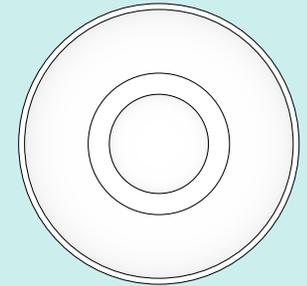
NARROW RIM  
Highlights the food

# QUANTITIES AND TYPES OF DINNERWARE PIECES

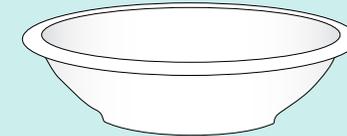
	FINE DINING	CASUAL DINING	FAMILY DINING	BANQUET	HEALTH CARE	COLLEGES/ UNIVERSITIES	CAFETERIA
CUPS	3	3.5	3.5	1.5	2.5	5	2
SAUCERS	3	3	3	1.5	2.5	3	2
MUGS	-	3	3	-	2.5	5	2.5
FRUIT DISH	2	3	3	2.5	2.5	4	6
GRAPEFRUIT BOWL	.5	1.5	1.5	-	2.5	3	1.5
RIM SOUP BOWL	.5	.5	.5	-	-	-	-
OATMEAL BOWL	.5	1.5	1.5	.5	2	4	6
STACKING CUP	3	3	3	1.5	2.5	5	2
BOUILLON CUP	1	2	1.5	1.5	2.5	2	1.5
BREAD & BUTTER PLATE	2	3	3	1.25	-	-	3
SALAD/DESSERT PLATE	2	-	2	2.5	2.5	5	-
DINNER PLATE	2	2.5	2.5	1.5	2.5	3	2
PLATTERS	1	1.5	1	-	-	-	.5
SERVING PIECES	.5	.5	.5	.5	-	-	-



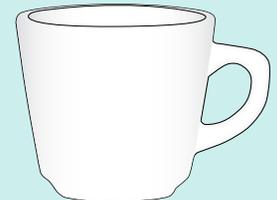
Bouillon Cup



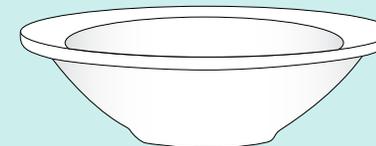
Saucer



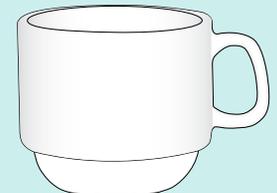
Fruit Dish



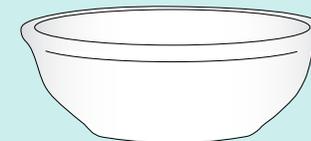
Cup



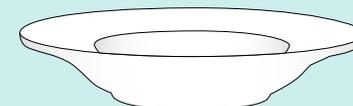
Grapefruit Bowl



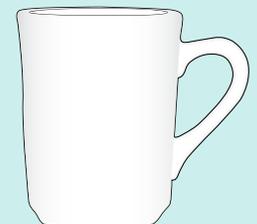
Stacking Cup



Oatmeal Bowl



Soup Bowl



Mug

information provided by **ONEIDA**

## TABLETOP TIP

Keep your extra or replacement tableware in its original packaging to prevent breakage.

## MAINTENANCE MATTERS

The style of service you provide, whether it's a cafeteria, formal dining room, etc., will dictate the type of dinnerware that will serve you best. Each service style has unique demands that will help narrow your choice. For example, cafeterias typically need at least twice as much dinnerware than other types of eateries. Institutions may be concerned with breakage. This can affect both your initial investment and replacement costs over time. Use the charts provided to determine the recommended quantities for your service style.

The body composition, or material used, must suit your usage and budget. How will your tableware be handled, washed and stored? Before choosing a collection, make sure the wash and care instructions match your procedures.

You will also want to consider whether or not manufacturers offer warranties on their product. The cost to replace pieces over time should also be considered up front. If breakage and theft are concerns, lower price dinnerware may seem like the best option. However, these options typically offer a shorter warranty and higher replacement costs. Look for durable body like fully-vitrified china or melamine to maximize your investment in terms of durability.

### TABLETOP TIP

If you have limited space, low profile plates allow you to stack 30% more in the same space as standard profile.



# 3. FACTOR IN FLATWARE

## COMPOSITION CONCERNS

The flatware you choose can create enormous impact on the customer experience. The first concern should be the composition, or the ratio of chrome and nickel in the stainless steel base. For example, 18/0 flatware is composed of 18 percent chrome and 0 percent nickel. It is important to know how this composition will react to your warewashing procedures. For example, 18/0 flatware would quickly discolor or even rust if used in a low-temperature, energy efficient dishwasher. That's because chemicals are used to sanitize (instead of high temperatures). The higher the nickel content in your flatware, the more resistant it will be to corrosion. Secondly, consider weight. The heavier a utensil feels, the more valuable it is perceived to be, thus adding to the overall aesthetic.

## AESTHETIC APPEAL

Catering, banquet and buffet service are tasked with providing a high-quality experience. Recognizable brands may be important to fulfill this goal. Heavier, forged flatware (18/10) can also convey higher quality. The chart below shows how the composition affects maintenance and aesthetics.

## FLATWARE FINISHES

Mirror Finish: Buffed, shiny

Satin Finish: Brushed, less glossy

Frosted Finish: Matte

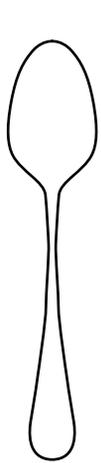
FLATWARE COMPOSITION	FEATURES
Silverplate Nickel strike and 1-10 micron silverplate	<ul style="list-style-type: none"><li>• Elegant and superior</li><li>• Handwash only</li></ul>
18/10 18% chrome and 10% nickel	<ul style="list-style-type: none"><li>• Elegant</li><li>• Easy care and maintenance</li><li>• Rust resistant</li></ul>
18/8 18% chrome and 8% nickel	<ul style="list-style-type: none"><li>• Elegant</li><li>• Easy care and maintenance</li><li>• Rust resistant</li></ul>
18/0 18% chrome and 0% nickel	<ul style="list-style-type: none"><li>• Attractive</li><li>• Magnetic</li><li>• Not recommended in low temp dishwashers</li></ul>



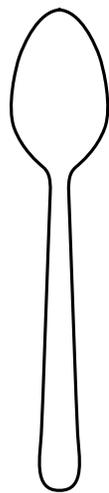
	FINE DINING	CASUAL DINING	FAMILY DINING	BANQUET	HEALTH CARE	COLLEGES/ UNIVERSITIES	CAFETERIA
TEASPOON	5	3	3	2.5	3	5	3
TABLE SPOON	.25	-	.25	-	-	-	-
BOUILLON SPOON	2	2	2	1.5	2	2	1.5
DESSERT FORK	1	2	1.5	1.5	2.5	2	1.5
DINNER FORK	2	3	3	1.25	3	3	3
SALAD FORK	3	2	2	2	2.5	3	1.5
DINNER KNIFE	2	2	3	1.5	3	3	2
STEAK KNIFE	1	1	1	1	-	-	-

information provided by **ONEIDA**

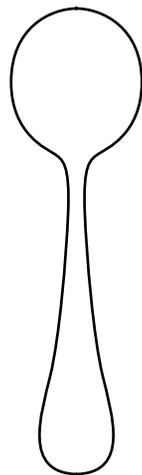
**TABLETOP TIP**  
 Purchase extra pieces up front to take advantage of the best pricing and reduce costly replacement orders. A good rule of thumb is to have 25% of your flatware in reserve.



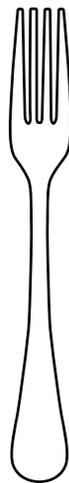
Teaspoon



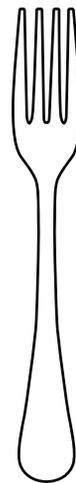
Tablespoon



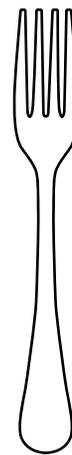
Bouillon Spoon



Dessert Fork



Dinner Fork



Salad Fork



Steak Knife



Dinner Knife

## 4. ROUND IT OUT WITH DRINKWARE

Selecting glassware is striking a balance between style that complements other aspects of the table and your space and maintenance concerns. The space you have on the table, as well as storage space should be considered. There is no shortage of options if custom cocktails or crafted brews are in your repertoire. Our merchandising experts recommend food service operators carry the basic glassware and add formal pieces as needed to suit the drink menu.

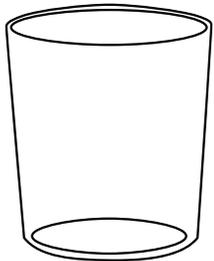
### TABLETOP TIP

Maximize your investment by training and evaluating your staff for washing and handling procedures.

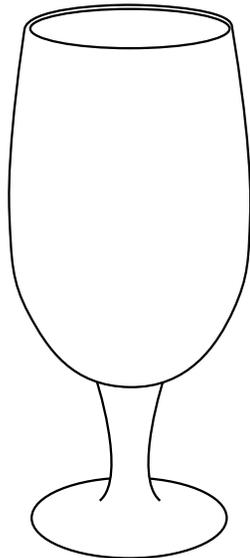


# BASIC GLASSWARE: THE RECOMMENDED ESSENTIALS

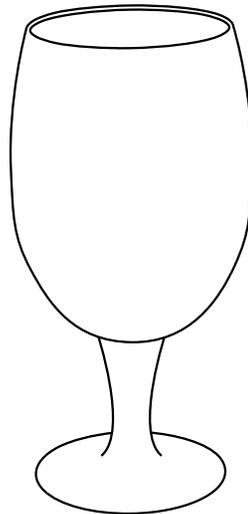
	FINE DINING	CASUAL DINING	BANQUET
JUICE 5-6 OZ.	1.5	1.5	1.5
WATER/ALL-PURPOSE	3	3	3
ICED TEA 12-16 OZ.	1.5	1.5	1.5
WINE 8.5 OZ.	1.5	1	1.5
WINE 12-16 OZ.	1	-	-
FLUTE 5.75 OZ.	1.5	1	1.5



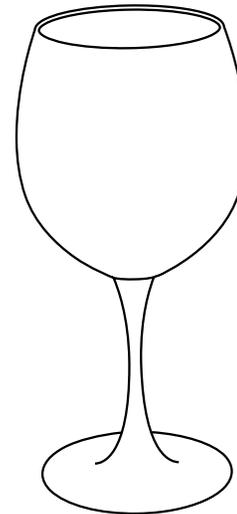
Juice



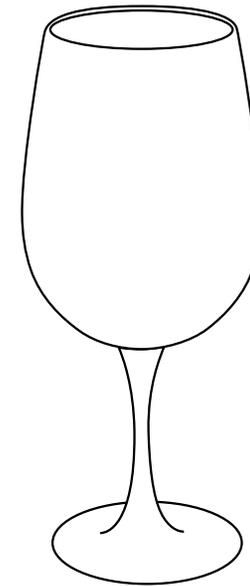
Water



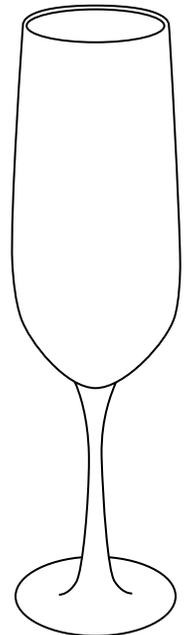
Iced Tea



Wine  
8.5 oz.



Wine  
12-16 oz.

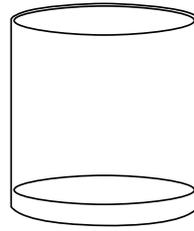


Flute

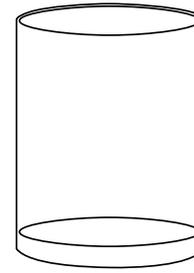
# FORMAL GLASSWARE: BEYOND THE BASICS

FINE  
DINING

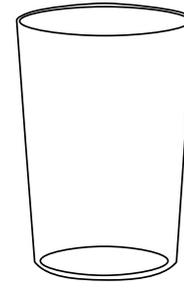
OLD-FASHIONED/ ROCKS 8.5 OZ.	3
DOUBLE ROCKS/ DOUBLE OF 10.5-14 OZ.	3
BEVERAGE 12.5 OZ.	3
HI BALL 11 OZ.	1.5
PILSNER 12 OZ.	3
BEER 16 OZ.	3
COCKTAIL 7.5 OZ.	1.5
COCKTAIL 10 OZ.	1.5
MARGARITA 12-14 OZ.	1.5
SHOT 1.25-2 OZ.	1.5
CORDIAL 4 OZ.	1.5



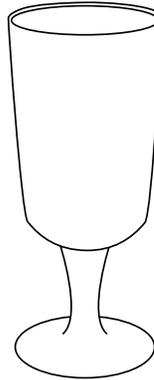
Old-Fashioned



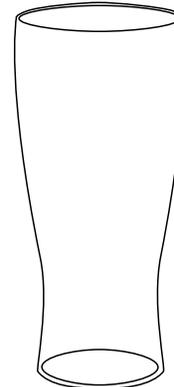
Double  
Old-Fashioned



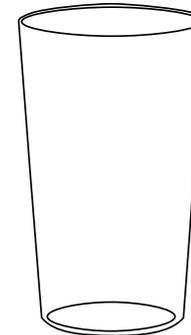
Beverage



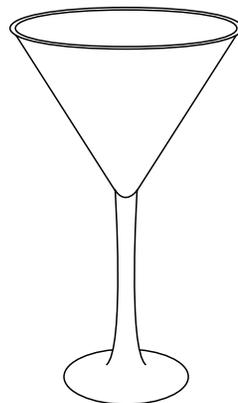
Hi Ball



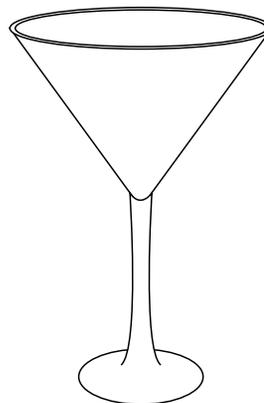
Pilsner



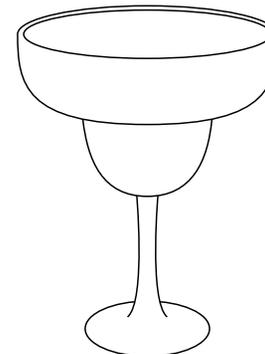
Beer



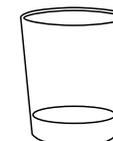
Cocktail 7.5 oz.



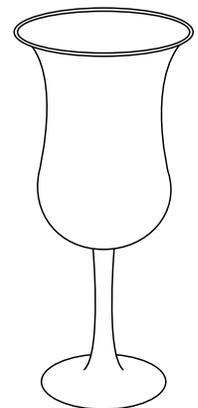
Cocktail 10 oz.



Margarita



Shot



Cordial

# PLASTIC DRINKWARE: FOR CASUAL SETTINGS

Polycarbonate drinkware provides some obvious benefits for an informal food service environment. If you are frequently serving children or offering a casual al fresco dining patio, plastic tumblers, pitchers and mugs probably make sense in terms of durability and economy. The chart provided can help you determine a desirable quantity.

12 oz. TUMBLER	4 per seat
14-16 oz. TUMBLER	3 per seat
8-10 oz. TUMBLER	2 per seat
5-9 oz. TUMBLER	1.5 per seat



# TIPS & TRENDS

Conduct inventory of tableware pieces at least annually, and allow appropriate lead time to be fully stocked for busy seasons.



Replace scratched, discolored and chipped pieces. Worn and damaged tableware will create an unfavorable impression on guests and may even be unsafe.



The tabletop is center stage for your customer experience. The perfect plating balances space, color and texture to create an experience that appeals to all senses.



A mix of trendy and classic styles will stretch your dollar and the longevity of your tabletop. To update your look without a complete overhaul, consider new tabletop accessories such as condiment containers and placemats.



## SMALL BUT SAVORY

Mini fry baskets, pans and colanders are a charming tabletop trend, but they'll also help you control portions and food costs. Use these pieces to present shared appetizers or side dishes. Downsized desserts and appetizers served in miniature versions of bowls, baskets and even buckets provide an easy upsell, giving customers a guilt-free option to indulge.





## EARTH-FRIENDLY EATS

Support farm-to-table and fresh themed menus with matching serving pieces. Galvanized buckets, wood platters and baskets complement locally sourced, responsibly grown and organic dishes. Oven-to-table serveware such as cast iron skillets with wooden underliners provide fresh from the oven service for customers.



## *my experience...*

Your table is our business. Hubert is a worldwide industry leader for food service equipment and supplies. Our inventory of 32,000 items includes tableware, décor and signage as well as back of house basics such as cookware, food storage and much more.

### **Why Choose Hubert?**

#### **SERVICE**



We share our experience—more than 70 years in the making—with our customers. Just give us a call or chat with us online for help choosing the products you need.

#### **SAVINGS**



Our commitment is providing cost effective solutions so you can profitably grow your business. You'll find thousands of frequently used items at competitive prices, as well as our private label HUBERT® Brand quality products, that are priced up to 50% less than national brands.

#### **SELECTION**



More than 32,000 products are in stock and ready to ship from our warehouses. Each year we travel the world to uncover ideas, trends, and thousands of new items to help your business grow.

### **Hubert U.S.**

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