ESTIMATING NEEDS

ESTIMATING DINNERWARE NEEDS

Please use this table for your specific set up. To figure your exact needs (i.e. dozen for your initial order quantity), multiply the number of seats in your restaurant by the ordering factor, then divide by 12. Please refer to the factor that relates to your type of dining set up.

	Fine Dining	Casual	Diners
Bouillon	1.5	-	-
Bowls	1	-	-
Cup	3.5	3	2.5
Fruit	3.5	3	2.5
Grapefruit	1.5	1.5	2.5
B & B Plate	3	2.5	-
S/D Plate	2.5	2.5	2.5
Platter	2	1.5	-
Saucer	2	1.5	2.5
Serving Items	0.5	-	-

ESTIMATING FLATWARE NEEDS

Please use this table for your specific set up. To figure your exact needs (i.e. dozen for your initial order quantity), multiply the number of seats in your restaurant by the ordering factor, then divide by 12. Please refer to the factor that relates to your type of dining set up.

	Fine Dining	Casual	Diners
Teaspoon	5	4	4
Dessert / Soup Spoon	2	2	2
Tablespoon	0.25	0.25	-
Iced Tea Spoon	1.5	1.5	-
A.D Coffee Spoon	2	-	-
Bouillon Spoon	2	2	2
Restaurant Fork	3	3	3
Salad Pastry Fork	1.5	1.5	-
Oyster / Cocktail Fork	1.5	1.5	1.5
Dinner Knife	2	2	2
B & B Knife / Spreader	1.5	1	-

ESTIMATING GLASSWARE NEEDS

All Purpose Wine, 10-15 oz 24 doz

Glass Stemware: Recommended requirement per 100 seats (includes in use & back up)

Dining (by the bottle service): Banquet: Bar (by		Bar (by the glass service	1 /		
Flute, 5-7 oz	12 doz	Flute, 5-6 oz	12 doz	Flute, 5-7 oz	6 doz
White Wine, 8-12 oz	12 doz	All Purpose Wine, 10-15 oz	24 doz	All Purpose Wine, 10-15 oz	12 doz
Red Wine, 20-23 oz	12 doz				

Glass Barware: Recommended requirement per 100 seats (includes in use & back up)

Bar:				Restaurant Bar:			
Beer, 14-16 oz	10 doz	DOF, 12-14 oz	10 doz	Beer, 14-16 oz	12 doz	DOF, 12-14 oz	8 doz
Highball, 8-10 oz	10 doz	Martini, 6-9 oz	8 doz	Highball, 8-10 oz	8 doz	Martini, 6-9 oz	8 doz
Rocks, 8-12 oz	10 doz	Brandy	3 doz	Rocks, 8-12 oz	8 doz	Brandy	2 doz
Cordial/Shot	6 doz			Cordial/Shot	3 doz		

Foodservice Glassware: Recommended requirement per 100 seats (includes in use & back up)

Bistro:		Dining Room:		Banquet:	
ul ice	24 doz	U ice	12 doz	ul ice	12 doz
Water	36 doz	Water	12 doz	Water	12 doz
Iced Tea	24 doz	Iced Tea	24 doz	Iced Tea	18 doz
		Fountain	12 doz	Fountain	12 doz

COLOR KEY

- American White (AW, 01)
- © European White (EW, 02)
- Cobalt Blue (CB, 04)
- Black (B, 05)
- Green (G, 67)
- Blueberry (BB)
- Blackberry (BL)
- Light Blue (LB, 06)
- Yellow (Y, 242)
- Butternut (BN)
- Stanford Red (2194)
- Crimson Red (CR, 664)
- Rhubarb (RH)
- California Orange (O, 210)
- Caramel (C, CP, CM)

- Brown (30)
- American White & Caramel
- European White & Black
- European White & Light Blue
- European White & Green
- European White & Yellow
- European White & Orange
- O American White / Black Band
- O American White / Green Band
- O American White / Blue Band
- O American White / Brown Band
- OAmerican White / Gold Band

- American White / Blue Band & Speckle
- American White / Brown Band & Speckle
- Country Blue / White Speckle
- Red In / Black Out (2904 / 05MF-05C)
- Orange In / Black Out (2956 / 05MF-05C)
- Yellow In / Black Out (2900 / 05MF-05C)
- Rye Green In / Black Out (2902 / 05MF-05C)
- OWhite In / Black Out (02 / 05MF-05C)
- Country Blue In / Black Out (2899 / 05MF-05C)
- Sky Blue In / Black Out (2903 / 05MF-05C)
- Pink In / Black Out (26 / 05MF-05C)
- Purple In / Black Out (2583 / 05MF-05C)
- Cobalt In / Black Out (2901)
- Black In / Black Out (05)