

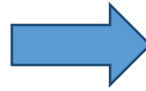
# design your space

## To Begin:

Measure the square footage of your area and divide that by our suggested space allowance per seat to determine ideal capacity.

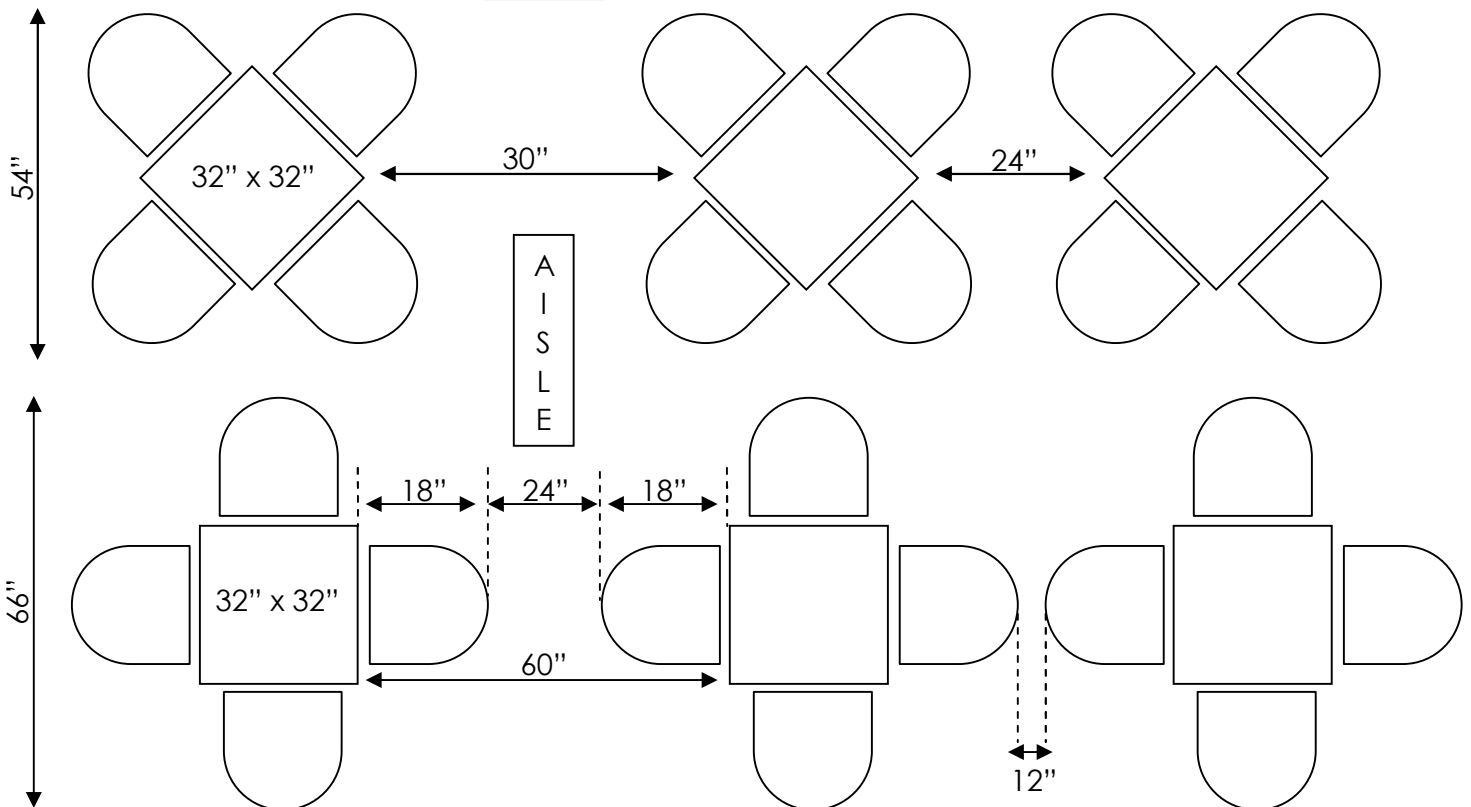
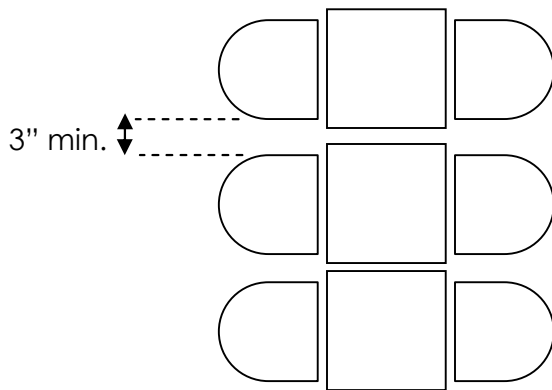
## Note:

*The ADA (Americans with Disabilities Act) requires a 36" clearance for dining area aisles. 5% of your total dining space should be accessible to wheelchair users.*



## Seating Guidelines:

- Allow 18" per seat from table edge to chair back
- Allow 48" between square tables with back-to-back chairs, which leaves 12" to push the chair out
- Allow 24" between the corners of diagonal tables for customer access with no aisles
- Allow 30" between corners of diagonal tables for customer access with a narrow aisle
- Allow 60" between square tables with back-to-back chairs for a 24" wide service aisle





## table spacing & seating

Type of Facility	Space Allowance * (ft <sup>2</sup> /seat)	Suggested Table Size Per Number of Seats			
		2	4	6	8
Table Service at Restaurants, Hotels, or Clubs	Fine Dining 15 – 18	32" x 32"	36" x 36" 32" x 48"	48" Round	32" x 48" with 32" x 48"
	Minimum 11 – 14	24" x 32"	32" x 32"	48" Round	32" x 48" with 32" x 32"
Banquet or Institutional	10 – 11	24" x 24"	32" x 32"	32" x 48" with 24" x 32"	32" x 48" with 32" x 48"
Commercial Cafeteria	16 – 18	24" x 32"	32" x 32" or 32" x 48"	32" x 48" with 24" x 32"	32" x 48" with 32" x 48"
College or Corporate Cafeteria	12 – 15	24" x 32"	32" x 32" or 32" x 48"	32" x 48" with 24" x 32"	32" x 48" with 32" x 48"
Other School Cafeterias	9 – 12	24" x 24"	32" x 32" or 32" x 48"	32" x 48"	32" x 48" with 24" x 32"

\* Total space allowance includes aisle space, server stations, and cafeteria lines (if applicable).