# Choosing the Right Table Size

When planning your seating layout there are general guidelines you should abide by. The overall space of your dining area should be about 60% of your available space. You should allow 18" from the edge of the table to the chair back and 24-30" for lateral seating. If you have square tables, allow 42" between the corners of the tables, which leaves 6" of space for chairs to push out. The standard table space per guest for formal dining is 300 square inches, as low as 175 square inches if serving one plate and one glass per customer. Below is a seating to table chart based on the table top size.
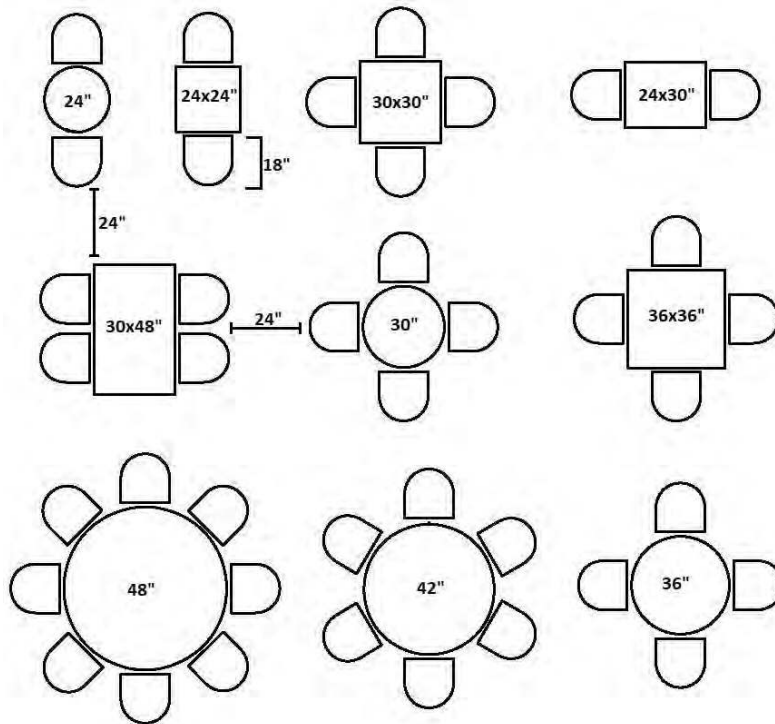
Standard sizes for a pub or deli in which one glass and one plate will be used per customer are as follows:

- For 2 people we recommend using a 24" round, a 24x24", or a 21x28" if in a narrow space.
- For 4 people we recommend using a 30" round or 30x30" square top.

For formal dining in which each person will have multiple stemware and plates a larger top is required.

- For 2 people we recommend using a 24x30" square top.
- For 4 people we recommend using a 34x34", a 36" round, or a 30x48" top.

If you have any questions, please feel free to call us at (844) 678-5705.