

The Essential Table Setting Guide

Proper table setting is an art form. Whether casual or formal, traditional or modern, presentation is everything. When properly set, tableware arrangements enhance the dining experience. Make a lasting impression using our flatware, dinnerware and drinkware setting tips. This guide gives a quick summary of the proper use of china, flatware and glassware and how much to keep on hand. Happy setting!

Table Settings by Meal

Breakfast

Flatware: [Dinner Fork](#), [Dinner Knife](#), [Teaspoon](#), [Butter Knife](#)

Dinnerware: [Dinner Plate](#), [Cereal Bowl](#), [B&B Plate](#), [Coffee/Tea Cup & Saucer](#)

Drinkware: [Water Tumbler](#) or [Juice Glass](#)

Accessories: [Napkin](#)



Quick Tip

The first meal of the day typically has a more relaxed, casual feel. Keep the number of utensils at a minimum.

Lunch

Flatware: [Salad Fork](#), [Dinner Fork](#), [Dinner Knife](#), [Teaspoon](#)

Dinnerware: [Dinner Plate](#), [Soup Bowl](#), [B&B Plate](#)

Drinkware: [Water Tumbler](#)

Accessories: [Napkin](#)

Quick Tip

Lunch can be a casual or upscale affair. Pare down your presentation for informal settings.



Dinner

Flatware: [Salad Fork](#), [Dinner Fork](#), [Butter Knife](#), [Dinner Knife](#), [Teaspoon](#)

Dinnerware: [Dinner Plate](#), [Salad Plate](#), [Soup Bowl](#), [B&B Plate](#)

Drinkware: [Water Tumbler](#), [Wine Glass](#)

Accessories: [Napkin](#)



Quick Tip

How you dress the table depends entirely on how sophisticated your dining room feels. To enhance the look of your tables at dinner, add a [tablecloth](#) or [placemats](#), and consider [candle lighting](#) and other accents.

Table Setting Guide information courtesy of Oneida and Churchill