

# 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

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

### Dining (by the bottle service):

Flute, 5-7 oz	12 doz
White Wine, 8-12 oz	12 doz
Red Wine, 20-23 oz	12 doz
All Purpose Wine, 10-15 oz	24 doz

### Banquet:

Flute, 5-6 oz	12 doz
All Purpose Wine, 10-15 oz	24 doz

### Bar (by the glass service):

Flute, 5-7 oz	6 doz
All Purpose Wine, 10-15 oz	12 doz

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

### Bar:

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

### Restaurant Bar:

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

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

### Bistro:

Juice	24 doz
Water	36 doz
Iced Tea	24 doz

### Dining Room:

Juice	12 doz
Water	12 doz
Iced Tea	24 doz
Fountain	12 doz

### Banquet:

Juice	12 doz
Water	12 doz
Iced Tea	18 doz
Fountain	12 doz

## COLOR KEY

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

- Brown (30)
- American White & Caramel
- European White & Cobalt Blue
- European White & Black
- European White & Light Blue
- European White & Green
- European White & Yellow
- European White & Crimson Red
- European White & Orange
- American White / Black Band
- American White / Green Band
- American White / Blue Band
- American White / Brown Band
- American White / Gold Band

- American White / Blue Band & Speckle
- American White / Brown Band & Speckle
- Country Blue / White Speckle
- Red In / Black Out
- Orange In / Black Out
- Yellow In / Black Out
- Rye Green In / Black Out
- White In / Black Out
- Country Blue In / Black Out
- Sky Blue In / Black Out
- Pink In / Black Out
- Purple In / Black Out
- Cobalt In / Black Out
- Black In / Black Out