



GAR[®]
PRODUCTS

Great conversations start here.™

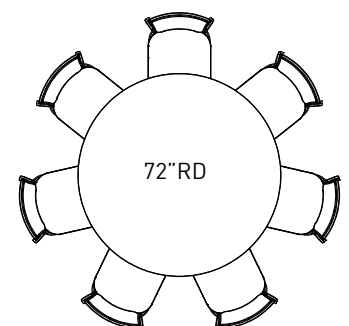
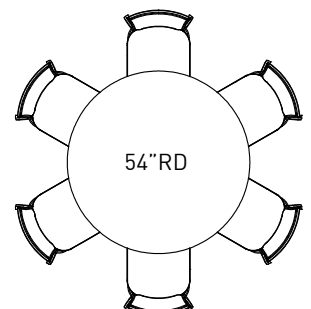
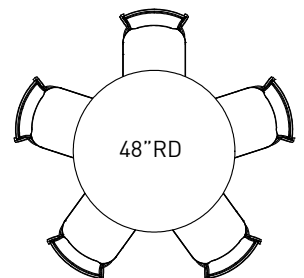
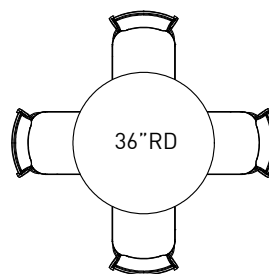
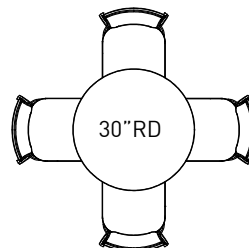
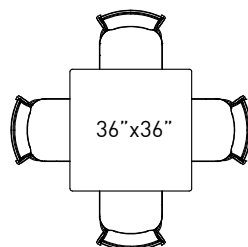
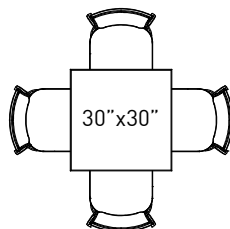
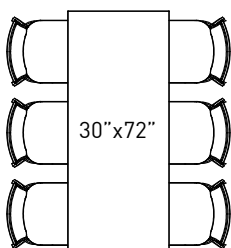
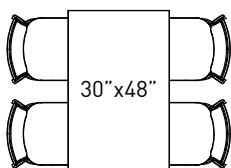
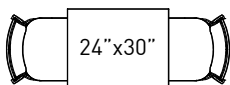
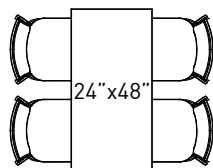
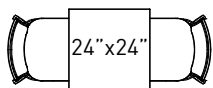
SEATING GUIDE

HOW MANY CHAIRS FIT AROUND A TABLE?

Knowing the proper combination of tables will not only utilize the seating capacity in a restaurant properly, but will increase profit and decrease wait time as well. Using smaller tables, and then combining them for parties of various sizes, is a great way to have a fully functional and adjustable layout. Keep in mind that combining smaller tables can create the loss of some seating capacity.

To help create ambiance in larger restaurants, use larger capacity tables to establish "special areas". Even though larger tables tend to lead to a loss in seating capacity, a larger restaurant will often have ample numbers of larger parties to help offset that loss.

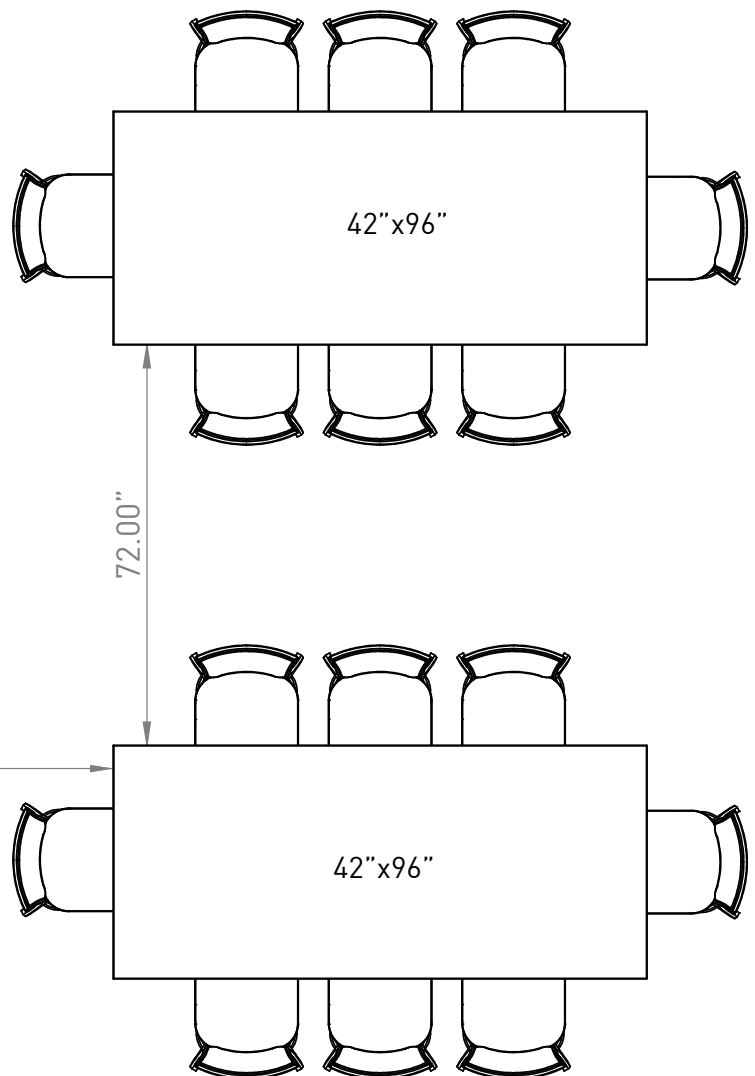
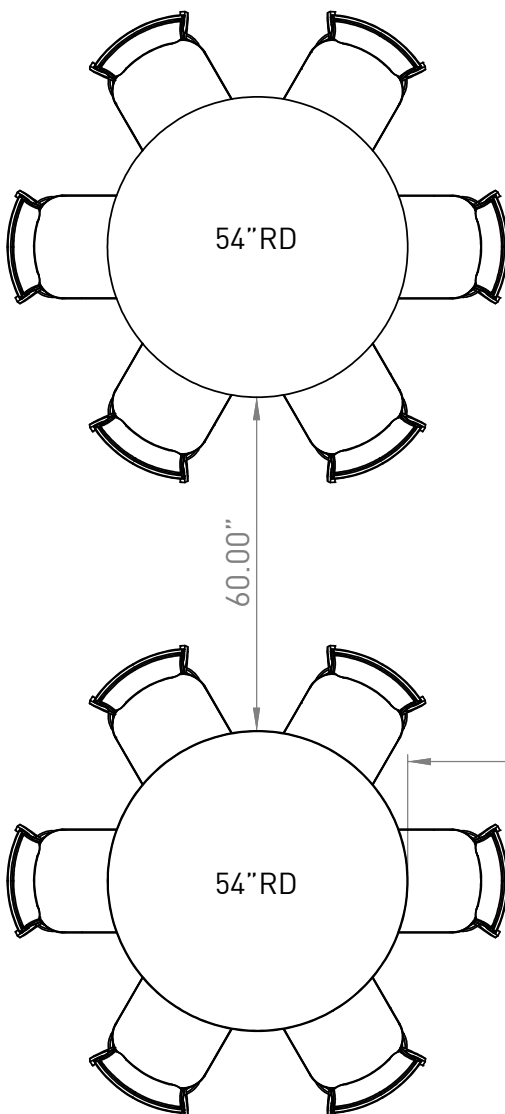
The images below provide simple guidelines for table and seating capacity. These formats are based off of standard chair sizes. You may need to modify your layout if larger, swiveling or castored chairs are being used.



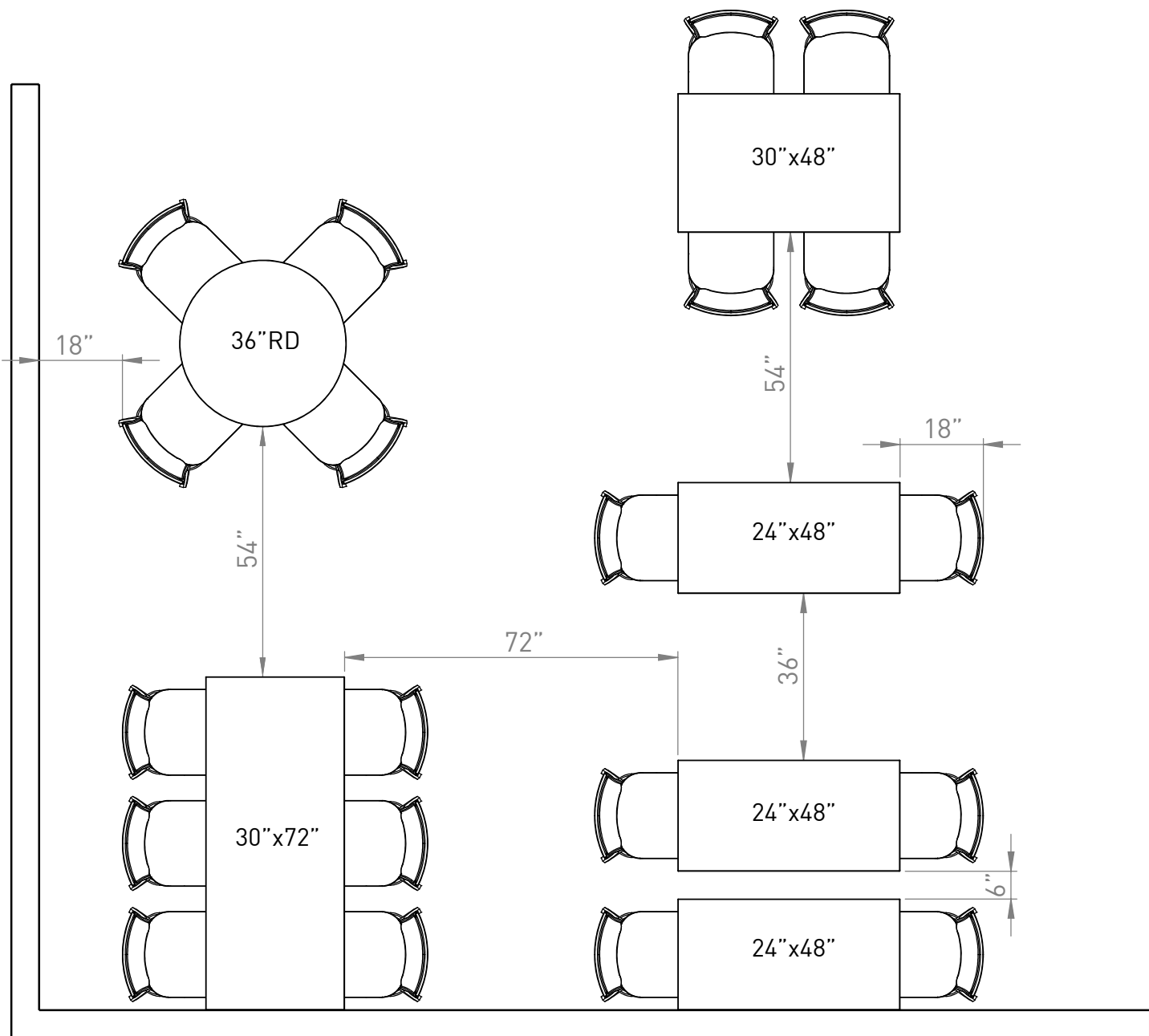
AISLE SIZE MATTERS

The layout of a seating area is normally decided by three things, room size, shape and function. When setting up a public seating area, always consult and adhere to local codes for restrictions and safety requirements concerning table spacing.

The images below provide basic guidelines for aisle spacing, but remember that there can never be too much room to create and enhance a memorable dining experience.



72.00"



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