

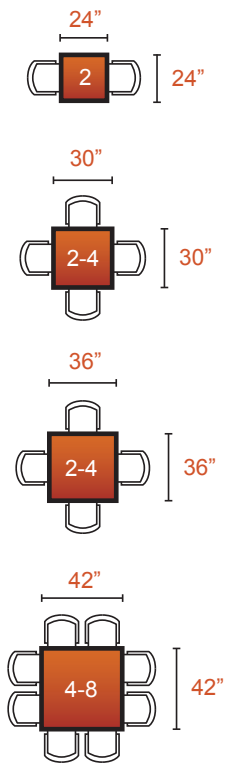
One extremely important decision about opening or owning a restaurant is determining a seating structure and seating capacity. No matter how your restaurant may be set up, determining the capacity of your restaurant is crucial for day-to-day operations, kitchen management, and staffing. Whether you want a large-scale or small-scale restaurant, the capacity could be the single greatest influence on the restaurant as a whole.

BOOTH SEATING CAPACITY:

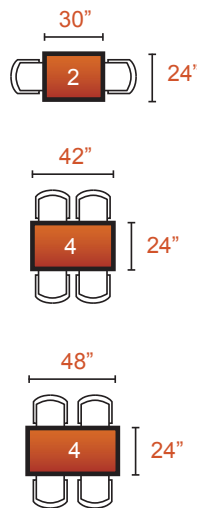
- 30" 2
- 42" 4
- 48" 4
- 54" 4-6
- 60" 6

RECOMMENDED TABLE SEATING CAPACITY

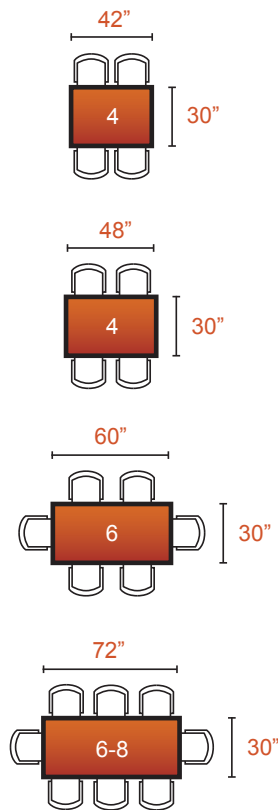
SQUARE



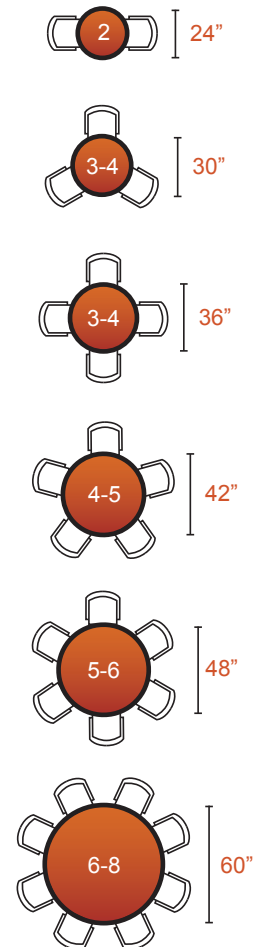
24" RECTANGLE



30" RECTANGLE



ROUND



“Rule of thumb” for most restaurants:

60% = Dining Room Total Area.

40% = Kitchen, Cooking, Storage, Preparation, etc, Total Area

Recommended square feet **PER PERSON** for different restaurant types:

Fine Dining: 18 - 20 Square Feet

Full Service Restaurant Dining: 12 - 15 Square Feet

Counter Service: 18 - 20 Square Feet

Fast Food Minimum: 11 - 14 Square Feet

Table Service, Hotel/Club: 15 - 18 Square Feet

Banquet, Minimum: 10 - 11 Square Feet

The traffic path between occupied chairs should be at least 18 inches wide. Leave 4 – 5’ between tables (This figure includes chair space) To determine area for wait stations: 1 small station (6 - 10 Sq ft) per 20 diners. 1 large central station (25-40 Sq ft) per 60 diners. In determining the length for a bar, allow 1’8” -1’10” per person (standup), or 2’ per bar stool.

IMMEDIATE GUEST SPACE

Allow 18” from edge of table to chair back for guests.

Allow 24-30” for lateral seating. Note arm and oversized chairs may require more space.

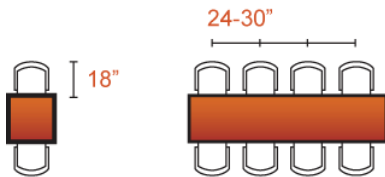


TABLE SPACING

Allow 42” between edges of square tables. This allows 6” for chairs to pull out.

Allow 60” between edges of square tables with service aisles. This allows 26” for service aisle.



Allow 24” between corners of diagonal tables without service aisle.

Allow 30” between corners of diagonal tables with narrow service aisle.

