Formal Table Setting

Elegance in every detail

The Flatware

2. **Salad Fork**
   Used for salads or appetizers
3. **Dinner Fork**
   Used for the main course
4. **Fish Fork**
   Used for fish or seafood
5. **Dinner Knife**
   Used for the main course
6. **Fish Knife**
   Used for fish or seafood
7. **Soup Spoon**
   Used for soups or broths

The Napkin

1. **Napkin**
   Placed on the plate or to the left of the forks. Use it neatly in your lap.



The Place Setting

1. **Charger Plate (Base)** – Adds beauty and protects the table.
2. **Dinner Plate (Middle)** – For the main course.
3. **Salad / Appetizer Plate (Top)** – For the first course.

The Glassware

11. **Water Glass**
    Always placed above the knife.
12. **Red Wine Glass**
    For red wine.
13. **White Wine Glass**
    For white wine.

Additional Items

8. **Cup & Saucer**
   For coffee or tea.
9. **Bread Plate**
   For bread or rolls.
10. **Dessert Utensils**
    Brought in with dessert. Fork for cake, spoon for ice cream or fruit.
15. **Place Card**
    Shows the guest's name and seat.

The Order of Courses

1. Appetizer (Salad)
2. Soup
3. Fish (If served)
4. Main Course (Entrée)
5. Salad (If not served first)
6. Dessert
7. Coffee / Tea

Quick Tips

- Work from the outside in.
- Forks on the left, knives and spoons on the right.
- Glasses are used from right to left.
- Keep your setting neat and elegant.
- Enjoy with confidence and good manners!

PREVIEW