

GENERAL

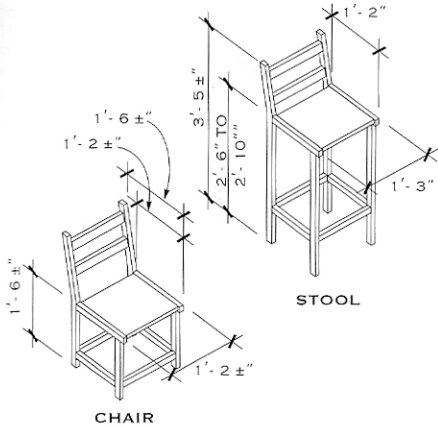
Round tables are usually recommended for seating four or more persons.

Dimension "A" depends on the perimeter length necessary per seat (1 ft 10 in. to 2 ft 0 in. per person). For cocktails, 1 ft 6 in. is sufficient.

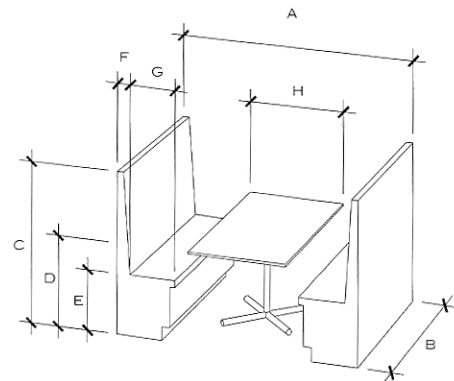
Tables 3 ft 0 in. and wider will seat at least one person at each end.

Smaller sizes are satisfactory for drink service; larger sizes for food. Tables with center bases accommodate coupled table arrangements better than four-legged tables.

The type and style of service affect tables and arrangements. Consider the use of service carts, high chairs, as well as accessibility for the disabled. See the Americans with Disabilities Act (ADA) requirements below.



TYPICAL DIMENSIONS



BOOTH DIMENSIONS

- A = Seat back to seat back: 5' - 6" to 6' - 2"
- B = One person per side: 2' - 0" to 2' - 6"
- Two persons per side: 3' - 6" to 4' - 6"
- Three persons per side: 5' - 0" to 6' - 2"
- C = 3' - 0" to 4' - 0"
- D = 2' - 6"
- E = 1' - 6"
- F = 2" to 4"
- G = 1' - 6" ±
- H = 2' - 0" to 2' - 6"

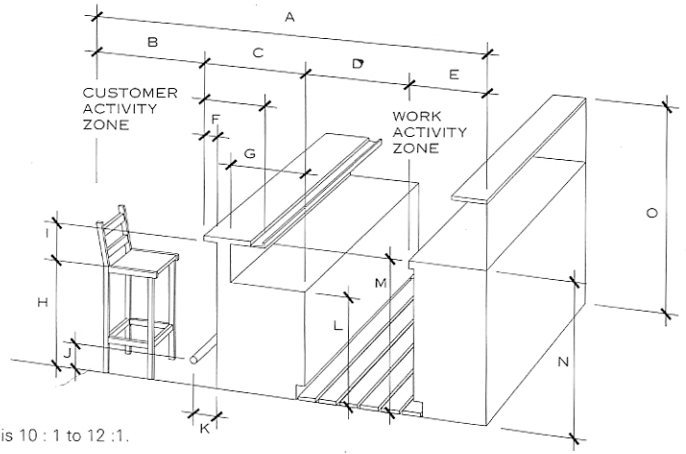
NOTES

1. Local building codes may determine actual booth sizes. Tables are often 2 in. shorter in length than seats and may have rounded ends. Circular booths have overall diameter of approximately 6 ft 4 in.
2. Eliminate one booth and replace with table to provide access for wheelchair.

BOOTHS

BAR DIMENSIONS

- A = 8' - 4" to 11' - 7"
- B = 1' - 6" to 2' - 0"
- C = 2' - 4" to 3' - 2"
- D = 2' - 6" to 3' - 0"
- E = 2' - 0" to 2' - 6"
- F = 6" to 7"
- G = 1' - 10" to 2' - 2"
- H = 2' - 6" to 2' - 10"
- I = 11" to 1' - 10"
- J = 7" to 9"
- K = 6" to 9"
- L = 2' - 6"
- M = 3' - 6" to 3' - 9"
- N = 3' - 0" to 3' - 6"
- O = 5' - 0" to 5' - 9"

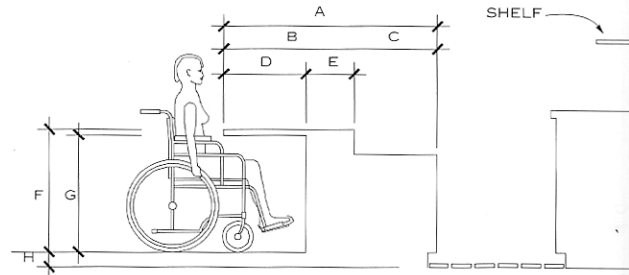


NOTE

Ratio of counter seating to servers is 10 : 1 to 12 : 1.

LOW COUNTER DIMENSIONS

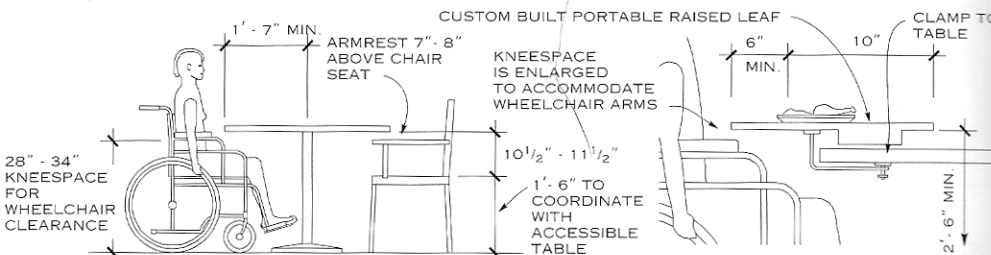
- A = 4' - 11" to 5' - 6"
- B = 3' - 1" to 3' - 3"
- C = 1' - 10" to 2' - 0"
- D = 1' - 7" minimum
- E = 1' - 6" to 2' - 0"
- F = 2' - 4" to 2' - 8"
- G = 2' - 3" minimum
- H = 4" to 8"
- I = 5' - 0" minimum



NOTE

A continental bar with low seating is one means of achieving accessibility. The bartender's area can be lowered or the seating area can be on a raised platform accessed by ramp.

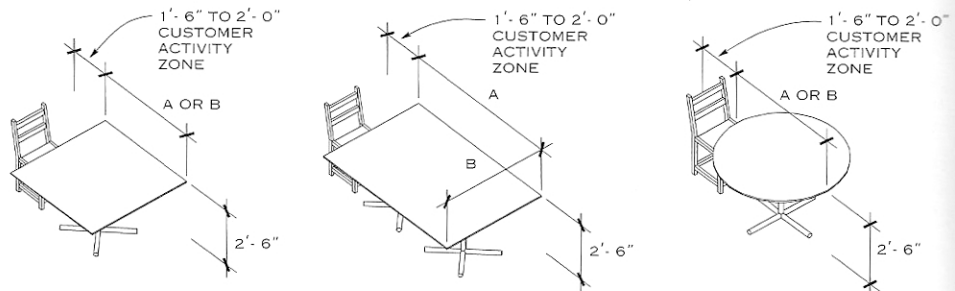
BARS AND COUNTERS



NOTE

A raised leaf is one retrofit option.

ACCESSIBLE FURNITURE



SQUARE TABLES

PERSONS	A OR B
2	2' - 0" to 2' - 6"
4	3' - 0" to 3' - 6"

RECTANGULAR TABLES

PERSONS	A	B
2 (on one side)	3' - 6" to 4' - 0"	
6 (3 on each side)	5' - 10" to 7' - 0"	2' - 6" to 3' - 0"
8 (4 on each side)	7' - 6" to 9' - 0"	

ROUND TABLES

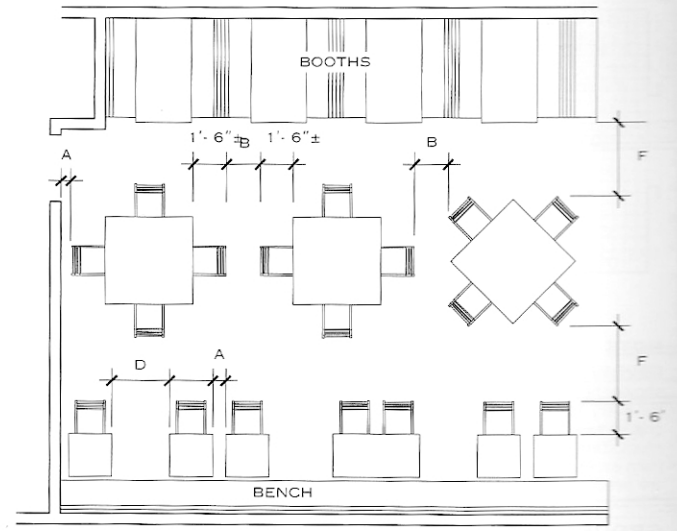
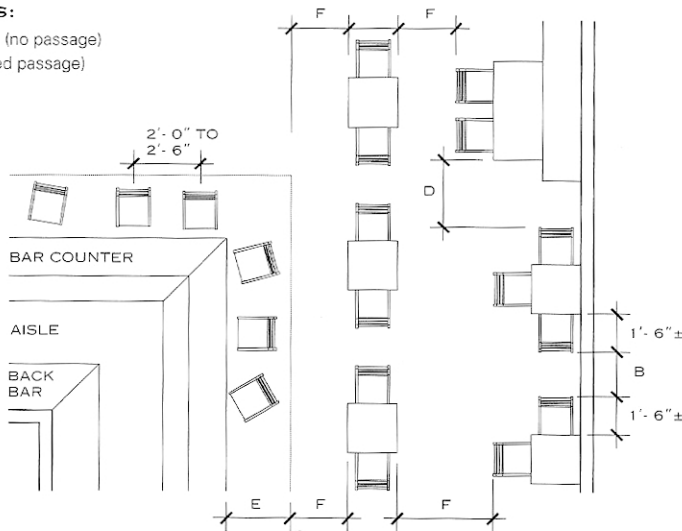
PERSONS	A
4 - 5	3' - 0" to 3' - 6"
6 - 7	3' - 6" to 4' - 6"
7 - 8	4' - 6" to 5' - 0"
8 - 10	5' - 0" to 6' - 0"

TABLES

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Cini-Little International, Inc., Food Service Consultants; Washington, D.C.

CLEARANCES:

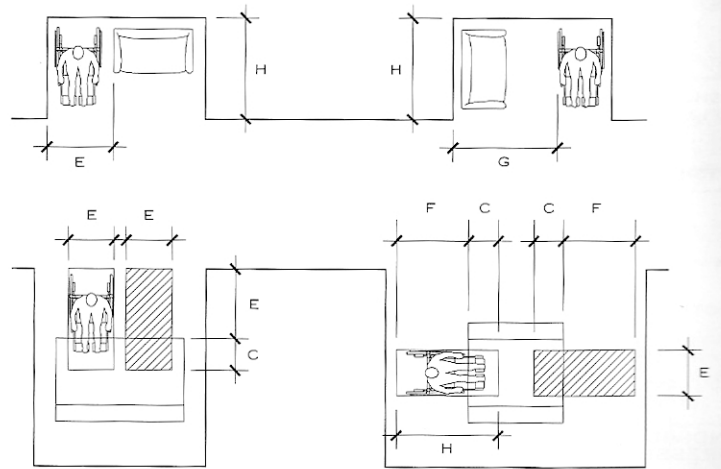
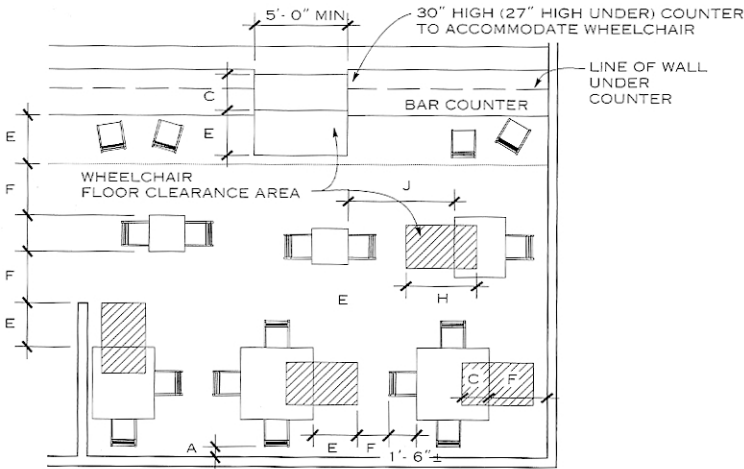
- A = 6" minimum (no passage)
- B = 1'-6" (limited passage)
- C = 1'-7"
- D = 2'-6"
- E = 3'-0"
- F = 3'-6"
- G = 4'-0"
- H = 4'-6"
- I = 6'-0"



NOTE
 All dimensions are minimum clearances. Seating layouts show general configurations and are not intended to depict any specific type of operation. Tables may be converted from square to round to generally enlarge seating capacity. Booth seating makes effective use of corner space.

A wheelchair accessible route, at least 36 in. wide, is required to connect the entrance, accessible fixed seating, and restrooms.

TYPICAL SEATING ARRANGEMENTS



SEATING ARRANGEMENTS FOR PERSONS USING WHEELCHAIRS

GENERAL DESIGN CRITERIA

SERVICE AISLES

1. For square seating, allow 72 in. minimum between tables (30 in. aisle plus two chairs back to back).
2. For diagonal seating, allow 36 in. minimum between corners of tables.
3. For wall seating, allow 30 in. minimum between wall and seat back.
4. Allow a minimum of 30 in. for bus carts and service carts.

CUSTOMER AISLES

1. Refer to local codes for restrictions on requirements.
2. For wheelchair access, allow 36-44 in. aisle.
3. For wall seating, allow 30 in. minimum between walls and table.
4. Clear floor space must be provided for table access. Such clear floor space shall not overlap knee-space by more than 19 in.

TABLE PLACEMENT

1. Allow circulation space adjacent to doors and food service areas.
2. Restaurants should offer a variety of seating options.

ACCESSIBLE SEATING

1. If fixed or built-in seating areas are provided, make at least 5%, or a minimum of one fixed/built-in seating area, accessible. Review ADA requirements.
2. Accessible seating should be integrated within the dining area, and should accommodate both large and small groups.
3. Raised and sunken areas must be accessible. Mezzanines must also be accessible unless certain conditions are met (see ADAAG 5.4).

TABLE AND COUNTER CRITERIA

1. Tables average 29 in. high.
2. The tops of accessible tables and counters should be 28 in. to 34 in. high. A portable raised leaf may be provided to adapt lower tables.
3. If seating for people in wheelchairs is provided at tables or counters, knee-space at least 27 in. high, 30 in. wide, and 19 in. deep shall be provided.
4. Where food and drink are served at counters exceeding 34 in. in height, a portion of the main counter, 60 in. in length, should be made accessible, or accessible tables shall be located in the same area.
5. Corners and edges of table and countertops should be rounded for safety.

SEATING CRITERIA

1. Chair seat height is usually 18 in. Seat heights should be slightly higher at wheelchair accessible tables.
2. Seats should be a minimum of 16 in. deep and 16 in. wide.
3. Padding and cushions should be firm.
4. Seat backs should be slightly inclined.
5. Armrests should be provided to aid in rising.
6. Table or counter supports should not interfere with seat kneespace so the feet can be positioned for rising.

DINING SPACE AVERAGES

TYPE OF ROOM	SQUARE FEET PER PERSON
Banquet	10 - 12
Cafeteria	12 - 18
Tearoom	10-16
Lunchroom/coffee shop	12 - 16
Dining room/restaurant	13 - 16
Specialty/formal dining	17 - 22

NOTE

Area figures represent the average minimum. Seating requirements may vary widely to suit individual operations.

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