

A photograph of a formal table setting. In the foreground, there are four pieces of glassware: a tall flute glass on the left, a shorter flute glass in the center, a tall tumbler glass with a circular logo in the center, and a tall flute glass on the right. To the right of the glasses is a white napkin folded into a decorative shape. In the background, there are two white chairs with a gold-colored diamond-patterned mesh backrest. The table is covered with a white tablecloth. The text "Table Designs for Flower Shows" is overlaid in the center of the image in a white, bold, sans-serif font with a black outline.

**Table Designs
for
Flower Shows**

Functional Tables

Planned and set for the actual service of food.

Convenience and sense of order must prevail.

A completed floral design must be included.

Buffet Setting



- A service for four or more.
- Components conveniently and logically placed.
- Placement of floral unit may be symmetrical or asymmetrical.
- Components should be compatible and indicate the degree of formality.

Buffet Setting

- An Alternate placement of same components changes focal points.
- Ease of service remains consistent.
- The use of flatware in a flower show is discouraged.



Tray Table

- A functional tray table has no napkin on the plate.
- Ease in self-service is important.
- Components must be stable because it presumably will be carried. Tall stemware is not advisable.



Tray Table

- A service for one.
- Trays require a decorative unit (a complete floral design).
- The decorative unit must be in scale to the one place setting and appear stable on the tray.
- Complimentary colors unify the design.



Breakfast Tray

- Schedule should specify dining occasion.
- Components must be in appropriate scale for limited size of tray.
- Angler themed components and complimentary colors work together to give overall balance.



Table for Two

- Two place settings staged here on a round table.
- Minimum of 36" diameter is preferable to give enough space for dining.
- Decorative unit placed where best suited for over all design affect for informal setting.



Exhibition Tables

Created artistically to suggest the service of food with no requirements as to the type or number of table appointments.

Schedule may not specify table components or their numbers.

Exhibition Table

- An artistic arrangement of table components within an allotted space.
- Creative staging becomes part of the design.
- Black and white components add striking contrast.



Exhibition Table

- Staged on a pedestal.
- Plant material must be included.
- Peppers and red napkin placed to establish balance.



Exhibition Table

staged on a pedestal.

- Plant material placed where needed to create visual balance and repeats the patterns in the plates.
- Striped fabric adds depth to the design.



Exhibition Table

- Schedule may specify if a completed floral unit is required.
- Silver table runner is incorporated in staging panel to highlight components.



Exhibition Table

Components are incorporated in staging panel.

Rhythm is created by placement of cups and plant material mirroring waves in fabric table runner.



Exhibition Table

- Use of same color underlay and staging panel gives the design unity.
- Plant material may be fresh or dried according to the schedule.



Exhibition Table

Placement of plant material creates balance.

Angular shapes dominate creating clear focal points.

Juxtaposition of components create depth.

Staged on a metal sculpture.



Jo Krallman, Janice Hamlin, Trece Chandler
NGC Master Judges
NGC Design and Symposium Instructors

Carol English
Master Judge

Slide show created by Carol English