


Winter Blues

We've got at least one of your eight nights covered with a fresh blue-and-white setting.

Item	Qty.	Materials	Dimensions	Return / Keep
 Blue Carolina Block Print Runner	1	Cotton	14" wide x 120" long	<input type="checkbox"/>
 Blue Mixed Pattern Dinner Plate	5	Ceramic	10" diameter	<input type="checkbox"/>
 Blue Mixed Pattern Salad Plate	5	Ceramic	6½" diameter	<input type="checkbox"/>
 Silver Flatware	5	Steel PVD Finish	9" long	<input type="checkbox"/>
 Indigo Napkin	5	Cotton Linen	18" square	<input type="checkbox"/>
 Textured Cornflower Glassware	5	Glass	3" diameter x 3½" tall	<input type="checkbox"/>
 Blue Print Pinch Pot	2	Ceramic	3½" x 1¾"	<input type="checkbox"/>
 Silver Julep Vase	2	Metal	3½" diameter x 4¾" tall	<input type="checkbox"/>
 Crystal Cube Taper Holder	4	Glass		<input type="checkbox"/>
 White Taper Candle	5	Wax	10" tall	Keep it!
 Clear White Votives (box of 6)	1	Wax	1¾" diameter x 2" tall	Keep it!
Menus				Keep it!
Placecards				Keep it!

Set Your Table

Ready, set, host! Here's how.

Table Runner

First, place your runner down the center of your table. You can use it on long tables, round tables, or for buffets.

Soft Goods and Linens

Set a placemat (if they are included in your box) and napkin at each place setting. This is where we like to mix it up.

To make sure it's not too stuffy, try the napkin folded on the plate.

For an unfussy, yet elegant look, place the spoon above the plate and loosely knot the napkin. The spoon on top is a formal move, but the knotted napkin provides the perfect contrast.

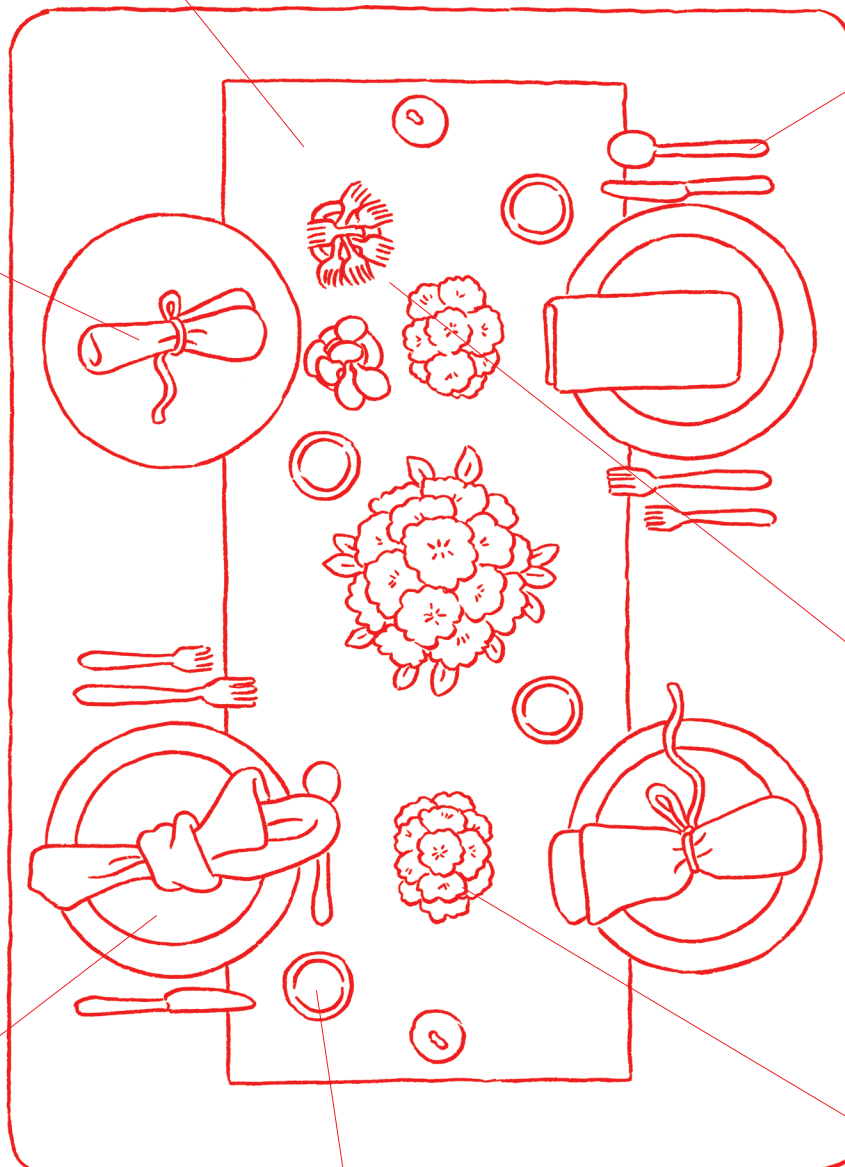
For an even more casual look, roll the flatware inside the napkin and tie (loosely!) with ribbon or twine.

Dinner Plates

If hosting a seated dinner, we like to keep them in the kitchen for serving.

Family style? Set out before guests arrive.

Buffet? Stack 'em up alongside the food!



Glassware

Our glasses can be used for anything: water, wine, cocktails, bubbles...

Salad Plates and Flatware

Depending on your table size, the salad plates (if included) can hang in the kitchen until you're ready, sit on the dinner plate, or be repurposed for dessert.

For a traditional table setting, the forks are on the left of the plate and the knife and spoon are on the right (with the knife blade facing the plate).

Remember, flatware moves from outside to inside in order of use: the salad fork and soup spoon are on the outside and used first, with the dinner fork and knife on the inside and closest to the plate.

Serving buffet style? Place plates and napkins on the table and the cutlery in heavy-bottomed jars or cups next to your buffet spread.

Décor Items

Next, set out the decor items, such as flowers, candles, and any other items included for decoration. This will be especially helpful in anchoring the runner when you're setting the table outdoors.

Party day a little breezy? Glue dots are your friend.