

Here are [useful tips for buying restaurant tableware](#).



10. Improve your lighting

According to [Alexandra Morris of Morris Selvatico](#), lighting is often overlooked by restaurant business owners especially if they are on a budget.

Make sure you don't make this mistake as it is one of the most important elements when designing a restaurant/café as it can make or break a space.

Lighting sets the overall mood and atmosphere so don't leave it to the last minute. Remember that less is more and this is certainly true when it comes to lighting – remember to always put lights on dimmers so that you have control over lighting levels through the day and night. – [Alexandra Morris of Morris Selvatico](#)

11. Get stylish but functional chairs and tables

Mary Todd of [Ke-zu Furniture](#) shares her insights on the best chairs to use in a restaurant.

- Apart from the aesthetics, make sure the chairs are functionally suitable by considering the dimensions, materials, and finishes carefully.
- When considering chairs be mindful of the design from the back. That is what you actually see in the space.
- On a practical level chairs with a gap between seats and back allow for easier cleaning.
- Tables with central bases, as opposed to leg,s provide greater versatility in table arrangement and allow people to get in and out of chairs with greater ease.