

The Thanksgiving Table Planner

Measure, pick one look and set the table in the right order

1. Count and Measure First

Write each number down before you shop, so nothing arrives too big or too few.

What to count	Your number	Why it matters
Guests at the main table		Sets chargers, napkins and place cards
Extra guests at a kids or side table		Adds a second set of basics
Table length and width		Picks runner and centerpiece size
Dinner plate width		Checks charger fit
Candle holders you already own		Tells you how many tapers to buy
Serving dishes that need table room		Keeps the center low and clear

2. Choose One Look

Pick one color story and one texture. Circle your choice, then shop only for it.

Look	Main colors	Add for texture
Soft neutral	Cream, ivory, natural jute	Linen runner, cream pumpkins
Classic harvest	Orange, rust, cream	Leaf garland, burnt orange stems
Rustic farmhouse	Wood, kraft, cream	Dough bowl, wood place cards
Warm glow	Amber, brass, ivory	Taper candles, amber votives
Simple and quick	White, natural, one accent	Chargers and napkin rings only

3. Where Things Go (Table Map)

Spot	Ideas	Check
Center line	Runner, dough bowl, garland	
Height	Candlesticks and tapers	
Gaps between dishes	Pumpkins, votives, stems	
At each seat	Charger, napkin, ring, place card	

Table edge	Leaf garland draped along the edge	
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4. Set a Budget and Pick Your Priorities

Item	Budget	Priority (1 to 3)	Bought?
Runner			
Chargers and napkin rings			
Candles and holders			
Centerpiece			
Napkins and place cards			
Total			

- Spend first on the runner and the candles, since they change the table most.
- Keep a little buffer for tea lights and a lighter.

5. Setting Order

- Runner first: lay it flat and center it.
- Chargers, plates and napkins second.
- Centerpiece and height third: bowl, candlesticks, tapers.
- Fill the gaps fourth: pumpkins, votives, stems.
- Place cards and last touches fifth, the night before.

6. Safety and Fit Checklist

- Keep every flame away from garland, paper and napkins.
- Never leave candles burning unattended.
- Keep the center low enough to see across the table.
- Leave room for hot dishes and serving spoons.
- Read each listing size before you order.