

Chapter 1 : Easy Paper Napkin Folding Ideas | Chinet®

Simple and Elegant Napkin Folds During the past week or so, we've posted a few different ideas for Thanksgiving DIYs to make the holiday special, like custom containers for leftovers and easy centerpieces for your table.

Birthday Candle Napkin Fold The birthday candle napkin fold is naturally perfect for a birthday party celebration. Begin with napkin flat like a diamond in front of you. Fold bottom tip up to form triangle. Fold top tip down a third. Fold down a third again. Fold down a third once again to meet bottom edge. Fold left tip in and under itself. Roll from the left side to the right side. Tuck the end on the right side in and prop on a cake plate.

Boot Napkin Fold This playful boot napkin fold can be used for any number of occasions! It could be a sneaker for a sports party, an elf boot for a Christmas occasion, or a baby boot for a shower. Begin with napkin flat in front of you. Fold bottom and top halves to center. Fold in half along center line so open edge is toward you. Fold ends in to center with the left end a little longer than the right end. Fold in half to create triangle. Fold top layer up and tuck corner in. Fold bottom layer up to match top layer and prop on plate. Pre-make a napkin band from a ribbon and a cotton ball. Fold bottom edge up a quarter. Fold bottom up again another quarter. Fold bottom up to meet top. Fold right end up. Fold left end up. Fold left and right corners in. Fold right side in to center. Fold left side in to center. Roll right and left sides in and slide on napkin ring. Turn over and pull up tip. Fold napkin in half like a triangle with point toward you. Fold point up to upper edge. Fold right side down to center. Fold left side down to center. Fold bottom under napkin to form triangle. Fold bottom half up leaving about an inch tip at the top. Pull triangles down from underneath. Fold up center and situate wings to look like a butterfly. Fold each corner in. Fold in half so the folded edge is on the bottom. Take top left corner and fold it down to bottom right corner. Turn over and fold top right corner down to bottom left corner. It should be a triangle. Fold top layer of left side to the center. Fold top layer of right side over top. You can stop now for a larger fish. Keep folding for a smaller fish. Turn around so point is on bottom. Fold left side in. Fold right side in. Fold left and right tips down. Turn over and prop on plate.

Lily Napkin Fold This elegant fold is a great way to tie together the napkins and goblets. Fold napkin in half. Fold accordion-style with corners facing up. Fold in half and place in goblet. Fold in half with closed edge toward you. Fold in quarters and turn so napkin is a diamond in front of you with open edge up. Fold left and right sides in to center. Fold bottom corners under napkin. Gather napkin at bottom and fold along center line. Pull each layer down.

Pinwheel Napkin Fold Your guests will delight in this playful napkin fold! Fold each corner of the napkin in to center. Turn so napkin is long-ways in front of you and fold bottom half up. Fold top half down. Pull out top right triangle. Pull up top left triangle. Pull out bottom left triangle. Pull down bottom right triangle. Prop on plate

How To: Place Card Napkin Fold This fold is ideal for an upscale dinner party or wedding where guests receive seating assignments. Fold in half again. Fold right end up to center. Fold left end up to center and turn over. Roll left side up. Roll right side up. Fold left roll to center. Fold right roll to center, prop on plate, and insert place card in the slot.

Rosette Napkin Fold The rosette napkin fold is a pretty addition to a baby or bridal shower tabletop! Fold Fold napkin in half like a triangle with long edge toward you. Roll from bottom to the top. Start at one and start coiling napkin in. Finish coiling napkin in and tuck end into the rosette. Push center of rosette up a little from the bottom.

Square Napkin Fold This simple and elegant napkin fold is ideal for any occasion. Set this fold in the center of a plate and tuck silverware inside. Begin with Fold napkin flat in front of you and fold bottom edge up to center. Fold top edge down and each corner in. Fold right and left corners in to center. Fold each corner in to center. Turn over, insert silverware, and prop on plate.

Star Napkin Fold The star, or starfish, napkin fold looks great placed in the middle of a dinner plate on any festive tabletop. Begin with Fold napkin flat like a diamond in front of you.

Chapter 2 : Simply Elegant Weddings, Napkin Rentals, Polyester Napkins, Satin Napkins, Lamour Napkins

*Simply Elegant Napkin Folding [Chris Jordan] on racedaydvl.com *FREE* shipping on qualifying offers. Turn your dinner table into a showpiece with exquisitely folded napkins just like the ones seen in the finest restaurants.*

And with Thanksgiving being tomorrow, there is only a limited amount of time to add any last-minute special touches to your holiday! I love exchanging plates of treats with my neighbors every year, and have made a Each napkin only takes a minute or so to put together, so why not gather up the kids and make a fun, pre-dinner activity out of it? Start by folding on corner of your napkin over to the opposite corner, so you end up with a triangle, with the long side facing you. Take the left corner of the triangle and fold it in to the middle of the long side. Do the same with the right corner. Repeat this process again, bringing the fold on the left side in and folding it so that it meets the center line of the original triangle. Repeat on the right side. Take the squared off edge that is facing towards you, and fold it away from you to make the body of the envelope. The remaining flap of napkin on the edge away from you is the flap of your envelope! Start by folding one corner of the napkin over to the opposite corner, creating a triangle with the long side facing away from you. Take the two bottom corners of the triangle and fold them towards you to meet the top corner. Take the corners you just folded, and fold them down away from you, effectively creating a horizontal line across middle of the napkin. Fold the bottom half of the napkin over about three times to create a band across the top half of the napkin. Flip the napkin over and tuck one of the bottom corners into the other corner. Pull the tabs on the front side of the napkin down, and stand it up on your plate. Continue Reading Start by folding the napkin in half to create a rectangle, with the folded side facing toward you. Take the corners along the far side and fold them in toward the center to create a triangle. Take the bottom corners of the triangle and fold them away from you, toward the top point of the triangle, creating a diamond. Finally, grab the very bottom of the napkin and gently pull it through a napkin ring. The Artichoke This fold creates a sort of trivet that you can set your dishes on top of. It adds a nice, decorative touch to your table without taking up any extra space! With the back side of the napkin facing up, fold each of the four corners in towards the center of the napkin. Flip the napkin over so the front side is facing up, and fold the four corners into the center again. Reach under the napkin and grab the flaps created by the second fold.

Chapter 3 : Napkin-Folding Ideas | Martha Stewart

{Simple Hospitality, Day 13} Simple, Fun, Elegant Napkin Folding October 16, - 7 comments Fun, fancy serviettes are a cheap and beautiful way to make an ordinary table setting a little extra special.

Simply Elegant found a new home for its events in Calgary - Skyline. Our Catering Blog Viva la vida local! No matter the size of the occasion, the menu choices at your event are extremely important. At Simply Elegant we know that the rush of flavor and the Napkin Folding We at Simply Elegant know that an important part of ensuring that your event is a success has to do with paying special attention to the details. Those small finishing touches can make a big difference. You have finally decided to throw that Big Holiday Bash! There are a million decisions that need to be made, and deciding whether or not to hire a professional catering service is tops on your list. You also have to select a date, determine a budget, decide upon the Office Christmas Party Food At the heart of any successful company or office Christmas party is great food and drink. Usually the hardest part of planning a party is what to serve. Some parties feature appetizers, some offer full sit-down meals, and others will have a buffet that could include Considerations for Successful Corporate Catering From a simple deli sandwich to an executive boxed lunch; a hot breakfast to a buffet lunch for large training sessions – corporate catering in Calgary requires careful planning. Understanding your guest demographics and meeting time frame will help direct the menu Basically, the menu that you choose has to coincide with the type of event that you need catered. There are so many different Choosing the Best Caterer for Your Event There may be no other choice that is more influential to a successful party than that of the perfect caterer for the event. Therefore, careful research and interviewing techniques should be used before making the final selection of any professional catering services Setting the Food Mood with Catering at Events The catering you serve says a lot about you, about your company, and how you feel about your guests. What you serve and how you serve it is setting a mood. Planning the Food for Holiday Office Party Your holiday office party planning starts with great food and drink. Some parties feature appetizers, some offer full sit-down meals, and others will have a buffet that could include separate stations Although the Alberta economy is not at its peak condition, you can throw a corporate event on a budget and reap the However, you have to consider that caterers got a lot of Simple Rules to Size your Portions for Event Catering One of the most difficult aspects of catering your party is to know how much food you should order. Whether it is a wedding reception, birthday party, fundraising event, small networking function, or any other event catering, ordering foods for your event is not

Chapter 4 : Simply Elegant Napkin Folding by Chris Jordan (, Hardcover) | eBay

This simple fold is elegant and easy to do. The Cone Napkin Fold Fold the napkin in half diagonally with the middle point of the triangle facing down. Fold.

Simply Elegant found a new home for its events in Calgary - Skyline. Napkin Folding We at Simply Elegant know that an important part of ensuring that your event is a success has to do with paying special attention to the details. Those small finishing touches can make a big difference. A perfectly set table is a small masterpiece. And a beautifully folded napkin adds an elegant finishing touch to a dining table. Napkin folding is also a perfect way to dress up your table without much extra cost! Cloth napkins make your guests feel that the meal is an event filled with moments worth savouring. Intricately folded napkins on the empty dinner plates or in water goblets add beauty and a formal polish to the table. Opera House Fan Fold napkin in half. Fold the bottom edge of the halved napkin up about one inch and hold in place. Fold it back under the napkin in the opposite direction another inch. Continue this pattern until you are within four inches of the top of the napkin, finish with the last fold down away from you rather than up. Fold accordion pleats in half down the centre with folds facing the outside. A four-inch flat portion of the napkin now sticks out from the center of your folds. Fold accordion in half with folds on outside; four inch flat will protrude from the center. Fold the unfolded corners diagonally and tuck them under the accordion folds then open the fan and stand it up. Bird of Paradise Fold the napkin in quarters with the four edges toward you. Fold the edges up to form a triangle. Fold the left and right points of the triangle to the center and then fold the extended points under. Lift the center and hold the base " pull the four napkin edges out of the center to create the bloom. Rose Fold all four corners of a flat napkin into the center: Turn the napkin over and fold four points again to the center pressing all folds tightly. Turn napkin to form a diamond. Using one hand to hold two points at front center of the napkin and with the other hand reach under that point and pull up flap. Repeat at three other points. Holding center points, reach between petals and pull out additional flaps. Cardinal Hat Fold the napkin in diagonally forming a triangle. Fold the left and right hand corners of the triangle to the top. Turn the napkin over so that no folds are visible. Fold up the bottom tip of the triangle and fold in half. Fold the right side over the left making a circle. Tuck one end of the triangle into the other. Place the Cardinal Hat in an upright position and flare out points slightly. Goblet Fan Fold napkin in half with the edges at the bottom. Accordion pleat form right to left. Fold the bottom third up. Insert into goblet and spread pleat to form fan. French Pleat Roll the first layer of the napkin toward you to the center. Fold the second layer toward you and under the first " Do not Roll. Leave the same width of the napkin as the rolled edge. Fold the next layer of the napkin away from you and under the second leaving the same width as other two folds. Fold under the right and left side edges to center back. Crown Fold the napkin in half diagonally forming a triangle. Fold the left and right triangle to the top forming a square. Turn napkin over and tuck the far corners into one another forming a round base. Stand a napkin upright and flair out the two top corners to form a Crown. Flame Fold tall four corners of a flat napkin to the center. Fold the bottom half under the top half. Fold the right half over the left half. Turn the napkin clockwise to create a diamond. Roll the top layer toward center forming a band. Turn the second layer under to form a second band. Fold the left and right hand edges under. Trifold Fold the napkin in half diagonally form a triangle with the long point facing you. Fold the far left and right had corners of the triangle toward you to the bottom point. Fold the napkin in half bringing the bottom point under to meet the top point. Lift the napkin at the center to stand upright on the two side edges. Peak Fold the napkin toward on end into quarters. Fold the right and left edge under and towards you creating a triangle at the top of the napkin. Roll the right and left edges up into the base edges of the triangle. Turn the fold over standing the triangle point up with the open edge facing you. Candle Fold napkin in half diagonally forming a triangle. Carefully roll from left to right. Tuck the remaining corner inside the cuff to hold the Candle firm. Position the Candle with the highest point of the napkin facing you. When it comes to the art of napkin folding, remember that each napkin fold will suit different themes and styles. For best results use square napkins when creating napkin folds. Well-starched napkins form the cleanest folds. No matter how simply or intricately done, elegant and creative napkin folds

DOWNLOAD PDF SIMPLY ELEGANT NAPKIN FOLDING

transform meals into celebrations. Napkin folding is an art that is easy to master. These simple folds will enhance your table and delight your guests.

Chapter 5 : Simple and Creative DIY Wedding Napkin Fold Designs (25+)

Remember to fold the napkins at your next dinner party. It is simple and a beautiful detail - and your guests will definitely be impressed. For more inspiration and product list, go to [www](#).

Chapter 6 : Buy Stylish & Reasonable Linen Napkins For Your Elegant Table

Find great deals for Simply Elegant Napkin Folding by Chris Jordan (, Hardcover). Shop with confidence on eBay!

Chapter 7 : Catering Tips: Video Guide to Napkin Folding

The surprisingly simple fold can be repurposed for a variety of holidays just by swapping napkin colors. A red one can resemble a poinsettia, for instance, and a black one with a crystal in the middle is perfect for New Year's Eve.

Chapter 8 : Simple and Elegant Napkin Folds

No matter how simply or intricately done, elegant and creative napkin folds transform meals into celebrations. Napkin folding is an art that is easy to master. These simple folds will enhance your table and delight your guests.

Chapter 9 : How to Fold a Napkin 15 Ways | Martha Stewart

Although most people don't think it, napkin folding is a form of art. It may not be as deeply appreciated as paper origami, but it is a type of origami. With that being said, this is a type of art that every dinner host needs to learn.