

TABLETOP

TRENDS

2025



arc
cardinal



ARC CARDINAL TABLETOP TREND GUIDE

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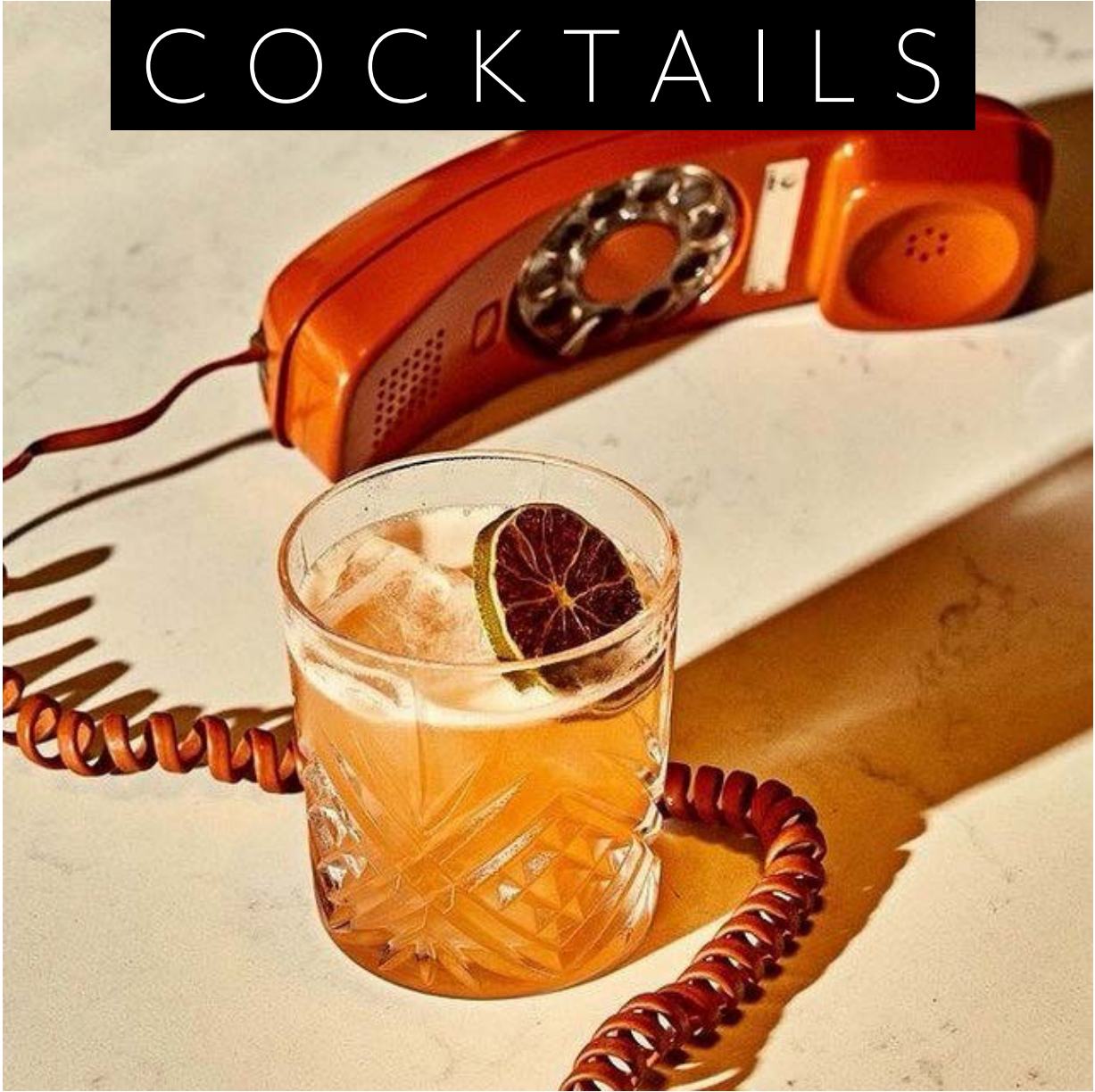
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SHOWN
MACASSAR, SUBLYM COUPE, RENDEZ VOUS

DRINKWARE

COCKTAILS



ELEVATED COCKTAILS
MOCKTAILS / NOLO
FLORAL COCKTAILS
HYPER LOCAL
REIMAGINING CLASSICS

ELEVATED & EXPERIENTIAL COCKTAILS

Consumers want that next level presentation, so an emphasis on quality, creativity and experience is key for this trend. Think bold flavor combinations, elevated presentation techniques, house made syrups, exotic fruits and artisanal bitters to elevate cocktails.

The experience-seeking culture of Millennials and Gen-Z's with their insatiable appetite to capture unique moments for their social media has led to the trend of cocktails becoming experiential. Cocktails have always been a thing of beauty in their presentation, but now mixologists must also think about the performance and producing a 'wow' moment for the drinker.



FLORAL COCKTAILS

Consumers are looking more towards aromatic drinks and floral notes. Think flavors like lavender, rose, and jasmine and garnishes like edible flowers.



MOCKTAILS

LOW ALC.

Customers looking for a drink with low or no alcohol pay attention to the level of detail as alcoholic beverages/offering creative, alcohol free options is essential. Bartenders are responding to this trend by creating sophisticated non-alcoholic cocktails that rival traditional drinks in complexity and flavor, utilizing botanicals, teas, and craft syrups.

**THIS TREND
CONTINUES
TO LEAD IN
THE DRINK
CATEGORY!**

In fact, according to IWSR, “The no/low-alcohol category is forecast to grow at a volume CAGR of +6% between 2023 and 2027.”



*Broadway Vintage Cocktail
by Arcoroc*

The non-alcohol beverage boom will accelerate in 2025. We'll see a surge in beverage-forward business models that capitalize on smaller footprints, fewer equipment needs and lower labor costs to boost profitability. Following recent fast growth in the beverage chain segment, expect other chains to ramp up innovation in this space.

Consumers will increasingly favor beverages for their convenience, customization and cost-effectiveness. And the versatility of these drinks will lead to novel formats and flavors that take inspiration from global trends (e.g., boba, etc.), functional ingredients (e.g., mushrooms, etc.), and seasonal flavors that extend beyond the typical pumpkin spice and peppermint.

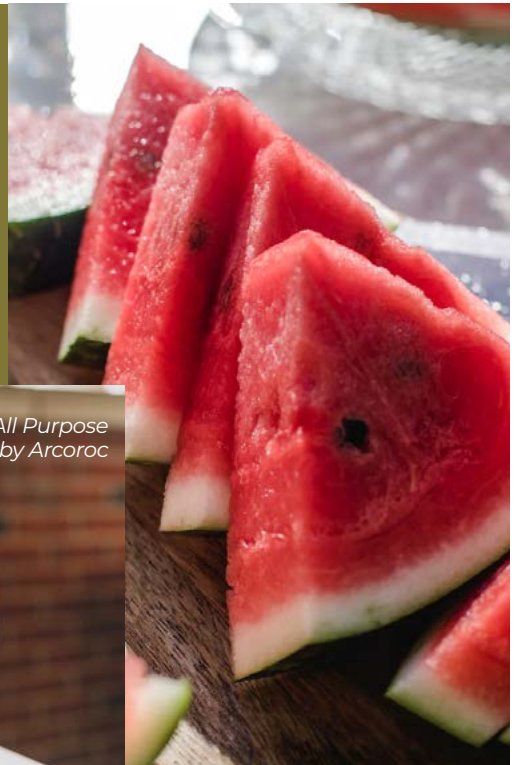
Look especially for more operators to promote limited-time drink offerings designed to create buzz and a sense of urgency.

HYPER LOCAL

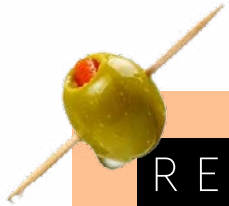


Bars are utilizing locally sourced and sustainable components. Crafting menus that reflect regional flavors and reduce environmental impact. This supports local producers but offers patrons a unique and authentic tasting experience.¹

Businesses like Conscious Cocktails² based in Los Angeles and Dallas offer unique boutique cocktail catering with fresh pressed, locally sourced ingredient cocktails.



REIMAGINING THE CLASSICS



Reimagine the classics with a more modern landscape, blending nostalgia with innovation. This can be seen in martinis and drinks like Amaretto Sour or Singapore Sling.

The Corner Store // New York City² is reimagining the classic Martini with fun innovative takes such as:

Martinis	
Tuxedo No. 2	GIN, BIANCO VERMOUTH, ABSINTHE
Chamomile Vesper	VODKA, GIN, APERTIVO, CHAMOMILE
Oli's Dirty	VODKA, VERMOUTH, CORNER STORE BRINE, OLIVE OIL WASH
The Filth	VODKA, THE CORNER STORE FILTHY BRINE
Sour Cream & Onion	CREAM WASHED GIN, VERMOUTH, SPRING ONION, DILL
Tomato	VODKA, TOMATO WATER, BIANCO VERMOUTH, KOSENET
Espresso Martini	VODKA, MR. BLACK, ESPRESSO, SALTED VANILLA



¹<https://www.diageobaracademy.com/en-us/home/cocktail-trends-and-festive-serves/6-bar-industry-trends-tipped-for-2025>

²<https://consciouscocktails.com/#>

³<https://www.thecornerstoresoho.com/>

Symetrie Wine
by Chef & Sommelier



Monti Martini
by Arcoroc

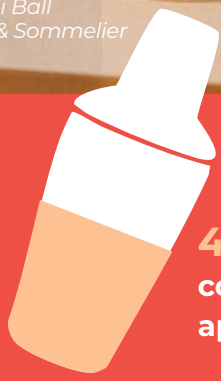


Zephyr Hi Ball
by Chef & Sommelier

VIBRANT & LIGHT

A new wave of cocktails is ushering in a trend of light and vibrant drinks, with beverages like Bellinis, Palomas, and Aperol Spritz gaining significant popularity over the past year.

Insights from CGA's USA Bartender Report highlight this shift in cocktail preferences, emphasizing a growing demand for refreshing and visually striking options.



45% of bartenders predict a rise in bold, colorful drinks crafted with social media appeal as a key consideration.⁴

⁴<https://cgastrategy.com/new-era-of-cocktails-as-light-and-bright-drinks-capture-palates-in-the-us-on-premise/>



SHOWN
REVEAL UP, DISTINCTION, SERENA

DRINKWARE

WINE



LOW ALCOHOL/ALCOHOL FREE
NATURAL WINES
BY THE GLASS

LOW ALCOHOL ALCOHOL FREE

As the sober curious movement continues, variety and premium options in alcohol free wines are growing. With this increased demand we can expect to see the production quality to improve giving way to more varieties and higher quality options. Restaurants can offer more sophisticated alternatives for those seeking the ritual of a wine experience without the alcohol.

“The non-alcoholic category is poised for significant growth,” observes Eugenio Egorov, the head sommelier and wine buyer at The Stafford London. **Estimated at nearly \$2.3 billion in 2023, non-alcoholic wine sales should rise by almost eight percent by 2030.**⁵



*Sequence & Cabernet Collection
by Chef & Sommelier*

NATURAL WINES

Natural wines, made with minimal intervention and additives, are gaining popularity among consumers seeking authentic and unaltered wine experiences. This trend reflects a broader interest in transparency and traditional wine making methods.



*Exaltation
by Chef & Sommelier*

Reveal Up Collection
by Chef & Sommelier

BY THE GLASS

Expanded Wine by the Glass Offerings allow guests to enjoy tasting different wines across their dining experience. ⁶

The growing demand for flexibility and personalization is driving this trend and gives restaurants the opportunity to showcase both lesser-known and popular wines.



Cabernet Collection
by Chef & Sommelier

Guests appreciate the opportunity to try different wines throughout the meal and this supports their desire for exploration and encourages repeat visits.

Using glasses designed for tasting like Open Up or Reveal Up can create an “expert” experience.



Check out our **Wine Expert brochure** for a guide to selecting the right glass for tastings.

⁶<https://pos.toasttab.com/blog/on-the-line/wine-trends?srsId=AfmBOoqj1qTKTBZiB8FDnHeuSQK3W-4fvdsrWMp1fAjNugXpfeBUdpsv&utm>



SHOWN
COSMO DISPENSERS, FINCA, CARAFE W/ LEVER

DRINKWARE

COFFEE

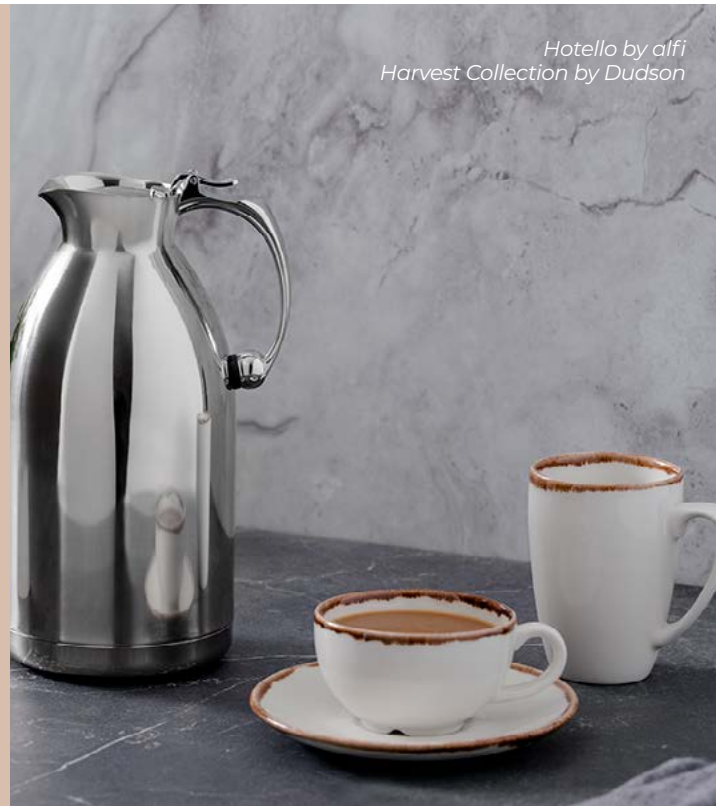


PREMIUM COFFEE
TASTINGS
BARISTAS

PREMIUM COFFEE

Hotel guests are looking for a premium experience during their stay. There will be growth of on-demand coffee stations on each floor.

Instead of traditional lobby coffee stations, some hotels are installing self-service coffee bars or stations on each floor, allowing guests to access fresh coffee without having to go far.



These stations often feature a variety of brewing methods and customization options. The in room coffee experience is also elevated. More hotels are offering curated in-room coffee setups featuring high end machines and a premium selection of grounds. The emphasis is on creating a cafe-like experience within the comfort of the guests room.



UP YOUR PRESENTATION!

Domino Wood / Steel Risers make a great solution for these in room stations. The tiles can be switched out to match any style and provide a perfect space for coffee, juice, and snacks.



COFFEE

EXPERIENCES

Some boutique and luxury hotels are creating coffee-related experiences, such as coffee-tasting sessions, latte art classes, or partnerships with local roasters. This adds an experiential dimension that enhances the guest experience.



*Arcadie Collection
by Arocroc*



*Zephyr Coupe
by Chef & Sommelier*

BARISTAS

Upscale hotels are incorporating on-site baristas in their lounges or cafes, offering handcrafted beverages tailored to guest preferences. Some luxury hotels even offer personalized barista services that can be ordered to the room.





SHOWN
HARVEST, HARVEST MEDITERRANEAN MORESCUE, TERRA

DINING

DINING



ARTISANAL DISHES
COLLABORATIVE CULINARY ADVENTURES
TRAVEL
CHEF LED EXPERIENCES
PERSONALIZATION

ARTISANAL DISHES

Focus on handmade and meticulously prepared dishes. Emphasizing quality and the culinary arts which appeals to diners seeking authentic and skillfully crafted meals.

Condiment innovation - restaurants are offering unique and house made sauces that enhance the experience. Diners can personalize their meals and explore new flavor profiles.



Organic White by Dudson

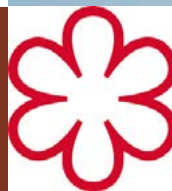


COLLABORATIVE CULINARY VENTURES

Chefs and restaurants are engaging in collaborations such as **pop up events, joint menus and takeovers**. This fosters a sense of community and innovation. These partnerships bring diverse culinary perspectives to diners.

RESTAURANT DESTINATIONS

People are planning their travel around what restaurants they want to visit. Michelin-starred restaurants have become travel destinations in themselves. Food enthusiasts often book travel months in advance to secure reservations at these exclusive venues. In some cases, travelers are flying across the globe to dine at a specific restaurant, making the culinary experience the focal point of their trip. This phenomenon is especially prominent in cities with a high concentration of Michelin stars, such as Paris, Tokyo, and New York.

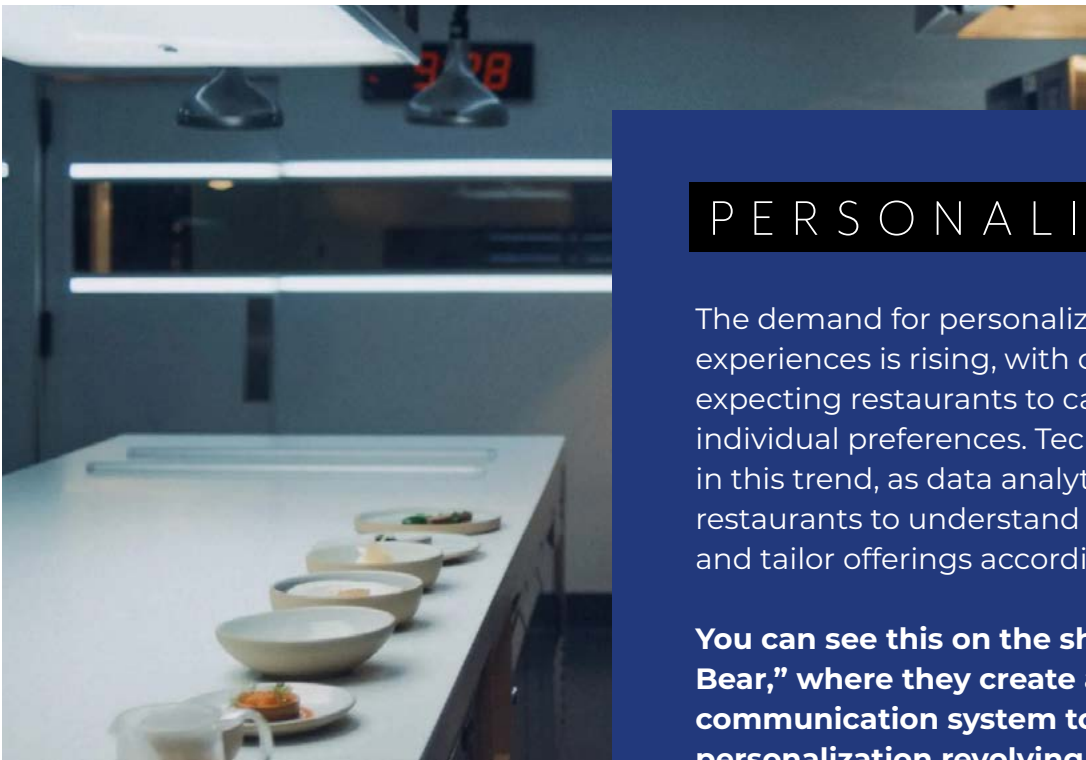


CHEF-LED EXPERIENCES

Diners are interested in chef-led experiences, **such as tasting menus, chef's tables, and kitchen tours.**

These provide a more intimate, behind-the-scenes look at the culinary process, deepening the guest's connection with the meal.

Many chefs have become local celebrities in their own right, further enticing guests to seek out their restaurants.



PERSONALIZATION

The demand for personalized dining experiences is rising, with consumers expecting restaurants to cater to their individual preferences. Technology is crucial in this trend, as data analytics enable restaurants to understand customer behavior and tailor offerings accordingly.⁷

You can see this on the show “The Bear,” where they create an internal communication system to create hyper personalization revolving around each and every guests needs and lives.

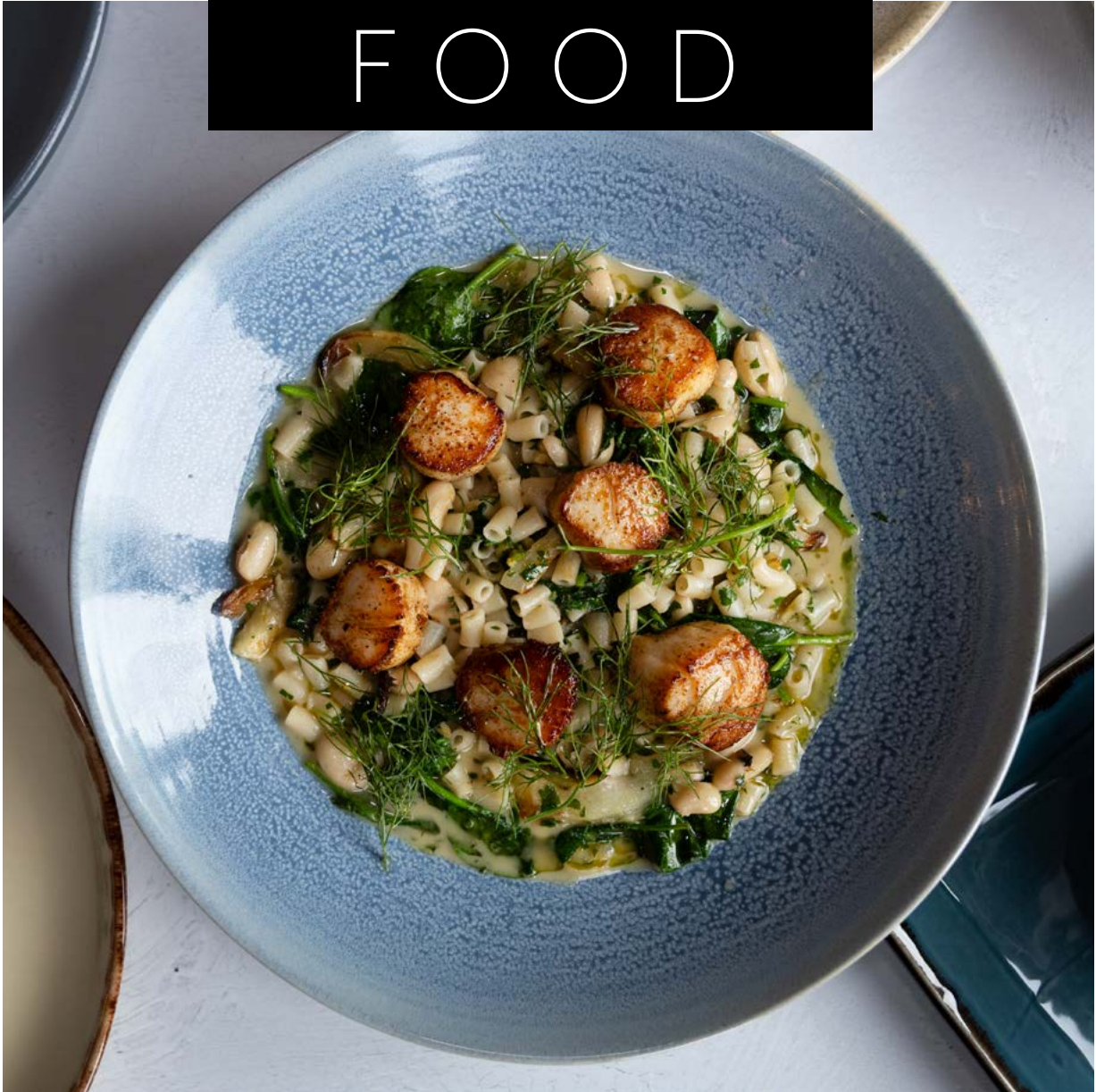
⁷<https://www.forbes.com/sites/garyocchiogrosso/2024/01/20/trends-shaping-the-ever-changing-restaurant-business-in-2024/>



SHOWN
ETERNITY PLUS, HARVEST, TERRA, BLAKE

DINING

FOOD



HEALTH & WELLNESS

PLANT BASED

ANTICIPATION VS. REMEMBERING

MINIMIZING WASTE

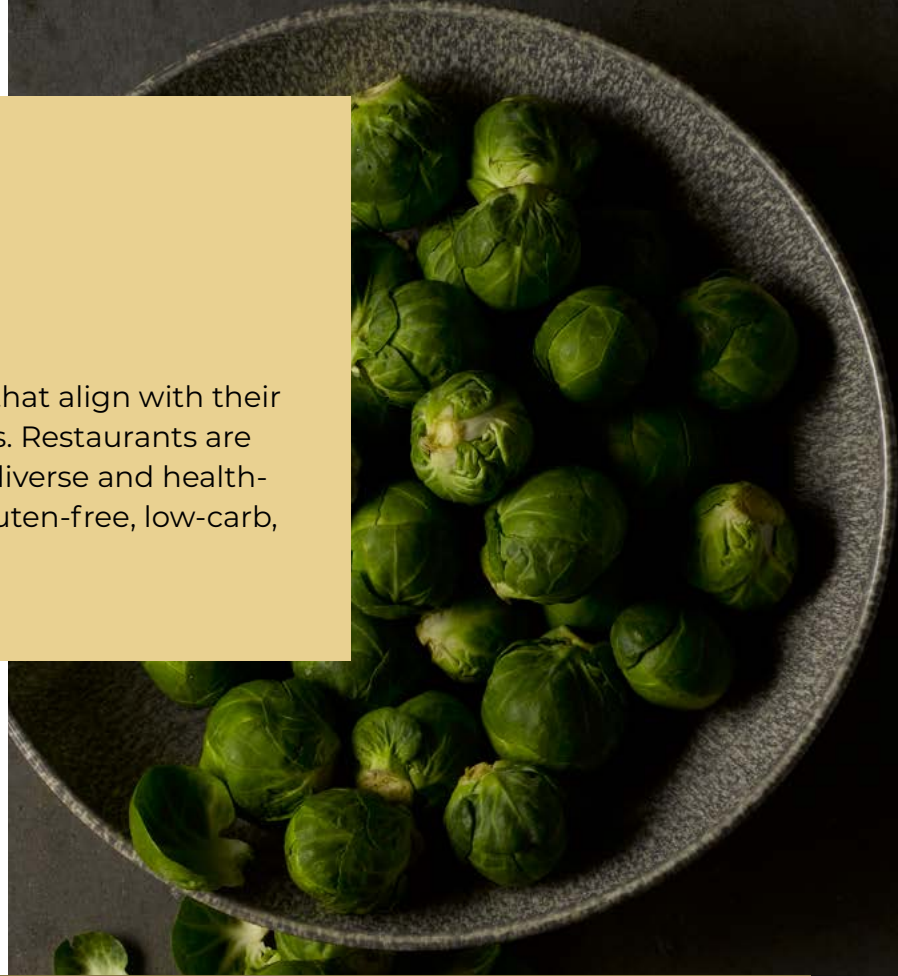
SNACKS AS MEALS

SPICE!

GLOBAL CUISINE

HEALTH & WELLNESS

Consumers seek nutritious options that align with their dietary preferences and health goals. Restaurants are responding by incorporating more diverse and health-conscious menu items, including gluten-free, low-carb, and plant-based choices.



PLANT BASED

Plant-based eating continues to evolve, with a significant shift toward dishes made from whole, minimally processed ingredients. Unlike traditional plant-based alternatives that rely on heavily processed protein substitutes, this trend focuses on celebrating real, natural components. Think burgers crafted from fresh vegetables like mushrooms, lentils, and beets, or patties made with quinoa, black beans, and sweet potatoes. These offerings not only appeal to vegetarians and vegans but also to flexitarians looking for healthier and more sustainable choices.

Restaurants are embracing this trend by showcasing the vibrancy and flavor of vegetables, creating dishes that are as appealing visually as they are nutritionally. The focus on transparency and wholesome ingredients aligns with consumers' growing interest in clean eating and eco-conscious dining.



Choosing dinnerware that is 'organic' looking with neutral colors, shapes and textures helps elevate the natural ingredients.

Organic White by Dudson

ANTICIPATING VS. REMEMBERING



Today's diners are increasingly focused on the excitement of anticipating a meal rather than simply reminiscing about past dining experiences.

Restaurants are enhancing this anticipation by leveraging dynamic strategies such as frequently changing menus, engaging social media content, and encouraging positive reviews to build excitement and curiosity around their offerings.

Changing up the dinnerware/glassware per specialty item can make an experience a camera magnet!



MINIMIZING WASTE

Reducing food waste has become a key focus for many restaurants, driven by sustainability and cost-saving concerns. Creative approaches, such as using “ugly” produce, repurposing scraps into broths or garnishes, and educating diners on sustainable choices, are reshaping the way kitchens operate and making sustainability a shared goal.

A great way to reduce waste is **locally sourcing**. Menus that emphasize seasonal, locally sourced ingredients are gaining popularity, allowing restaurants to highlight freshness while supporting local farmers and producers. This trend not only connects diners with the region's agricultural heritage but also promotes a more sustainable food system by reducing carbon footprints.



SNACKS AS MEALS

Snacks are no longer confined to quick bites between meals; they've taken center stage as the main attraction. The concept of "snacks as meals," often popularized by trends like "girl dinner," is all about crafting a satisfying dining experience through smaller, curated portions.

Restaurants are responding by offering elevated snack boards and small bowls, often featuring a mix of artisanal cheeses, charcuterie, pickled vegetables, spreads, and crackers. **These customizable platters allow diners to enjoy a variety of flavors and textures, making the dining experience both interactive and indulgent.**

Check out the Terra Collection by Maria Portugal Terracotta for unique bowls and dishes for snacks!

"GIRL DINNER"

This trend taps into the appeal of communal dining and personalization while catering to a more casual and approachable style of eating.

It's also ideal for social media, with vibrant boards and artfully arranged dishes being highly shareable. Whether served as appetizers or a main course, these elevated snacks are redefining how we think about mealtime.

Domino Tiles and Risers from Abert make great Charcuterie boards and presentations for snack boards.

Domino Steel by Abert



*Terra Collection
by Maria Portugal
Terracotta*



SPICE

Spice is taking center stage in culinary innovation, with menus continuing to explore bold and flavorful heat. **In 2024, ingredients like hot honey, harissa, and gochujang gained popularity, and the trend is evolving further in 2025.**

Chefs are expected to embrace the full spectrum of pepper flavors, moving beyond pure heat to explore complex profiles like the smoky, fruity nuances of fresnos and moritas or the bright spice of aji amarillos. Creative adaptations of spicy sauces, such as strawberry gochujang, as well as candied or charred treatments of jalapeños, are set to offer a more balanced approach to heat.⁸



*Evo Granite
by Dudson*

GLOBAL CUISINE

Incorporating global flavors and dishes into menus is on the rise, especially for special events and catering. Whether through fusion cuisine or regionally inspired offerings, this trend caters to diverse guest preferences and adds an authentic touch to dining experiences, often aligning with the theme or story of the event.



*Evolutions White
by Arcoroc*

Fusion cuisine blends culinary techniques and flavors from different cultures to create a unique and immersive dining experience. This trend not only satisfies adventurous palates but also aligns with a desire for meals that reflect diverse cultural stories, making dining a journey of discovery.

⁸<https://www.technomic.com/press-what-will-thrive-2025/>



SHOWN
EXALTATION, TEMPO MINI

DINING

DECOR



EXPERIENCE
BE BOLD
INSPIRATION FROM NATURE

MORE THAN DINING

Restaurants are transforming into destinations where dining is just one part of the experience. By incorporating thematic décor, such as whimsical interiors or culturally inspired designs, alongside interactive elements like projection mapping, live performances, or table-side food preparation, patrons are invited to engage in multi-sensory experiences.

This trend not only creates lasting impressions but also encourages guests to share their unique experiences on social media, boosting a restaurant's visibility.



*Harvest
Mediterranean
Moresque
by Dudson*



BE BOLD

Restaurants are opting for vibrant colors and artistic designs that create visually stimulating environments that enhance the dining experience.

Gone are the days about being shy with color, millennial grey is out. Colored glass, vibrant patterns, and bold flatware are becoming increasingly popular.

*Matisse Vintage Gold
by Abert*

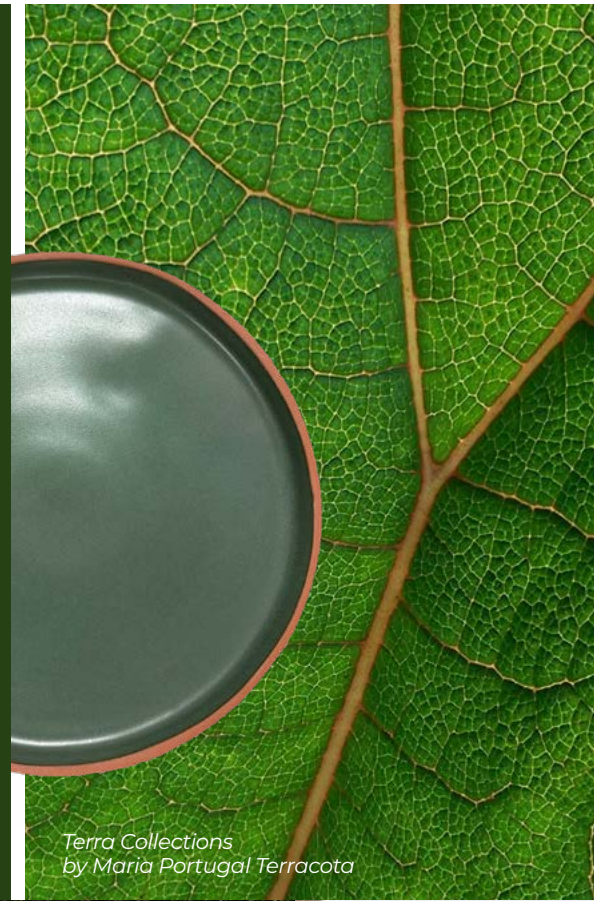


*Broadway Color
by Arcoroc*

INSPIRATION FROM NATURE

Nature-inspired design continues to be a dominant trend, emphasizing elements that bring the outdoors in. Restaurants are incorporating features like lush greenery, living walls, natural wood finishes, and organic textures to create calming, eco-friendly spaces.

This approach not only fosters a sense of tranquility but also aligns with sustainability goals, appealing to diners who value an environmentally conscious dining experience.



Terra Collections
by Maria Portugal Terracota

Creator of Experiences





SHOWN
CANDOUR, TERRA, BLACK OAK SATIN, DOMINO RISERS

MACRO

SERVICE



SMALLER PORTIONS
BOUTIQUE CATERING
KIOSKS

BOUTIQUE CATERING

Smaller + More Intimate = high quality products + elevated look and feel.

This shift towards smaller events gives caterers an opportunity to focus on detail and premium quality.

This leads to:

- High quality products with an elevated look and feel.
- Tailored menus, decor, and experiences that reflect the preferences and personalities of the hosts and their guests.
- Unique presentations and interactive culinary elements.



SMALLER PORTIONS

Smaller portions at the buffet = better hygiene, less food waste.

Events are shifting away from heavy, rich meals to lighter, more health-conscious options such as grilled vegetables, lean proteins, and creative salads. This is particularly common for daytime corporate events.

*Domino Risers
by Abert*

How to implement?

- Mini Plates & Single-Serve Portions – Use smaller plates, bowls, and glassware (e.g., shooters for soups, mini cast iron pieces for hot dishes).
- Live Stations & Made-to-Order Options – Reduce excess by preparing fresh portions on demand (e.g., omelet bars, pasta stations).
- More Frequent Replenishment – Instead of large trays, present food in smaller batches and refill frequently.
- Strategic Buffetware Choices – Opt for modular buffet displays that accommodate smaller quantities while maintaining visual appeal.





TECHNOLOGY

While automation technologies, kiosks and order-ahead pickup have been good stopgaps for labor supply problems, they have come at the cost of staff complacency and neglected service standards. In 2025, restaurants will strike a better balance between the human touch customers crave and the operational efficiencies that technology offers.

Look for operators to redefine service fundamentals, especially placing greater emphasis on friendly service and restaurant cleanliness. **This renewed approach will aim to encourage consumers to think of restaurants as a welcoming “third place” to unwind and connect.**⁹



⁹<https://www.technomic.com/press-what-will-thrive-2025/>

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