

Island Centerpiece Size & Styling Sheet

Scale your tray and style branches that dry beautifully in place.

Create a stunning kitchen focal point that politely steps aside when you need prep space. Use these exact proportions to anchor your counters without adding clutter.

● Key Centerpiece Proportions

1/3

of island length for the tray

1 inch

felt-soled tray slides for protection

18 inches

avoid foundation pieces under this size

1/2

full of room-temperature water initially

2 days

replace water frequency before drying

Tape grid on the rim

Build a clear, waterproof floral tape grid to hold stems at airy angles. Strip lower leaves so absolutely no foliage sits below the waterline to prevent bacteria.



● Island Size & Stem Sheet

Find your row: **Your island length**

Your island length	Your pick	Why
6 feet long	24-inch tray	3-5 branches, 28-inch max height
8 feet long	32-inch tray	5-7 branches, 34-inch max height
9 feet long	36-inch tray	Standard scale baseline
10 feet long	40-inch tray	7-9 branches, 40-inch max height

● Seasonal Stem & Fruit Lists

- ☐ Summer: Seeded eucalyptus branches paired with bright lemons
- ☐ Fall: Preserved oak leaves styled with deep red pomegranates
- ☐ Winter: Hardy olive branches and earthy artichokes
- ☐ Modern Farmhouse: Matte black tray, eucalyptus, green apples
- ☐ Coastal Transitional: Woven rattan tray, pampas grass, sea glass
- ☐ Warm Minimalist: Travertine tray, bare manzanita branches, artichokes

● Sightlines & Placement Checks

- ☐ Sit to ensure the low side faces stools and clears sightlines.
- ☐ Check that the tall vessel is lined up under pendant fixtures.
- ☐ Verify the seated eye level easily clears the lowest bowl.
- ☐ Check for trapped moisture under the foundation to protect countertops.

● Centerpiece Styling Notes

Enjoy your beautifully styled, perfectly scaled kitchen centerpiece!