

50+ Menu Designs, Format & Examples 2022

In any food establishment or event that serves food, a simple menu always presents itself to customers. [Menu Design](#) comes in all shapes, sizes, and colors, depending on what the establishment visualizes the appearance. View All Ready-Made [Menu Templates](#) to create beautiful Menu Designs in minutes.

To create a menu design of your very own, follow the following steps:

- Browse through several menu designs, formats, and examples for your own business.
- Customize Online or Download in your preferred File format and Print As Required

Ensure that the menu offers a selection of consumables for your patrons while dining in, taking out, or ordering online. The idea is to create a high-quality graphic for your menus that is comprehensible. Take the design examples below for some inspiration.

1. Restaurant Menu Design

Keeping it simple and enticing can be a good mix for a family [restaurant menu](#). So long as you have the prices correspond to the correct courses and dishes.



2. Football Superbowl Food Menu Design

Nothing feels exciting than going to a [football game](#) and enjoying a good combination of food. Get creative with your menu and include team colors or even the team's best player.



SLAMSHOTS SPORTS BAR

SUPERBOWL

FOOD MENU

April 10, 2036 / 7PM
346 Pallet Street
Tuckahoe

For more inquiries login to
[SlamshotSports.com](#).

email@Yourcompany.com [@SlamshotSports](#)

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4. Ice Cream Menu Design

We all scream for [ice cream](#), and how can you attract people to look at your menu? By incorporating ice cream-inspired designs, of course!



5. Thanksgiving Dinner Party Menu Design

If the restaurant you own chooses to throw a [Thanksgiving dinner](#), then it's only appropriate to design your menu to match the occasion. Fall colors, anyone?



6. Food Menu Design

Keeping it simple and readable is the way to go but adding a bit of design to your [food menu](#) is also advisable. Start with some stylized borders, for example.



7. Wedding Menu Design

Creating a [wedding menu](#) can become nerve-racking. Try to visualize an elegant yet dainty design, and also include the names of the bride and groom on it.



8. Summer Wedding Menu Design

With four different seasons all year long, why not utilize a [summer theme](#) for a wedding menu? Bonus if it's a beach wedding on a summer day.



9. Bar Menu Example

[Local bars](#) attract customers by featuring a specific drink for a particular night on their menu. Try out the strategy to attract more customers into yours.



source

10. Hotel Wedding Menu Design

Planning a wedding is already pricey as it is, and if the reception comes at a [fancy hotel](#), then your wedding menu must take on the fancy too.



11. Dinner Menu Design

[Fancy dinners](#) call for fancy-looking menus. Try to utilize a mix of black, gold, and white colors to exude the elegance on your menu.



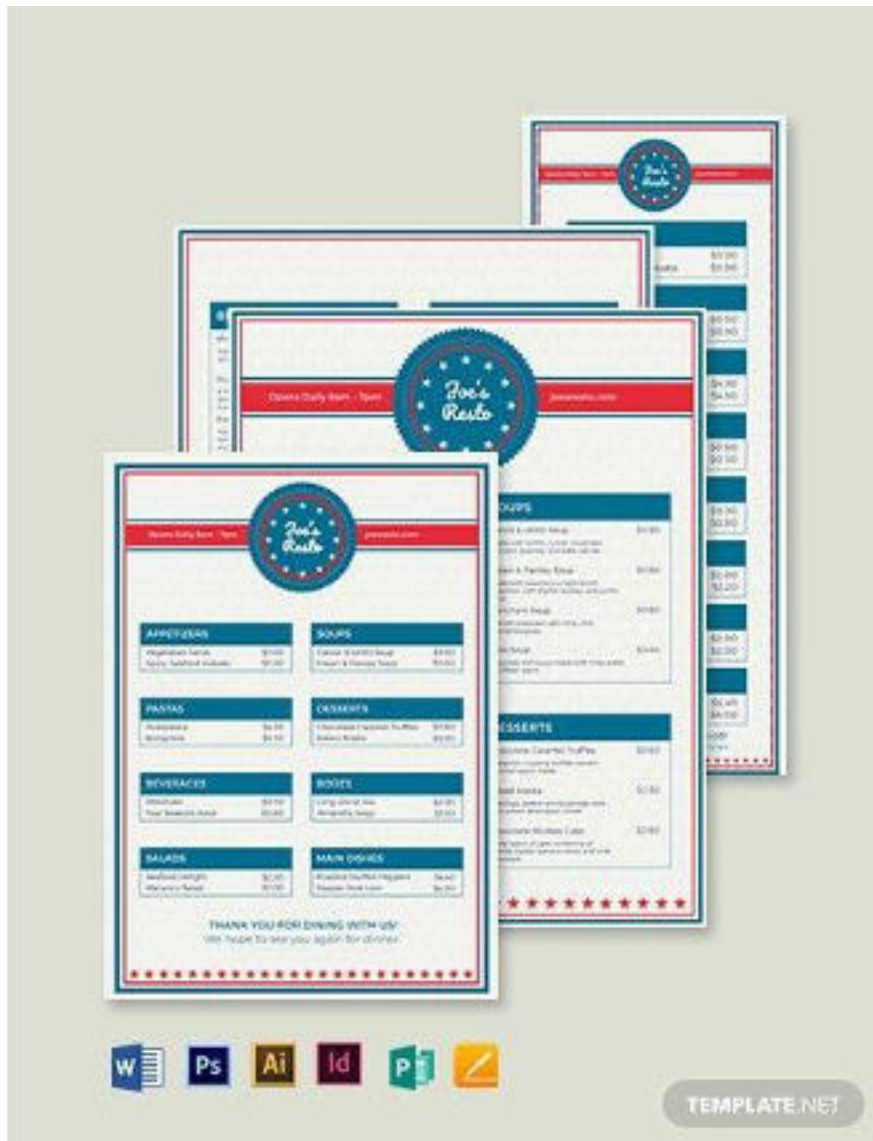
12. Kids School Menu Design

It's hard enough to keep [school kids](#)' attention for so long on a single thing. Incorporate various colors and food photos they are familiar with to hold their curiosity.



13. American Dinner Menu Design

It is advantageous to tailor your menu depending on the occasion and season. Use the colors red, white, and blue to celebrate the [4th of July](#).



14. Cafe Menu Design

Realize that beautiful and intricate designs on your [cafe menu](#) can bring in customers to the establishment.



15. Catering Menu Design

One of the elements that are the heart and soul of a [catering business](#) is a menu. Take the time to make your menu presentable and comprehensible.



16. Birthday Menu Design

A [birthday celebration](#) is not complete without food and cake. Easily incorporate a birthday cake and decorative flags into the celebration's menu.



17. Basketball Birthday Menu Design

A themed birthday is common, especially during kids' birthdays. Incorporate these themes into the menu, similar to the [basketball theme](#) below.



18. Pizza Restaurant Menu Example

[Pizza shops](#) always have menus ready for their customers. To increase the attractiveness of your menu, why not include photos of ingredients you work with.



[source](#)

19. Bar Menu Design

Plenty of [indie bars](#) are still in the scene because they mix up their drinks at night. Settling on various menus is a marketing strategy on its own.



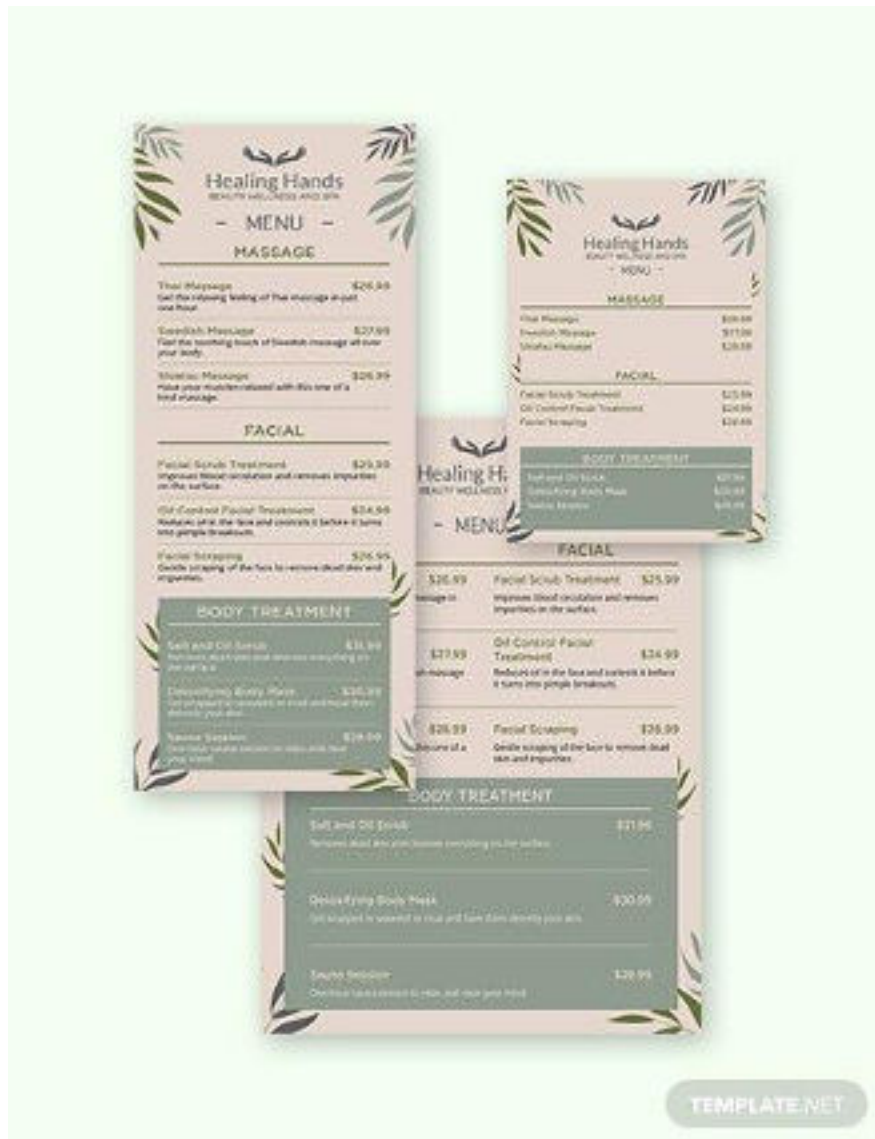
20. Bakery Menu Design

While most [local bakeries](#) have displays of their freshly made bread and pastries, complement a menu that showcases all the names of the baked goods.



21. Service Menu Design

While most establishments use their menu to list their products, others opt to list their services. Get creative and incorporate different colors and elements into your [service menu](#).



22. Spa Service Menu Design

One of the many places that use a service menu is a [spa business](#). It's more convenient, and slight touches of color and design will get you a long way.



23. Salon Menu Example

Hair and [beauty salons](#) use menus in advertising services and products. Use various shapes and photos of the services and products you have for additional visualization.



source

24. Baby Shower Menu Design

[Baby showers](#) also call for menus, especially if it is a formal event. It adds to the ceremonious feel to incorporate the colors of pink and blue.



25. Chalkboard Menu Design

[Chalkboard menus](#) are one of the most common menu styles you can see. The familiarity of writing in chalk still works and is incorporated in modern designs.



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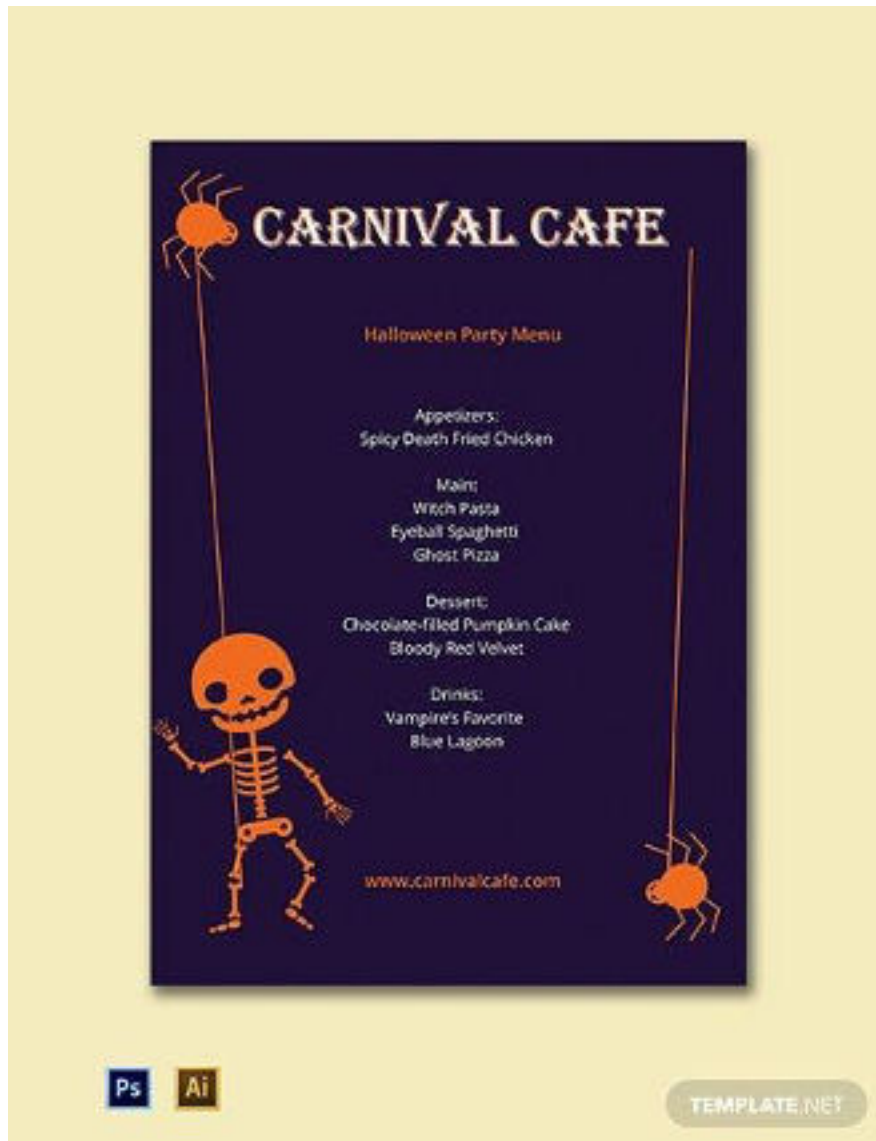
26. Tea Party Menu Design

Even the simplest events like a [tea party](#) call for a menu. It can list the various types of tea available for the rest of the afternoon.



27. Halloween Party Menu Design

Some Halloween parties are more organized than others, thus the presence of a menu. Get the [Halloween vibe](#) going with orange and black accents and some Halloween symbols.



28. Banquet Menu Design

If your establishment is planning to hold a [banquet feast](#), it is necessary to have a menu. Customers know the variety of food you serve and make sure it's readable.



29. Baptism Menu Design

[Baptism rites](#) are a sacred and memorable event that requires a food menu due to the number of guests. A simple menu design does the trick for such an occasion.



30. Vintage Bakery Menu Example

[Bakery menus](#) can come in all different designs, and incorporating a vintage feel almost always does the trick to get people to come in.



31. Menu Board Design

There are various ways to construct a menu, and a [menu board](#) is one of them. Much sturdier than just a piece of paper as it is usually attached to a corkboard.



32. Burger Menu Design

Menus are common in any food establishment, and [burger joints](#) are no exception. Design your menu to showcase a photo of your best-selling product, and customers will ask which one it is.



**BIG BITE
BIGGER TASTE**

★ ★ ★ **MENU** ★ ★ ★

BURGER		FRIES & RINGS	
Chicken (Grilled or Fried) <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 20	French Fries <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 25
Black Bean Veggie Burger <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 10	Mooyah Fries <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 15
Cheese and Bacon Burger <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 15	Onion Rings <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 10
Ham and Chicken Burger <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 25	Sweet Potato Fries <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 20

TOPPINGS		DRINKS	
Beef Bacon <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 20	Beer <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 25
Fresh Avocado <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 10	Fruit Juice <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 15
Cheese <small>Lorem ipsum dolor sit, consectetur adipiscing.</small>	\$ 15		

BEST SELLER

Ham and Chicken
Lorem ipsum dolor sit, consectetur adipiscing.

\$ 30

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34. Easter Menu Card Design

The creative use of this [Easter celebration](#) menu card showcases a bunny on its front page, one of the symbols associated with the holiday.



35. Cocktail Menu Design

Having a [cocktail menu](#) at your bar is advantageous, especially for new patrons. List all possible concoctions and visualize your best-sellers.



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36. Coffee Shop Menu Design

One of the most common places you see menus is in [coffee shops](#). Most of them are plastered to the wall. These menus show the variety of products you have, so make sure it is readable.



38. Memorial Day Menu Design

Events like [Memorial Day](#) come once a year, and commemorating it through a menu and giving out discounts prove advantageous for your business.



39. Salad Menu Flyer

[Menu flyers](#) are very common in advertising your products. Always include a photo of what you're selling along with its price.



The flyer features a light green background with a decorative border of fresh produce like grapefruit, strawberries, and asparagus. At the top center is the Malad Joint logo, which consists of a circular emblem with leaves and the text "MALAD JOINT" below it. The main headline, "EAT FRESH EVERYDAY", is written in large, bold, green capital letters. Below this, a dark green horizontal band contains the event date and time, "June 12, 2039" and "10AM - 10PM", in white text. Underneath the band are three circular images of different salad dishes: a mixed green salad with tomatoes and onions, a broccoli and asparagus salad with cheese, and a tomato and basil salad with mozzarella. At the bottom, the location "Briarwood Drive / Social Circle" is written in bold red text, followed by the instruction "For more inquiries login to maladjoint.com." in green. The footer is a dark green bar with the contact information "Call: 222 555 7777 | Follow: @MaladJoint" in white, and a small "TEMPLATE.NET" logo in the bottom right corner.

MALAD JOINT

" EAT FRESH EVERYDAY "

June 12, 2039
10AM - 10PM

Briarwood Drive / Social Circle
For more inquiries login to maladjoint.com.

Call: 222 555 7777 | Follow: @MaladJoint

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40. Golf Club Menu Flyer Design

Places like [golf clubs](#) hold tournaments, and most of them hold a clubhouse or a restaurant that sells food. Using menu flyers to get people's attention is ideal.



The flyer features a background image of golf clubs, including a Titleist Cleveland driver and a Titleist 812 iron, set against a green and black color scheme. The Lewis Hills Golf Club logo, which includes a golf ball and two crossed golf clubs, is positioned in the upper left. The text is arranged in a clean, modern layout with white text on a dark background.

Lewis Hills Golf Club

★ ★ ★ **Superb Meals at the Golf Course** ★ ★ ★

Starters 

Caprese Garlic Bread - \$15
Goat Cheese Bites - \$20

Salads 

Caesar Salad - \$25
Green Salad - \$10

Main Course 

Butter Chicken - \$30
Pesto Pasta - \$35

Contact Us

450-3678
youremail@companyname.com
yourwebsite.com
44 Vandal St., Des Moines, IA

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41. Valentines Day Menu Example

Special events and deals usually occur on holidays, and [Valentine's Day](#) is one of them. Feature combo or couple deals for your business and add some hearts to your fiery red menu.



[source](#)

42. French Menu Design

A [French restaurant](#) holds dishes that are native to France. Adding a little Eiffel Tower to your menu also gives it the finishing touch.



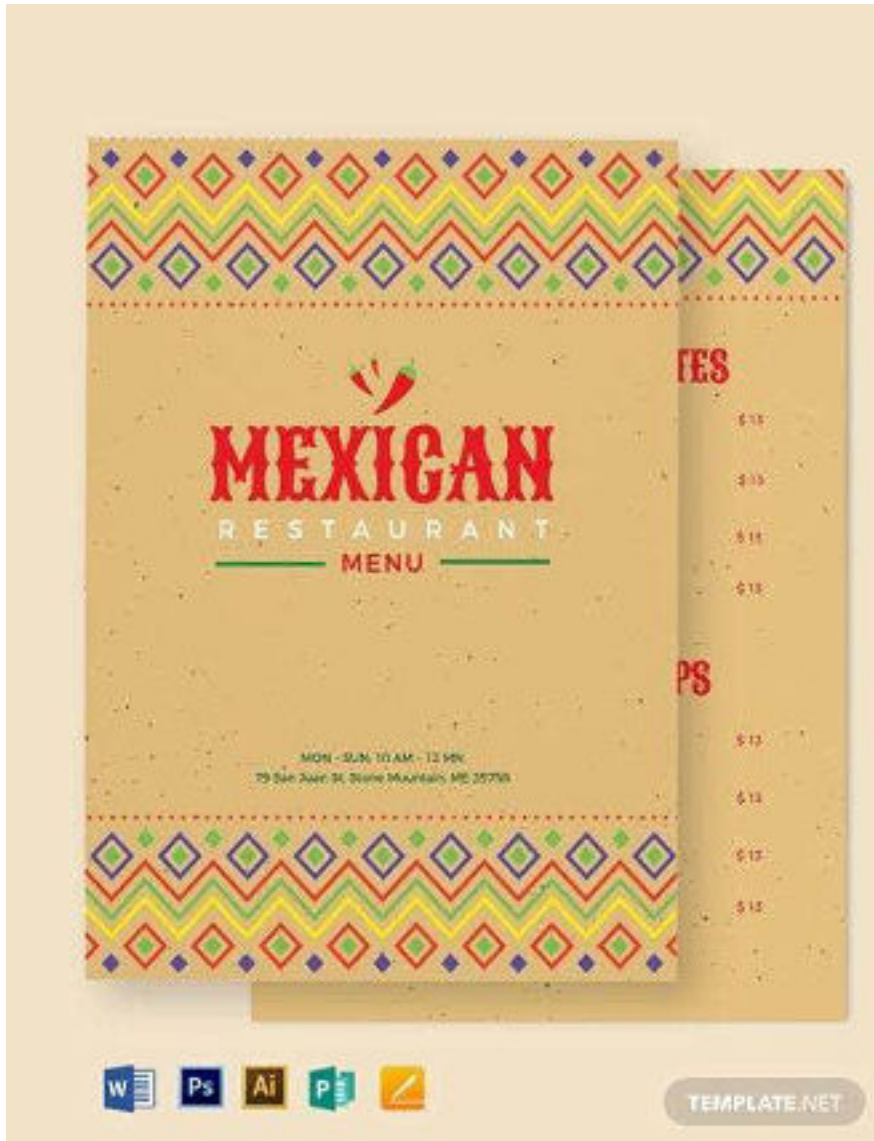
43. Italian Menu Design

Known for pasta and delicious seasoning, [Italian cuisine](#) is well-known in the world. Incorporate the colors of red, white, and green to represent the flag colors of Italy.



44. Mexican Menu Design

[Mexican restaurants](#) and food are popular in plenty of places. There are tacos, nachos, quesadillas, to name a few. Use familiar patterns and designs unique to Mexico into your restaurant's menu.



45. Pizza Menu Design

Pizzerias or [pizza restaurants](#) litter many countries and are a popular food choice. Visualize your best-selling pizza flavor on the front page of the menu.



46. Sandwich Menu Design

Most [sandwich joints](#) have detailed menus that even include the ingredients of each sandwich they make. It reassures its customers that what they see is what they get.



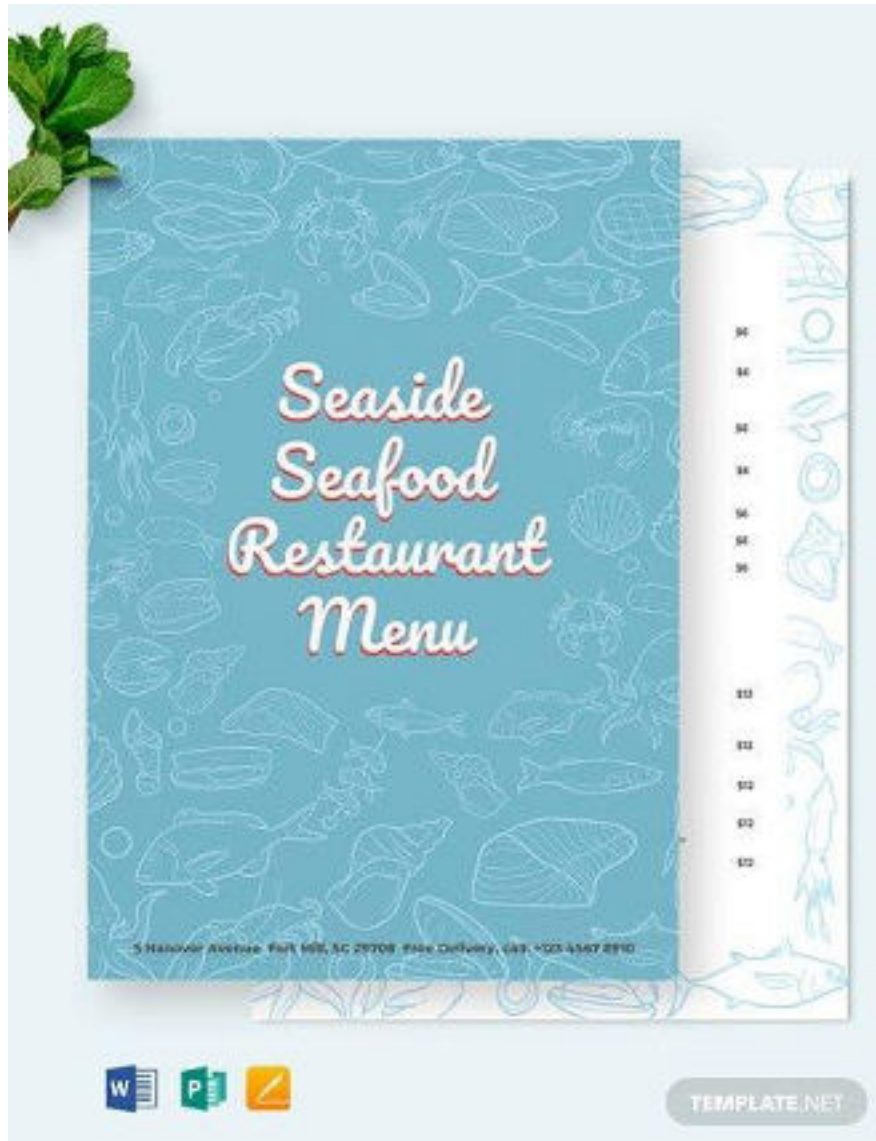
47. School Menu Design

[School menus](#) are common in school cafeterias. It tells the students what food they can expect on a given day. It's also helpful to feature a visualization of the dishes.



48. Seafood Menu Design

Some places are proud of their seafood products, and you can find [seafood restaurants](#) all around. Incorporate cool colors of blue into your restaurant menu and some products like fish and shellfish.



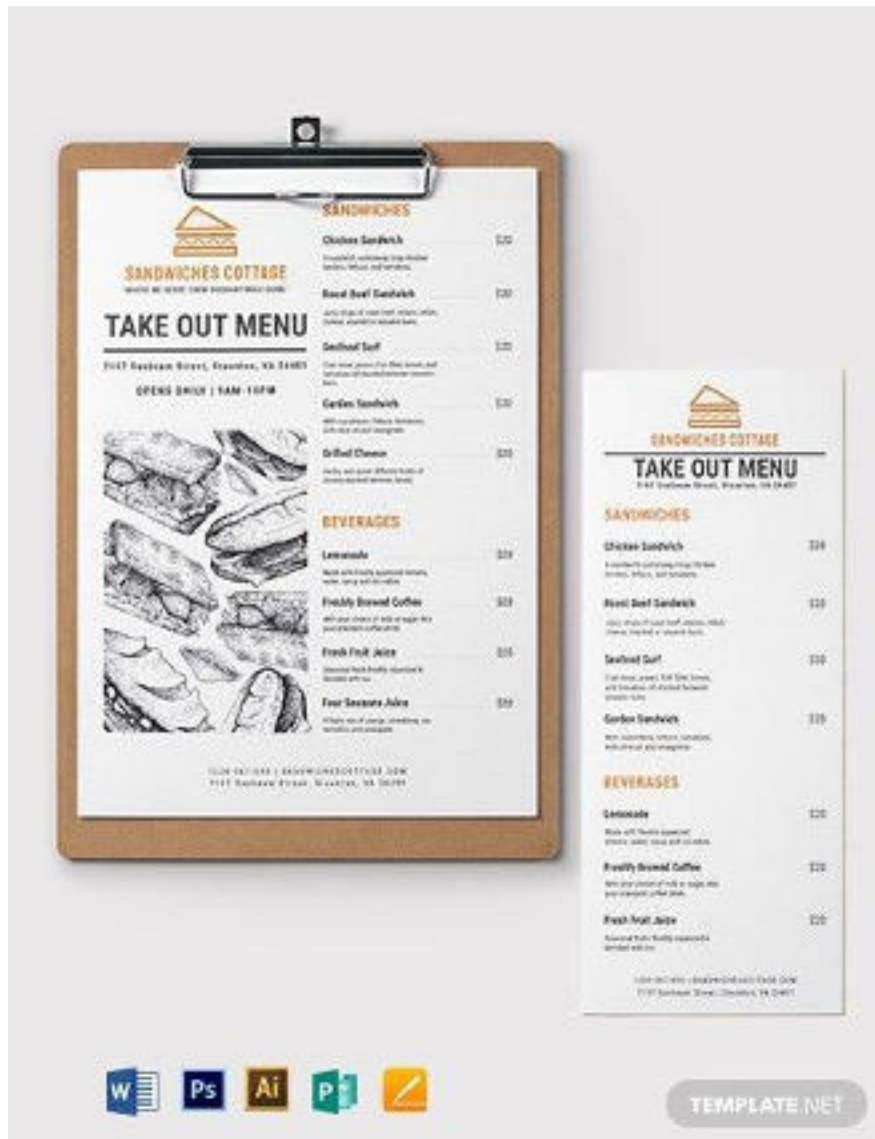
49. Table Tent Menu Design

[Table tent](#) menus are popular in dine-in restaurants and showcase new products and best-sellers. More often than not, customers that see the products order them with their meals.



50. Takeaway Menu Design

Most [takeaway menus](#) contain a brief list and description of products a restaurant offers. Keep things as short as possible.



MENU FORMAT

Menus have a range of products and meal courses. Depending on the nature of an event and whether a menu serves the general public, menus are meant to showcase various edible products that clients or guests consume.

1. Business Name and Logo

In any menu, your establishment or company name must be present on the front page of your menu. If you have a logo, it is best to utilize it in the succeeding pages to replace the establishment's name. It is necessary to include these for your customers to recognize your brand.

2. Contact Information

Placing the contact information allows customers to either call for takeaway or catering services. It is especially crucial to put these for restaurants that offer the said services.

3. Menu Group

These are the sections you see on the menu, whether the food is grouped into appetizers, entrees, soups, salads, main courses, and others. It is essential to have the items in groups to keep them organized.

4. Menu Items

The menu items are found under each menu group. Remember that the menu items are single, consumable, and orderable. Ensure that the items on the list are all available to be served; if not, indicate as such or remove them from the list.

5. Item Sizes

Item sizes list down various options of the menu items. For drinks, it can list down various volume measurements, and for meals, it indicates if it is for a group or a single meal.

6. Prices

It is essential to indicate the prices next to the menu item. It is also recommended to include the figures for the various item sizes for each menu item to let your consumers know their options.

7. Payment Options

Menus also feature possible payment options for clients, whether the establishment permits cash, credit, or both.

8. Accepted Currencies

It is necessary to indicate the possible currencies that the restaurant accepts. This is especially applicable to restaurants that cater to plenty of tourists during peak seasons.

FAQs

What is a menu?

According to the Merriam-Webster dictionary, it is a list of dishes for ordering at a restaurant or serving at a banquet.

What are the types of a menu?

There are five types of commonly used menus, and they are as follows:

- **A La Carte** - Lists each item's price separately, and consumers can mix and match to combine the product they want.
- **Du Jour** - These menus change daily depending on the availability or the chef's recommendations.
- **Cycle** - A menu or part of it that lists food variety over a specific period.
- **Static** - It is a larger menu formed into categories without changing often.
- **Fixed** - There are a few options and a fixed total price in a fixed menu.

What are the sizes of a menu?

The dimension of a menu varies depending on the restaurant's concept and design format. Most menus are typically built into an 8.5 x 11-inch size to accommodate standard paper sizes.

How do you make a menu?

- Set a layout
- Choose a style

- Select a color scheme
- Pick readable font
- Write your menu items
- Add visual elements

How much does designing a menu cost?

The price range of freelancers designing menus costs between 500 USD to 600 USD, depending on the client's design ideas and vision.