

Tips to save on Restaurant Paper Napkins

Your expenses on restaurant paper napkins can be huge because of bulk use. However, using a few innovative methods can reduce their consumption and save you tons of money. Using larger rolls, placing butcher paper on tables and using linen-like paper napkins can help reduce the usage of napkins.



Paper napkins form an essential part of the restaurant business. They are important not just from a practical perspective, but also from their impressive looks. Some of the most popular and widely used paper napkins in the industry include Dinner Napkins, Beverage Napkins, Register Rolls, Fluted Paper, Dispensers, Shortening Filter Papers and Wipers. Napkins have become so important for the industry that customers cannot think of visiting a restaurant that doesn't offer any napkins. They are so commonly used that they may seem to be trivial, but most restaurant owners don't know that the quality of the paper napkins used create a big impression on their customers.

Because paper napkins are part of consumption products in the restaurant industry, you will be spending a decent amount budget on them, every year. One of the best ways to save on restaurant paper napkins is to use the best quality [paper napkins](#). High quality napkins can help save money in a number of ways.

Barbeque ribs, chicken wings and similar foods come in the category of messy food, and they increase the use of paper napkins. Such foods can also increase the time and cost of cleanup. If you line the tables with butcher paper before such foods are served, it can help in reducing your use of ordinary paper napkins that could be used by customers enjoying more non-messy foods.

It will be a good option to place paper placements because they can catch some of the mess that falls around. They can again help save the consumption of your paper napkins. Because paper placements have a longer shelf-life, they are mostly one-time investments and can be wiped off and used again and again. Additionally, they are available in a wide range of color options and designs, enabling you to make your restaurant environment more attractive.

Using linen-like napkins is another way to save on the use of restaurant paper napkins. These napkins are quite durable and you will need to use far lesser number of napkins than their regular paper counterparts.

Restaurants will also need to replace their toilet paper more often. Replace that household-sized roll with a larger dispenser with larger rolls. They are going to be relatively cheaper in the long-term and reduce the need for frequently filling up the dispenser. Many of the larger dispensers can hold several household-sized rolls, saving you more time.



You could also consider placing a paper towel dispenser with a roll rather than using individual towels. A lot of paper towel gets wasted because of frequently being dropped, but this solution can eliminate such loss. Additionally, it will make it easier to load the dispenser. Big rolls are easier to store as compared to individual paper towels.

High quality restaurant paper napkins can save you tons in the long-term. Make sure to choose a high quality provider of all types of tissue products like [Orchids Tissue Paper Products](#).



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