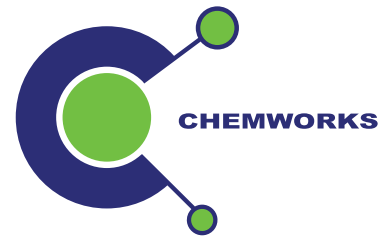


# Difference Types of Napkins



Who would have thought the right napkin could build your brand, help create atmosphere and minimise waste while at the same time providing a practical use for your customer's comfort? They do all that, and here's the perfect guide to choosing the right napkin for your business.



## DISPENSER

This timeless style is suited for any table-top or counter-top application. Designed with a side-fold, the napkins are stored in a container keeping them tidy and accessible ready for dispensing when they're needed.



## XPRESS

With the appearance of a tissue box style, Xpress Napkins are designed for one-at-a-time-dispensing. Due to their folded design, customers can grab one instead of a handful, allowing you to save on restocking costs.



## COCKTAIL

Suitable for presenting beverages or serving side dishes. Cocktail napkins are perfect to stack and provide a high level of absorbency.



## LUNCHEON

Slightly smaller than traditional dinner napkins, luncheon napkins are popular with birthday parties and luncheons, where the entrees served are a bit lighter than a regular sit-down dinner. Luncheon napkins are made of 1, 2 or 3 ply tissue paper and the higher the number, the better the quality.



## DINNER

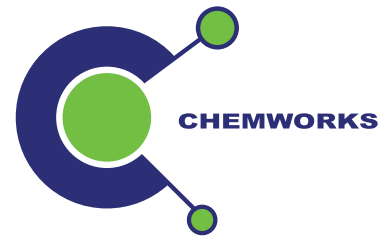
Dinner napkins are very popular for buffets, sit down dinners, and are perfect for more formal affairs where there are several entrees served. Dinner napkins are made of 1, 2 or 3 ply tissue paper and the higher the number, the better the quality.



## READIFOLD

A 1/8 fold napkin comes pre-folded and ready to use so you can arrange it as a part of your table setting or add it to buffet lines. With a classic, simple design you can use this napkin in a variety of settings to reduce waste and provide convenience to your customers and staff.

## Colour



Consider your colour options. If you're planning on branding your napkin with your logo, then make sure the napkin colour will show your logo off clearly. Try to complement the tone of your serving ware and other front of the house accessories. Sticking to a crisp white napkin is safe and perfect for adding to the atmosphere from casual and comfy, to more formal and fine dining. For an earthier, more natural appeal, try natural brown napkins, bleach-free and made from recycled material. Eco-conscious patrons will love them, and they create a casual atmosphere. For a bolder statement, choose from a range of rainbow colours that will excite and delight.

## Ply

The durability and absorbency of a napkin are determined by its ply, either 1, 2 or 3. The higher the number, the better quality napkin. Choose the right ply for the right application:

1-Ply napkins are economical, lightweight and ideal for grab-and-go. Perfect for customers to accept pies or pastries to eat and go in bakeries. Handy for fast food service for customers to use to line trays or tabletops for sanitation.

2-Ply napkins are thicker, more durable, and more absorbent than 1-ply napkins. Supply these when you know your customers' hands will be a mess, after eating shellfish seafood or ribs!

3-Ply napkins are the best quality paper napkins and are perfect to create a more lush feel for your customers.

## Texture

### Traditional Texture

Traditional napkins have a soft, slight embossed texture.

### Linen Look and Feel

These are luxurious napkin your guests will appreciate. Not only do they feel lovely, but they also perform well but offer convenient disposal with an elegant touch.

