

SPACE SAVING

HOTELS



**Use cereal dispensers at
breakfast instead of cereal
boxes.**

Only present your staple hot breakfast foods at a buffet and then make certain foods to order such as poached/fried egg so that you need less gastronomes.

At breakfast serving tea and coffee not only provides that personal touch, but prevents you from finding a surface to display it.

Have your tables set so that you don't need to store plates, glasses and cutlery out back.

Serving condiments when required saves space on the table and adds a touch of service.

Use on the wall magnetic fixings for a knife rack.

Store seasonal items in other locations such as house keeping.

Store your cleaning items under the sink for easy access.