

HOLD THE PLASTIC, PLEASE

Beyond Plastics' free guide helps restaurants save money, attract customers, and protect the planet by reducing plastic.

Get the guide at [BeyondPlastics.org/Restaurant-Guide](https://www.BeyondPlastics.org/Restaurant-Guide) or scan the QR code at the right to:



➤ **Cut costs and boost revenue**

Replacing single-use disposable foodware with reusable dishes, cups, cutlery and condiment dispensers actually saves restaurants money. Many customers are also willing to pay more for "greener" options.



➤ **Attract new customers**

Restaurants that respond to the growing desire for plastic-free dining can grow their base of customers.



➤ **Protect the planet**

Plastics damage our planet and endanger human health at every phase of their lifecycle. Restaurants have a big role to play in addressing our plastic pollution crisis.



Get the free guide at www.BeyondPlastics.org/Restaurant-Guide for information on how to:

- Conduct a plastic audit
- Calculate savings
- Choose reusable alternatives
- Find funding for reusable dishware
- Handle dishwashing
- Get staff on board
- Involve customers
- Market plastic reduction changes



**BEYOND
PLASTICS**

Beyond Plastics is a nonprofit project based at Bennington College in VT whose mission is to end plastic pollution.
www.beyondplastics.org