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Restaurant essentials by [Phil Marsh](#)

Article published on July 10th 2012 | [Interior Design](#)

What are the factors that make or break an impression of a place on a customer visiting a restaurant? There are many elements that constitute towards an overall experience in a restaurant. Let's chalk out the factors that really affect how a restaurant feels-

The most important factor that makes a restaurant a hit or a flop is the food of a place. The food has to be tasty otherwise nothing else would matter and the restaurant would turn out to be unsuccessful. Food holds such a great value as restaurant is primarily set up to sell food. People day in and day out seek to find some newness in their routines and food becomes an important aspect through which people can actually seek some entertainment on an everyday basis. Therefore, food is a significant element which makes or breaks the image of a restaurant!

Another very important area that directly affects the fan-base of a restaurant is its décor. Well, come to think of it you wouldn't want to visit a restaurant that's dull and doesn't offer you any interesting experience in terms of ambience as compared to your everyday life. The restaurant, together with serving tasty food has to aim at a décor that's refreshing and nice! It should be designed and decorated in a way that's exciting and new for the customers. Apart from the food of the restaurant, décor also engages the customers of the restaurant a great deal. People visit restaurants either to eat or to enjoy the ambience of the place!

Then, comes the turn of toilets! Well, you believe it or not toilets are extremely important in any restaurant. A restaurant can't provide the customers with a good and comfortable experience until it has a place to freshen up. Consider a situation when a business meeting has to take place over a meal at the restaurant, the guests would need sometimes to freshen up or not? Well, they would and it would make for a horrible experience if the restaurant doesn't have a clean and tidy restroom. Also, the restroom shouldn't be too crowded and shouldn't look stuffy in anyway. Portable restrooms are a hit in restaurants these days as they can be moved about and are easy to manage. Toilet cubicles and bathroom cubicles are another category of restroom furnishing that are available these days in the market. These are immensely popular and a huge hit among the restaurant as well as hotel designers.

Article Source:

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Article Keywords:

portable restrooms, toilet cubicles, bathroom cubicles