

Digital vs traditional marketing: why the flyer no longer pays the rent, and what engine replaces it

By  **Diego F. Parra** · Updated 2026-08-17 · Marketing & Growth

MASTERRESTAURANT®

White Paper

Marketing digital vs tradicional: por qué el volante ya no paga la renta y qué motor lo reemplaza

Método probado en +8.400 restaurantes · 43 países

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QUICK VERDICT

Verdict: in digital vs traditional marketing, digital wins on TRACEABILITY rather than fashion: a flyer or a billboard cannot tell you who walked in or what they spent, while the local engine (Google profile, reviews, delivery, geotargeted ads) ties every dollar to a ticket. The number that settles the argument is about guest behavior: 83% of consumers use Google to read reviews and 89% expect a response to those reviews, according to BrightLocal (Local Consumer Review Survey 2025). If your online reputation is unmanaged, the flyer merely pushes traffic toward a profile that talks them out of it. **Recommendation for 2026:** keep 10% to 15% of the budget in traditional media for neighborhood presence, and move the rest into a digital engine with ticket-level attribution, starting with profile, reviews and direct ordering before any paid media.

 **White Paper** · Technical document · C-Suite & multilateral banking · 20 min read · 2026-08-17

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A casual dining operator with two locations and annual revenue between 500 thousand and 1 million dollars arrives with the same sentence I hear every year: we handed out twenty thousand flyers and nothing happened. Nothing measurable ever happens, and that is the whole point. A flyer leaves no trace, cannot be segmented by a three-kilometer radius or by daypart, and above all it cannot answer the only question that matters in a board meeting: how many guests came from this spend, and what did they leave at the register.

The digital vs traditional marketing debate stopped being ideological in 2026 because the guest reordered their steps. They used to see an ad and then decide; today they decide first inside a search engine or a delivery app, and the ad only works when the digital destination is clean. BrightLocal (Local Consumer Review Survey 2025) measures that 83% of consumers turn to Google to read reviews, which makes the profile a bigger storefront than the facade.

This white paper compares both approaches with margin discipline, not creative preference. Diego F. Parra and the Masterrestaurant team treat restaurant marketing as a line inside an extended prime cost, with its own theoretical cost and its own variance against actual results, exactly like food cost. The question is not which channel feels modern. The question is which one turns a dollar of spend into traceable contribution margin, and which one turns it into a feeling.

SIDE-BY-SIDE COMPARISON

Side-by-side comparison

	TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)	MASTERRESTAURANT LOCAL DIGITAL ENGINE (PROFILE, REVIEWS, DELIVERY, GEO ADS)
Revenue attribution to spend	✗ 0% traceable per ticket: no identifier links the impression to the register	✓ 70%-90% of visits attributable through calls, route requests, orders and direct-channel tracking
Reach of the decision storefront	✗ Physical impact limited to the distribution radius and the hour of posting	✓ 83% of consumers read Google reviews before deciding (BrightLocal 2025)
Cost of a repeat guest	✗ Every campaign buys the same reach again from zero	✓ Acquisition costs 5 to 25 times more than retention (Bain & Company), and a digital base enables retention
Speed of correcting a failing campaign	✗ 30 to 45 days: until the print run or the media contract ends	✓ 24 to 72 hours: the ad set is paused or the offer is rewritten
Immediate conversion channel	✗ Requires the guest to remember and travel days later	✓ 70% prefer ordering direct from the restaurant and 46% prefer third-party apps (Lightspeed 2025)

	TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)	MASTERRESTAURANT LOCAL DIGITAL ENGINE (PROFILE, REVIEWS, DELIVERY, GEO ADS)
Repeat lever at no incremental cost	✗ Almost none: no contact list and no permission to reach out	✓ 84% of consumers opted into SMS from at least one business (Sakari 2025) and 81% would join loyalty (Businessdasher 2025)
Cost of an execution error	✗ Entire print run lost: 100% of the printing CapEx is unrecoverable	✓ Daily budget can be stopped; loss capped at 1 to 3 days of spend
Effect on average ticket	✗ Usually pushes flat discounting, which compresses contribution margin	✓ 61% spend above the gift card value, US\$31.75 extra on average (Capital One Shopping 2026)

Chapter 1 — Why digital wins the argument with the owner, not with the creative team

It wins because it leaves an accounting trail and traditional media does not, and that gap is everything when the spend has to be defended before the board. A flyer never tells you who walked in, at what hour, or how much they left at the register; the local listing, the direct order and the radius-targeted ad do tie every dollar to a named ticket. The behavioral evidence is blunt: 83% of consumers use Google to read reviews (BrightLocal, Local Consumer Review Survey 2025), meaning the restaurant's real storefront is no longer the facade but a starred listing. That same study measures that 89% expect a reply to reviews, positive ones included, which turns the review inbox into a daily operating task rather than a marketing ornament. Stop replying and the asset cools on its own. The first difference between the two approaches is accounting, not creative. Twenty thousand flyers hit the income statement as pure expense with nothing that accumulates: they run out by Monday and have to be paid for again in full.

Chapter 2 — Traditional spend is OpEx that evaporates; digital builds an asset

The digital engine leaves two things that outlive the budget — the listing with its accumulated reviews and your own contact base — and that matters for one hard reason in customer economics: acquiring a new customer costs 5 to 25 times more than retaining an existing one (Bain & Company). An operator who pauses paid media for a month keeps organic position in Maps and keeps getting calls; the one who stops the flyer drop goes back to zero. I got this wrong for years by recommending cost-per-impact comparisons across channels, because that metric ignores that one of them leaves installed capital and the other leaves none. A print run locks the decision for four to six weeks; a geotargeted ad set gets corrected in 48 hours with real conversions, and whoever learns twelve times a quarter ends up on a different efficiency plane than whoever learns once.

Chapter 3 — Learning cycle speed: four weeks at the printer against 48 hours of data

SMS illustrates the point with numbers rarely discussed at the table: 84% of consumers opted into messages from at least one business in 2025 (Sakari 2025), and average SMS marketing conversion runs between 21% and 30% (Constant Contact, 2024). Compare that pace with the printed coupon, judged only after the entire print bill is already spent. The paradox is that the oldest channel, the coupon, performs best when fired from the new-

est one: 67% use digital coupons (Restroworks 2025) and 82% say discounts help them cope with high prices (Savings.com 2025). Break it down by annual revenue before copying anyone else's recipe, because the same dollar performs differently in each band. Below 500 thousand dollars, the only defensible investment is the local listing and reviews — free in money, expensive in discipline — plus an SMS flow, given that 84% already opted into messages from some business (Sakari 2025). Between 500 thousand and 1 million, direct ordering enters the picture, and here it weighs that 70% prefer ordering from the restaurant against 46% who prefer third-party apps (Lightspeed, 2025).

Chapter 4 — Revenue bands: the same decision changes its name with the size of the register

Past 1 million, loyalty stops being optional: 81% would join a program if it were offered (Businessdasher 2025). Above 5 million you manage a portfolio of locations, and the gift card comes in as a financial instrument — 52% buy restaurant gift cards (Capital One Shopping, 2026) — not as a seasonal promotion. In the celebrity-chef house or the large-format themed venue, above 5 million in revenue, the equation flips: paid media weighs little and other people's conversation weighs everything. Guest-made content converts 4 times better than the brand photo (Loop.fans 2025) and adds 28% more engagement (Restroworks 2025); on the Emplifi platform, posts carrying user material convert more than 10 times better than posts without it (Emplifi, Q3 2025). That format also carries costs nobody budgets: moderating and replying when 89% of consumers expect an answer to their reviews (BrightLocal 2025) demands a dedicated person, not the manager's spare shift.

Chapter 5 — High end: past five million the real cost is reputation, not the medium

A location billing 8 million with a 4.1-star rating loses more margin in one quarter than it would spend on that person in two years. Run the scenario all the way through, because that exercise organizes a budget better than any annual plan. If every paid dollar switches off tomorrow, the operator who built listing, reviews and an owned base keeps most of the traffic for weeks: they still show up when 83% of consumers search for reviews on Google (BrightLocal 2025) and they can still write to their list, since 84% opted into SMS from some business (Sakari 2025). Whoever only bought reach is left with an empty dining room and no list to notify. The damage compounds from the competitor's side too: 49% would visit another restaurant for a buy-one-get-one offer (Capital One Shopping 2025), so your silence is not neutral, it is traffic handed away.

Chapter 6 — What would happen if all your paid media disappeared tomorrow

Paid media accelerates; the asset sustains. Diego F. Parra and the Masterrestaurant team treat restaurant marketing as a line with its own theoretical cost and its variance measured against the real result, exactly like food cost. Under that frame, the right question was never which channel is more modern, but which one turns a dollar of spend into traceable contribution margin. Two numbers from the trade settle the conversation: retaining costs 5 to 25 times less than acquiring (Bain & Company), and 61% of gift card recipients spend beyond the card's value, averaging 31.75 dollars extra (Capital One Shopping, 2026). With that in view, a budget that sends 80% to cold reach and 20% to the owned base is invested backwards. Start by auditing what percentage of last quarter's spend you can trace down to a ticket. Not everything printed or in-person is dead; what dies is whatever cannot be measured.

Chapter 7 — The traditional pieces that keep their place, and on what condition

The condition is a single one: every physical piece must carry a traceable digital destination, a code, a short number or an offer with its own identifier. The data backs that mix — 57% of consumers scanned a QR code at a restaurant in the past month (Sunday 2025) and 78% prefer the code menu over the paper one (Eater, via QR Code, 2025) — so the bridge between the physical and the measurable already sits on the table. The same applies to happy hour, with 40% of consumers attending weekly (PepsiCo Partners 2025, via Restroworks), and to buy-one-get-one, which 93% have used at least once (Capital One Shopping 2025). Without an identifier those tactics are faith; with one, they are defensible budget. The first difference is accounting rather than creative: traditional spend hits the P&L as OpEx with no measurable counterpart, while the digital engine builds an asset, the review-rich profile and the contact base, that keeps producing traffic when the budget stops.

Chapter 8 — The five differences that change the P&L

An owner in the 500 thousand to 1 million band who pauses paid media for a month keeps their organic position on Maps; the same owner who stops flyer distribution is back at zero the following Monday. The second is the speed of the learning cycle. A print run locks the decision for four to six weeks, while a geotargeted ad set can be corrected in 48 hours using real conversion data. That difference in tempo matters more than it looks: an operator who learns twelve times a year about what offer moves the guests on their block ends up with different unit economics than one who learns twice. The third is the asymmetry of the review. An ad says what you want it to say; a review says what the guest actually experienced, and the second carries more weight. With 83% of consumers checking Google to read reviews and 89% expecting a response, according to BrightLocal (Local Consumer Review Survey 2025), online reputation management is not a communications task but an operational function with an owner, a schedule and a KPI.

Chapter 9 — The five differences that change the P&L — in practice

The fourth difference is ownership of the guest. Delivery apps deliver volume while keeping the customer data, and Lightspeed (2025) measures that 70% of consumers would rather order direct from the restaurant against 46% who prefer third-party apps. That 24-point gap is money on the table: every order that migrates to the owned channel recovers the full commission and adds a contact you can reach again without paying. The fifth, and the one that decides the year most often, is the effect on guest lifetime value. Bain & Company estimates that acquiring a new customer costs 5 to 25 times more than retaining an existing one, and the traditional channel offers almost no retention mechanism. With 84% of consumers already opted into SMS from at least one business (Sakari 2025) and 81% willing to join a loyalty program if offered (Businessdasher 2025), permission to contact is worth more than reach.

POINT BY POINT

Comparative analysis, criterion by criterion

TRACEABILITY OF RETURN

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

Flyers and local radio deliver no identifier: the operator guesses from memory what worked.

B · MASTERESTAURANT Profile calls, route requests, order clicks and channel codes let you reconstruct the revenue.

Verdict: Digital wins. Without traceability there is no budget decision, only expensive intuition.

COST OF LEARNING PER CYCLE

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

Four to six weeks per print run, with the full cost sunk if the message misses.

B · MASTERESTAURANT 24 to 72 hours per ad set, with a stoppable budget and a capped loss.

Verdict: Digital wins on correction speed, which is where the compounding advantage accumulates.

BUILDING REPUTATION

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

Physical word of mouth works but neither scales nor stays on record for the next guest.

B · MASTERESTAURANT 83% of consumers read Google reviews and 89% expect a response (BrightLocal, 2025).

Verdict: Digital wins, with one condition: without a daily response routine, the profile works against you.

NEIGHBORHOOD PHYSICAL PRESENCE

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

The right corner billboard and the local team sponsorship build familiarity no pixel replicates.

B · MASTERESTAURANT Geotargeted ads

reach the polygon but compete with dozens of ads on the same screen.

Verdict: Technical tie with an edge for traditional in short radii. This is where that 10% to 15% belongs.

OWNERSHIP OF THE GUEST

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

No database at all: every campaign buys the same reach again.

B · MASTERESTAURANT 84% opted into

SMS from some business (Sakari, 2025) and 81% would join loyalty (Businessdasher, 2025).

Verdict: Digital wins decisively, because permission to contact lowers the cost of the next sale.

EFFECT ON CONTRIBUTION MARGIN

A · TRADITIONAL MARKETING (FLYERS, RADIO, BILLBOARDS, LOCAL PRESS)

Tends toward flat discounting, which pushes the promotion onto the plate and compresses margin.

B · MASTERESTAURANT Allows capped

incentives, side-dish suggestion and control of menu mix by channel.

Verdict: Digital wins when governed by menu engineering; without it, it repeats the same mistake faster.

SIDE-BY-SIDE COMPARISON

What the traditional approach still does well TRADITIONAL METHOD

- ✗ Neighborhood density: a billboard on the right corner builds familiarity within a short radius that no pixel replicates.
- ✗ Audiences with digital friction: guests over 65 and areas with unreliable connectivity still respond to print.
- ✗ Local partnerships with offices and corporate buildings, where a flyer reaches a desk that paid media cannot.
- ✗ Fairs, events and neighborhood sports sponsorships, which produce photography you can reuse across digital channels.
- ✗ Low entry cost for an operation under 500 thousand USD a year that has not yet built digital processes.

What only the local digital engine solves MASTERRESTAURANT

- ✓ Ticket-level attribution: every call, route request and order is tied to the campaign that produced it.
- ✓ Managed online reputation: 89% of consumers expect responses to both positive and negative reviews (BrightLocal 2025).
- ✓ Delivery conversion governed by algorithm: placement, photography, prep time and acceptance rate move volume.
- ✓ Geographic targeting by polygon, daypart and weather, with a budget you can stop at any moment.
- ✓ An owned contact base for SMS and loyalty, which drives the cost of the next sale close to zero.
- ✓ Comparable sales funnel data month over month, so you can set a target cost per new guest.

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Immediate conversion channel	✗ Requires the guest to remember and travel days later	✓ 70% prefer ordering direct from the restaurant and 46% prefer third-party apps (Lightspeed 2025)
Repeat lever at no incremental cost	✗ Almost none: no contact list and no permission to reach out	✓ 84% of consumers opted into SMS from at least one business (Sakari 2025) and 81% would join loyalty (Businessdasher 2025)
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THE NUMBERS THAT MATTER

Indicators behind this analysis

83%

of consumers use Google to read reviews before choosing a restaurant

89%

expect a response to reviews,
both positive and negative

70%

prefer ordering direct from the
restaurant vs 46% via third-party apps

84%

of consumers opted into SMS
from at least one business

81%

would join a loyalty program
if the restaurant offered one

25x

upper bound of acquisition cost
versus retaining an existing customer

VISUALIZATION

The numbers, visualized

of consumers use Google to read reviews before choosing a restaurant



expect a response to reviews, both positive and negative



prefer ordering direct from the restaurant vs 46% via third-party apps



of consumers opted into SMS from at least one business



would join a loyalty program if the restaurant offered one



upper bound of acquisition cost versus retaining an existing customer



Sources: [BrightLocal Local Consumer Review Survey 2025](#) · [Lightspeed Online Ordering Statistics 2025](#) · [Sakari 2025](#) · [Businessdasher 2025](#) · [Bain & Company](#)

Chart by [masterrestaurant.com](#)

REAL CASE

“We were spending the equivalent of 1,400 dollars a month on flyers and neighborhood radio without being able to tell my partner where a single ticket came from. We moved that budget into three blocks: daily review responses, fresh photography on the profile and the apps, and direct ordering through WhatsApp with SMS to our base. In six months the owned channel went from 8% to 27% of digital orders, the average ticket on the direct channel landed 19% above the app ticket because that is where we control the side-dish suggestion, and our rating climbed from 4.1 to 4.6 stars. We held food cost at 30.4%, under the 32% ceiling Diego set for us, and delivery contribution margin stopped being negative on Tuesdays.”

— Operator of two casual dining locations, 500 thousand to 1 million USD annual revenue band, 96 seats across both units

HOW TO APPLY IT IN YOUR RESTAURANT

A 90-day roadmap to shift the budget without losing traffic

1 Days 1 to 15: profile audit and attribution baseline

Before moving a dollar, measure. Complete the Google Business Profile at 100% with the correct primary category, real hours including holidays, a priced menu and at least 20 owned photos of plates and dining room. Record baseline calls, route requests and order clicks for the last quarter, along with average rating and review volume per location. Document current traditional spend by channel and its monthly cost. That sheet is your zero point: without it, any later improvement is anecdote. With 83% of consumers reading Google reviews according to BrightLocal (2025), the profile is the highest-leverage asset you own today.

2 Days 16 to 40: online reputation with an owner, a schedule and mandatory responses

Assign review responses to a named person, with a daily 20-minute window and templates of judgment rather than copy-paste. Operating target: 100% of reviews answered within 48 hours, because 89% of consumers expect that response according to BrightLocal (2025). Turn on systematic review requests at check close, with a QR on the check presenter; remember that 57% of consumers scanned a QR at a restaurant in the past month (Sunday, 2025). Set the rating goal at 4.5 stars per location and treat it as an operational KPI, reviewed weekly alongside food cost and table turns.

3 Days 41 to 65: delivery conversion and recovery of the owned channel

Work the apps as an algorithm rather than a display case: hero photo of the highest contribution margin dish, honest prep time, acceptance rate above 95% and zero kitchen-side cancellations. In parallel, open direct ordering with your own link and communicate the incentive. The gap Lightspeed (2025) documents, 70% preferring direct ordering against 46% preferring third-party apps, is exactly what you should capture. Every point of orders that migrates to the owned channel returns the full commission to contribution margin and hands you the guest contact, which is the asset the apps will never surrender.

4 Days 66 to 90: geotargeted ads, owned base and closing the sales funnel

Only now turn on paid media, with three to five kilometer polygons, dayparts aligned to your occupancy valleys and a daily budget capped at 2% of that location's sales. At the same time build the base: 84% of consumers opted into SMS from at least one business (Sakari, 2025) and 81% would join a loyalty program if offered (Businessdasher, 2025). Close the quarter with a dashboard of cost per new guest, 60-day repeat rate and average ticket by channel. If cost per new guest exceeds the contribution margin of your average ticket, pause that ad set and rewrite the offer before raising budget.

FAQ

Frequently asked questions on digital vs traditional marketing

Should a restaurant drop traditional marketing entirely in 2026?

No. Reduce it to 10% to 15% of the budget and reserve it for neighborhood density, partnerships with nearby offices and local events. The rest belongs to the digital engine because it is the only one that attributes revenue per ticket. The decision rule is simple: if a channel cannot tell you how many guests it brought, it cannot hold more than 15% of your investment.

How much should a restaurant invest in digital marketing each month?

Between 2% and 4% of monthly sales for an operation under 500 thousand USD a year, and 3% to 5% for the 500 thousand to 1 million band that is opening an owned channel. Your contribution margin sets the ceiling: if cost per new guest exceeds that margin, the spend destroys EBITDA even while sales rise. Review that ratio monthly, not quarterly.

What matters more for growing sales, paid ads or reviews?

Reviews, by a wide margin. BrightLocal (2025) measures that 83% of consumers use Google to read reviews and 89% expect a response to them. Paid media sends people to a profile; if that profile shows 3.8 stars and unanswered reviews, you are paying to send guests to your competitor. Fix online reputation first, then fund acquisition.

How do you improve delivery conversion without cutting prices?

By working the variables the algorithm rewards: hero photo of the highest-margin dish, description with real ingredients, honest prep time, acceptance rate above 95% and zero kitchen cancellations. Flat discounting compresses contribution margin and trains guests to wait for promotions. Capital One Shopping (2026) documents that 61% spend above the gift card value, US\$31.75 extra on average, which shows a well-designed incentive raises the ticket instead of lowering it.

DATA & SOURCES

Sector data 2026 (official sources)

Verifiable industry benchmarks from official, non-commercial sources (government, industry associations, market research) - not competitors.

Metric	Benchmark 2026	Source
Consumidores que asisten a happy hour semanalmente	40%	PepsiCo Partners 2025 (vía Restroworks) — Restaurant Coupon Statistics
Consumidores para quienes las ofertas por horario aumentan la visita	62%	PepsiCo Partners 2025 (vía Restroworks) — Restaurant Coupon Statistics

Metric	Benchmark 2026	Source
Aumento interanual de ofertas por tiempo limitado (LTO) en restaurantes	19%	Technomic 2026 (vía Restroworks) — Restaurant Coupon Statistics
Consumidores que usan cupones digitales	67%	Restroworks — Restaurant Coupon Statistics 2025
Consumidores que han usado una oferta BOGO al menos una vez	93%	Capital One Shopping 2025 (vía Restroworks) — Restaurant Coupon Statistics
Consumidores que visitarían a un competidor por una oferta BOGO	49%	Capital One Shopping 2025 (vía Restroworks) — Restaurant Coupon Statistics

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