



BAR SET UP & LAYOUT

BAR SET UP METHODOLOGY



A properly setup bar impacts the efficiency of the associate, while also impacting the guest experience.

It is important for the bar to be neat, clean, and organized in order to deliver positive results in both

areas. Bar setups must also allow for

“World Class Positioning”, creating complete drink stations that are independent from each other. Focus on three key elements when setting up drink stations.

EXECUTE TOP 10 COCKTAILS

Bartenders should be able to execute each of the Top 10 cocktails sold without moving more than one step. This includes all aspects of the drink, glassware, ice, ingredients, garnish, tools, etc.

EVERY STATION, EVERY SHIFT

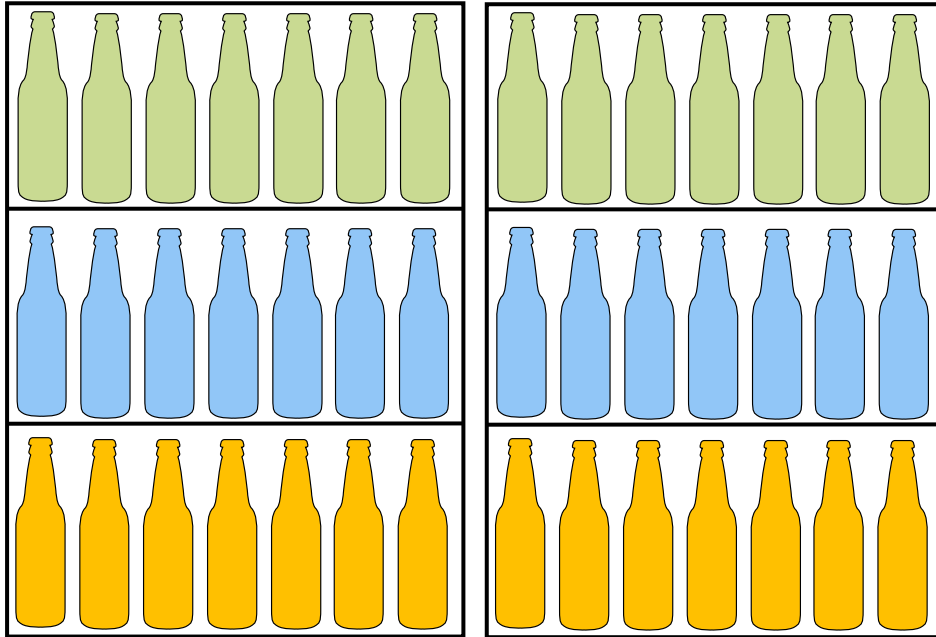
The time spent setting up and breaking down a drink station is not worth the decreased guest engagement due to having to leave the front bar to make a drink at the service well. Staying “on stage” increases guest satisfaction and beverage sales.

EVALUATED WITH LTO'S & MENU LAUNCHES

Setup should change with new LTO's and menu prints. Run P-Mix Reports to evaluate the spirit layout in the speed rails and service tiers. The Top 10 cocktails shift with season, and so should the product layout.

BAR SETUP

BACK BAR COOLER



PACKAGE BEER ITEMS

Top Shelf – Regional & Local Craft Brands
Middle Shelf – National Craft & Import Brands
Bottom Shelf – Domestic Beer & Seltzer Brands

Package Beer Items Best Practices

All bar coolers should be operating from 34°F - 38°F

Routine cleaning of the door gaskets and vent and/or filter are necessary

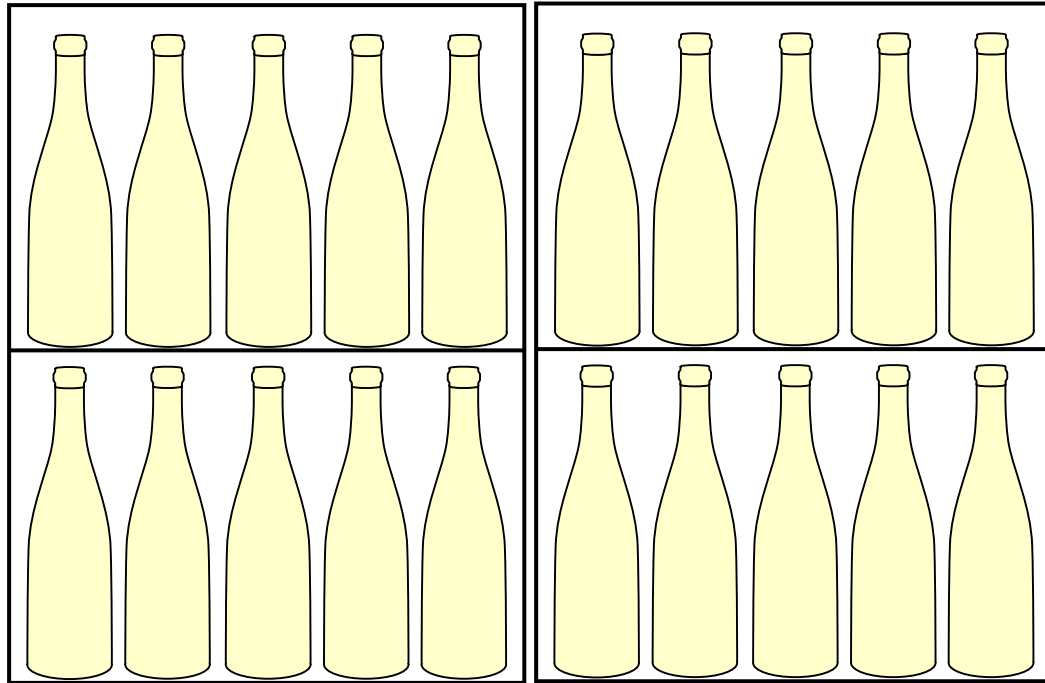
Bar coolers with glass doors must have operating lights to merchandise the product selections

Packaged beer is fully stocked, fronted, and faced at opening, shift change, and closing

Every packaged beer sold is present for guest view

BAR SETUP

BACK BAR COOLER



GLASSWARE & WINE ITEMS

Top Shelf - White Wine Brands

- a. White Wine Brands offered By the Glass
 - a. Bottle label facing Guest

Bottom Shelf - White Wine Brands

- a. White Wine Brands – Champagne offered by the Glass
 - a. Bottle label facing Guest

BAR COOLER BEST PRACTICES

All bar coolers should be operating from 34°F - 38°F

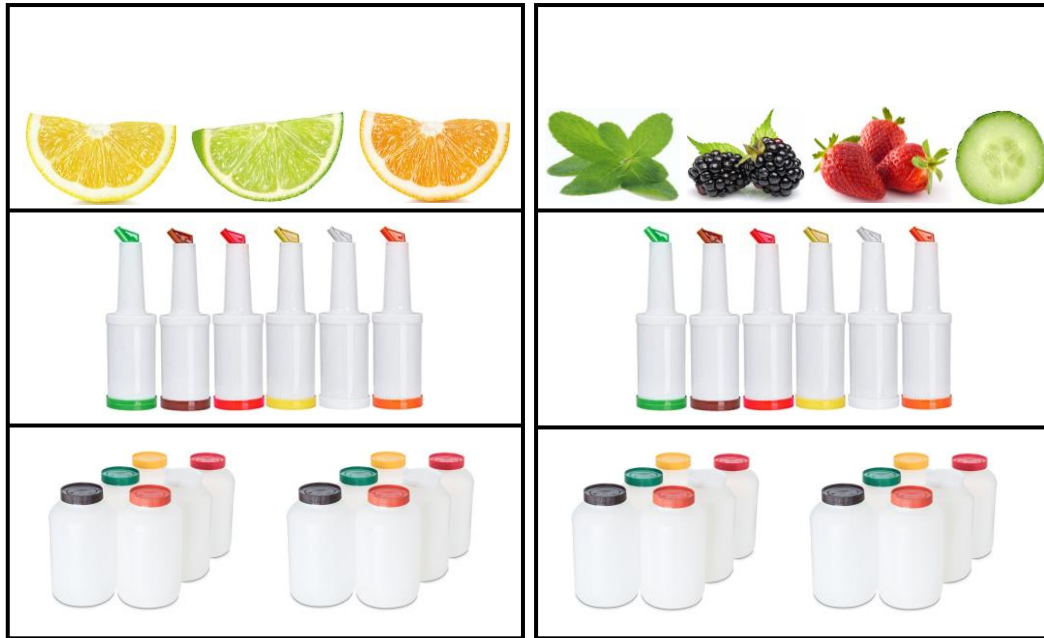
Routine cleaning of the door gaskets and vent and/or filter are necessary

Bar coolers with glass doors must have operating lights inside to merchandise the product selections

Front bottle is opened, pouring bottle for items BTG. Others are chilled backups

BAR SETUP

SERVICE BAR COOLER



BAR SERVICE ITEMS

1. Backup garnishes: fruits and herbs stored properly
2. Backup mixes and batch mix items
3. Bulk juices

BAR SERVICE ITEMS BEST PRACTICES

All bar coolers should be operating from 34°F - 38°F

Routine cleaning of the door gaskets and vent and/or filter are necessary

Items must be covered, labeled, dated, and rotated “First In, First Out”

Each shelf should be neat, clean, and organized; all products are in guest sightlines, so items are stored with a place and purpose