



# BAR SET UP & LAYOUT

# BAR SET UP METHODOLOGY



*A properly setup bar impacts the efficiency of the team member, 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.

# SERVICE BAR ETIQUETTE



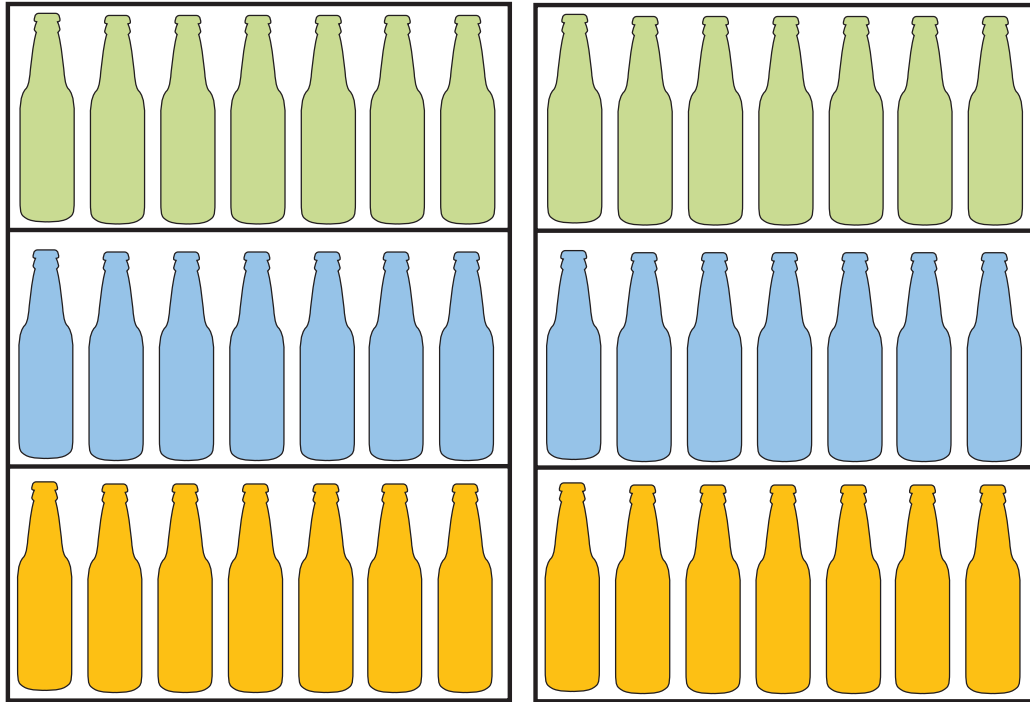
*World-class bartenders must always be aware of the service well and server tickets. While you must maintain guest drinks that are at your bar, it is also your responsibility to make server drinks for guests who are dining at tables in a timely manner. While engaging in conversation with your guests, maintain a vantage point that allows you a peripheral view of the service well also. It is perfectly acceptable to excuse yourself from a guest to attend to a server's needs.*

A few guidelines to remember about the service well and server tickets:

- Never make a server drink without a drink ticket.
- Be sure all drinks are entered into the POS correctly.
- Coach servers on correct drink ringing when necessary and do not prepare any drinks that are improperly rung-in until they are rung-in correctly.
- Never allow servers to waste time at the service bar. If they are waiting for drinks, encourage them to help restock items, run drinks or food, etc.

# 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.

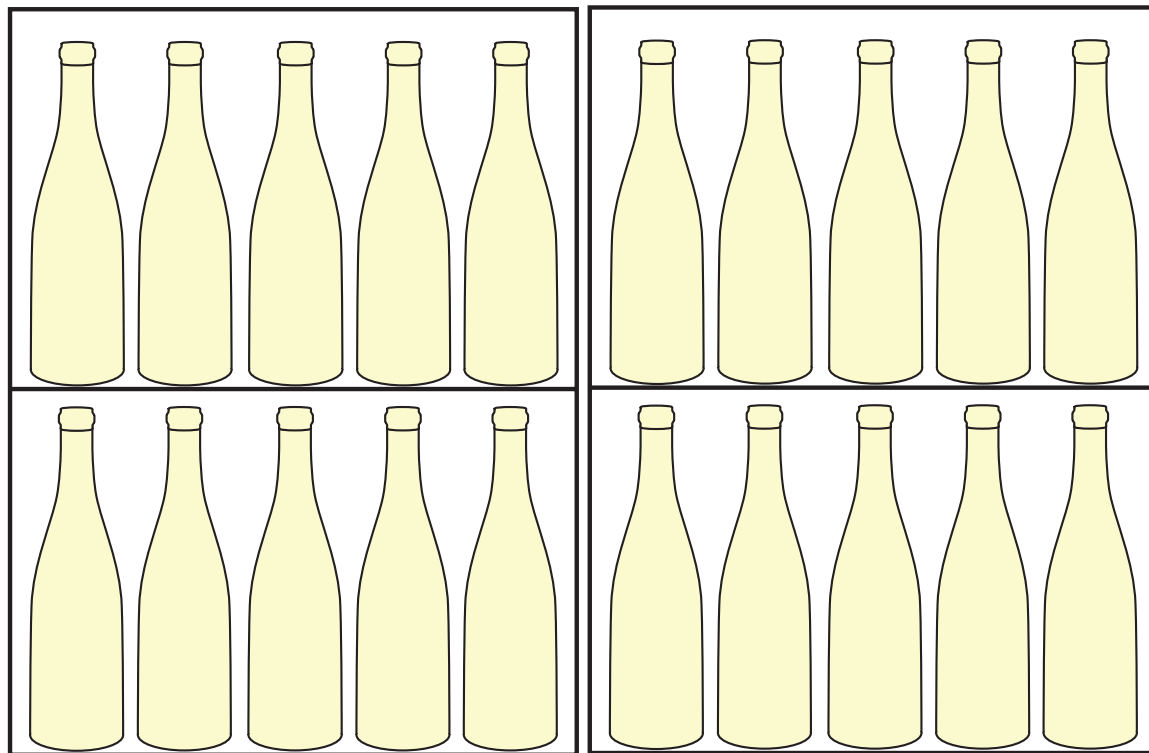
Bar coolers with glass doors must have operating lights to merchandise the product selections.

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.