



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 selling cocktails 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 may shift seasonally, and so should the product layout.

SERVICE BAR ETIQUETTE



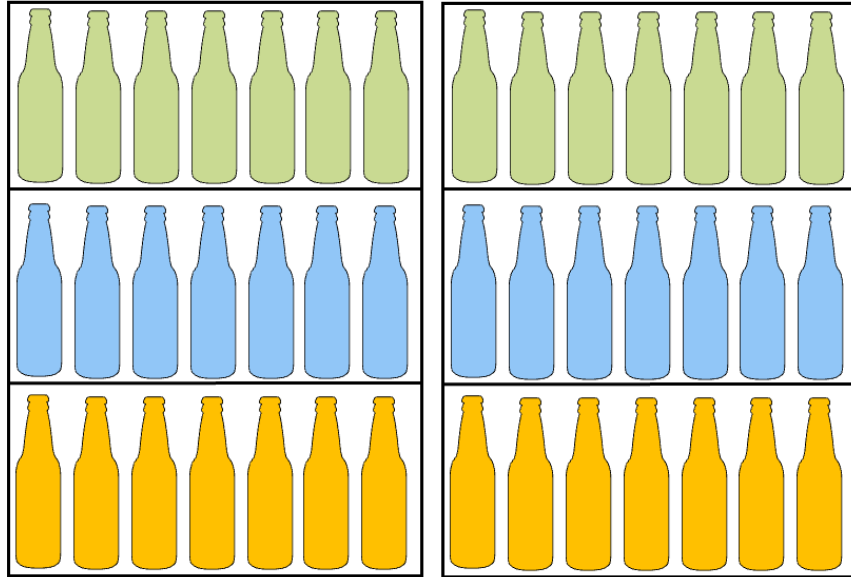
World-class bartenders must always be aware of the service well and server tickets. While you must maintain guest's drinks that are at your bar, it is also your responsibility to make drinks for guests who are dining at tables in a timely manner. While engaging in conversation with your guests, maintain a vantage point that allows you a peripheral view of the service well. 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's drinks 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 between 34°F - 38°F.

Routine cleaning of the door gaskets and vents and/or filters are necessary.

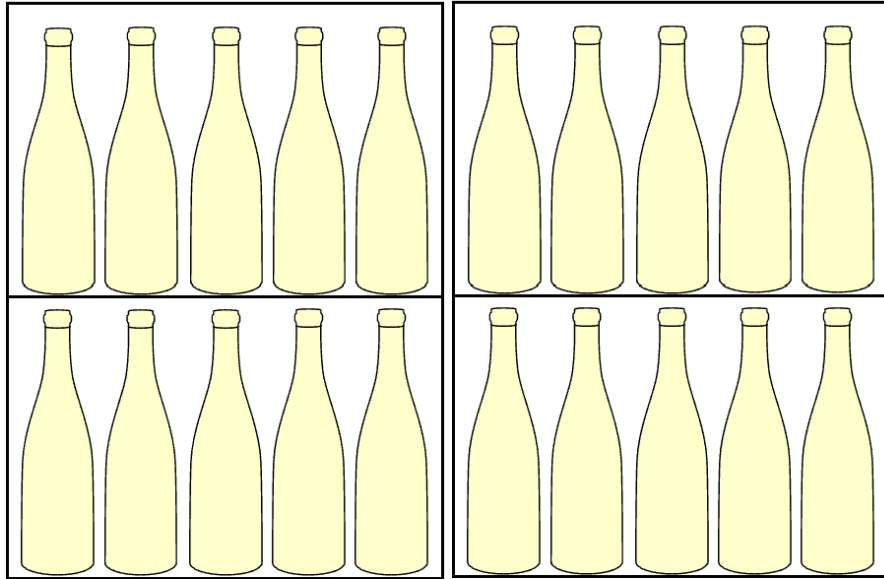
Bar coolers with glass doors must have operating lights to merchandise the product selections.

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

Bottom Shelf - White Wine Brands

- a. White Wine Brands offered By the Bottle –
Champagne offered by the Glass

BAR COOLER BEST PRACTICES

All bar coolers should be operating between 34°F - 38°F.

Routine cleaning of the door gaskets and vents and/or filters are necessary.

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

Wine varietals are fully stocked, fronted, and faced at opening, shift change, and closing.

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 between 34°F - 38°F.

Routine cleaning of the door gaskets and vents and/or filters 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.