







The Perfect Serve

What glass should you use?

-  - Collins glass for all half soft beverages, single and double spirit.
-  - Gin bowl to be used when serving gin
-  - Hurricane glass for all cocktails - Plastic in Coachhouse bar and Moretti bar
-  - Martini glass to be used for all martinis on draft.
-  - Prosecco glass - standard 125ml measure.
-  - Wine glass - size guide
 - 125ml
 - 175ml
 - 250ml

Soft Beverages:

Serve all soft bottled drinks with a glass and ice.

For half and pint glasses of (coke/diet, lemonade, orange juice, cranberry and cordial) fill the glass **1/3rd** of the way through with ice and garnish **with** the appropriate fruit.

Alcoholic Beverages:

- Serve **all** spirit based beverages in the appropriate glass, always fill the glass to the **top** with ice and garnish with the appropriate fruit.
- Lager, cider and ales - serve in the appropriate branded glasses only, for example; a pint of fosters in a branded fosters glass etc.
- Gin - serve all gins in a gin bowl, fill the glass to the top **with** ice, fill 3/4% of the way with post mix and garnish with the appropriate fruit.
- Cocktails - Serve all cocktails in a hurricane glass, fill to the top with ice and garnish with the appropriate fruit.
- Wine - serve in a wine glass.
- Prosecco - serve in a prosecco glass
- Martinis - serve in a martini glass

The Perfect Drink

Making a drink can be an art form and when you serve a drink it must be an experience that the customer remembers because of the quality and professional way on which it is made and served. This will make the drink look and taste much better. This can always be judged by the look and build of the perfect DRINK. Nothing else will do and no excuses are accepted



Creating The Perfect Drink

1. Take a clean glass & fill until overflowing with fresh ice.
2. Add a shot of measured spirit.
3. Pour in the mixer & fill to the width of your small finger from the top of the glass.
4. Add a straw & appropriate, fresh garnish.

The Perfect Drink means consistent standards, every time.

Most venues disappoint guests with poorly served drinks.

Don't be one of them!

*Quality ingredients
Consistent serve
A little bit of theatre
And a smile*

Perfect!

REMEMBER TO USE GARNISH AND STRAWS!

Do **NOT** pour bottle mixers in the glass with the spirit!!

Just serve next to the glass

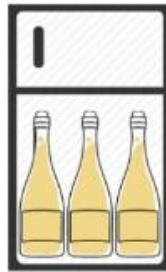
(then the customer can choose how much they want to use)



HOW TO SERVE CHAMPAGNE OR PROSECCO CORRECTLY

Champagne should always be drunk chilled in order to appreciate its finesse and aromas to the full.

1



Chill the bottle in a refrigerator or an ice bucket.

2



Remove the foil and the wire cage. Quickly place your hand on the cork.

3



Firmly hold the cork in one hand. Twist the bottle clockwise and downward with the other hand.



Cover the cork with a cloth napkin.

4



Serve your Champagne in a tall, tapered flute.

5



Half fill an ice bucket with water and then add a couple of scoops of ice, then place the bottle into the bucket.