STEPS OF SERVICE

SEAT TO SIP

1 Welcome the members & guests

2 Offer water, then first drinks

Ask if there are any allergies we should be aware of, advise of 86's and specials

Take membership card. Place drinks order. Use member's name

5 Deliver drinks

SETTING THE SCENE

Guide guests through the menu and begin taking the order

Offer additional smalls, sides or add-ons if appropriate. Enter order into Micros / Conker

3 Top up water (and wine) and remove any empty glasses from table

Prepare mise en place, offer additional drinks, advise on wine if requested

5 Deliver second drinks/ wine before the apetizers arrive

TIME TO DINE

Deliver apetizers, refresh water and drinks. Remove anything not needed from table Fire mains away on Micros / Conker before clearing table

3 Top up drinks and clear apetizer plates

Refresh table - crumb, offer additional drinks if required. Ensure condiments and mise en place for second course

Deliver second course, double check for condiments and additions

5

MAYBE SOMETHING SWEET?

Clear second course plates, remove all condiments and salt & pepper

Crumb down the table, leave dessert menu with a

recommendation

Take dessert and/or hot drinks order on Micros / Conker. Place mise en place.

3

Deliver dessert and hot drinks at time of request

5 Clear dessert plates and remove everything not needed from the table

BYE FOR NOW

Offer a second coffee or more drinks

Clear all empty glasses from table

Check bill, print and give when requested

Return to take a swift payment

Say thank you and goodbye as they leave