

Opening Duties Eatery Eaton Centre Bar

- Setup of bar service section (Proper setup of all mats and tools).
- Remove caps for each rail spirit. Store caps in a container until closing.
- Place pour spouts in each rail spirit bottle.
- Place BTG reds ready for use on the back bar.
- Get any juice (Lemon/lime/grapefruit) and fruit needed for the day from the walk-in fridge and set up the station.
- Fill the well with cocktail ice. Setup juices, syrups and other ingredients in the caddies on the side of the well.
- Cut fruit for service (more, or less, depending on time of year, day of week and holidays).
- Stock club soda and other non-alcoholic items, and ensure Prosecco is always well stocked in the fridge for quick use during busy periods.
- Make sure all glassware is in place and ready to go.
- Constantly restock fridge, ice well, glassware (if needed).
- Setup the bar seats with proper mise-en-place.