

SAMPLE TEMPLATE: Drink Presentation Standards

OBJECTIVE:

Prepare uniform, high quality drinks at all times

Beverage	Glass	Standards
Mixed Spirits – white	240ml Rocks	½ ice Mixer to 1cm from rim Fresh garnish (see chart below)
Mixed spirits - dark	240ml Rocks	½ ice Mixer to 1cm from rim No garnish
Wine	200ml wine	150ml fill Served in front of guest
Sparkling wine	180ml champagne	150ml fill Served in front of guest
Bottled Beer	360ml Pilsner	Offer chilled glass ½ pour beer Label forward
Draught Beer	285ml Middy 425mlk Schooner	Use chilled glass Two pour 1-2 cm head
Soft Drinks	360ml Highball	½ ice mixer to 1cm from rim
Cocktails	N/A	See cocktail recipe guide

Note: All glassware must checked and be spotlessly clean when served!



Fruit	Cut	Mixer
Lemon	Slice	Soda, lemonade, squash
Lime	Wedge	Tonic, Cranberry, Corona's
Orange	Quarter	Orange juice

Note: Only fresh, well-cut garnishes are to be used! Discard any fruit that is discoloured or damaged in any way