

# Opening Checklist

Complete each task before opening — check them off as you go.

- Put on all lights, washing machine, laptop, etc.
- Sort all orders of the day
- Set up stations complete
- Cut fruit for stations
- Cut additional lime wedges and wheels for back-up
- Cut small tupperware of lime blocks (for caipirinha, etc.)
- Make pre-mixes (L/S – VAV – VIC – HULA – ZOMBIE – STUNT – COTM)
- Fill juices for stations
- Fill fruit basket (bar)
- Clean menus
- Candles and menus (front of bar / outside)
- Set up terrace outside
- Empty glass and trash bins
- Re-fill bar caddies (straws, etc.)
- Check date and re-fill backbar juices (orange, grapefruit, etc.)
- Make honey water pre-mix
- Pick mint for back-up
- Empty and re-fill beer treasure chest
- Re-fill alcohol crates (rums, spirits, liqueurs, syrups)
- Bring down the kassa
- Check crushed ice machine for sufficient quantity
- Re-fill purée cabinet
- Re-distribute cutlery and coffee cups to the other bars
- Open window if weather is in your favour
- Make sure upstairs is closed
- Open all pin machines (code: 99999)
- Check beer tank (re-fill if necessary)