

# Lions Bar Operation

Revised August 2019

Responsible Lion to arrive about 5:45 to set up the bar

Remove stuff from our locker and set up the bar in the kitchen and bar counter.

Put the beer and white wine in the fridge first

Set up the tickets on the counter to be ready to punch when required.

We usually use about 4-5 bottles of wine, 4 red and 1 white.

We usually need about 15 cans of beer.

We use a small amount of rye and scotch.

The mix we use is coke and ginger ale.

The Lion running the bar needs to do an inventory of what is on hand and buy the required product for the following meetings.

During our social before our meeting starts it is important that we have 2 bar tenders. They should be Smart Served Certified.

At the end of the meetings make sure all product is stored in our locker. Make sure to remove any items in the fridge and place in the locker.

We usually close the bar just before dinner is served.