

TEQUILA
RESERVA DE
DonJulio[®]

TABLESIDE
MARGARITA

INGREDIENTS BY NATURE. CUSTOM CRAFTED.

**OPERATIONS
MANUAL**

PLEASE DRINK RESPONSIBLY.
DON JULIO Tequila. 40% Alc/Vol.
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BARTENDER CHECKLIST:

- ◇ Check trays for cleanliness and damage. Hand wash and sanitize.
- ◇ Stock trays with clean ingredient glasses.
- ◇ Using gloves, cut garnishes and stock trays to business levels.
- ◇ Date and wrap well; store in cooler.
- ◇ Back-up ingredients should be stored in portion cups or storage containers labeled and dated according to standards.
- ◇ Shaker tins and mixing glasses cleaned and stocked in service area.
- ◇ Tongs and service needs stocked in service area.
- ◇ Trays returned from server spot should be checked, maintained and restocked; then covered and returned to cooler.
- ◇ At closing, ingredients that are to be reused (where applicable) next day are rinsed, dried and stored in sealed containers.
- ◇ Herbs are rinsed, dried and wrapped in dry paper towel and put into a bag for storage.
- ◇ Trays are hand washed, sanitized and set to air dry. Do not use dishwasher.

BARTENDER OPENING PREP DUTIES:

- Trays are retrieved from previous shift storage drying area; use a damp, clean rag to remove water spots and hand dry as necessary.
- Ingredients cut and prepared to standards.
- Trays can be pre-loaded, wrapped and dated in accordance to health code and proper care of ingredients. Items like IQF (Individually Quick Frozen) berries can be separated into portion cups and staged in trays to thaw.



- With the trays wrapped and in cooler you are ready for quick service.

BARTENDER DURING PREP DUTIES:

The proper storage will allow quick service turn-around with minimal waste of product.

- After guests are served, the tray will be returned to the bar and ingredients restocked. Any product mishandled or inadvertently touched by hand, guest or server, should be thrown away and replaced.
- Proper covering and placement into a reach-in cooler will insure the tray is perfect for next service.
- The ingredients should be spot checked before each service; look for wilted or oxidizing ingredients.
- Tray should be clean and free from spots and leftover salt.
- Shakers of choice should be acquired and stored near service well for quick service.

BARTENDER CLOSING PREP DUTIES:

Ingredients that can be reused for next shift should be rinsed with cold water, dried and properly stored and dated in accordance to service standards and shelf life of product. Herbs and vegetation-like ingredients should be rinsed, dried, wrapped with a dry paper towel and placed in a bag to be sealed and refrigerated. Trays cleaned by hand with sanitizer solution and air dried. A hand spray kitchenware washing station is ideal.

BARTENDER STEPS OF SERVICE:

After tray service is ordered by a guest(s) and/or party of two:

- Bartender retrieves the tray from reach-in cooler.
- The bartender loads the shaker tin with the Don Julio® margarita base recipe (*Salt glassware rim if requested*):

BASE MARGARITA FOR
ONE PERSON:

- 1.5 oz. Don Julio® Tequila
- 0.75 oz. Grand Marnier®
- 0.5 oz. Fresh Lime Juice
- 0.5 oz. Simple Syrup

BASE MARGARITA FOR
TWO PEOPLE:

- 3 oz. Don Julio® Tequila
- 1.5 oz. Grand Marnier®
- 1 oz. Fresh Lime Juice
- 1 oz. Simple Syrup

- Glassware can be placed and iced in tray or can be pre-staged to the guests while the tray is being prepared. The latter is a great service option for parties larger than 3+. In this circumstance multiple tins can be prepared and placed in tray.
- Ice is not to be placed in shaker until it is ready to be picked up by server; scoop ice in tin and top with mixing glass.
- When the tray is returned, spot check and replenish.
- Store to standards.

MARGARITA MIX FOR BATCHING:

INGREDIENTS	PROCEDURE	CONTAINER
<ul style="list-style-type: none"> • 1/2 Qt. Fresh Lime Juice • 1/2 Qt. Simple Syrup 	Mix ingredients thoroughly. Store on ice during use.	Store-n-Pour

Maximum Shelf Life: 3 Days

Color: Fresh lime, slightly cloudy.

Texture: Thin consistency, not watery.

Flavor: Fresh balance of lime and sugar, concentrated flavor.

Quality Notes: Refrigerate for storage.
Store on ice on the line.

BARTENDER TIPS & TECHNIQUES:

Keep all liquid ingredients cold, including the Don Julio® tequila. If possible, store glassware and shaker tins in a blast chiller, which is most effective in keeping the drink from getting watered down. This will also preserve the presentation.

Do not over prep trays. If you think it may be a slower shift, prep for a normal hour or two and store back-up ingredients in larger containers for easy loading. Sealed portion cups, dated and stacked, are also a great option. The product will stay fresher and cleaner not being pulled out of a tray so many times.

Small diced cuts will produce a better tableside preparation. Try mincing herbs and cutting fruits and vegetables in small pieces.

TRAY SET UP SCENARIOS:

1. TWO GUEST: Tray is set with a double Margarita filled shaker, flanked by two glasses prepared with half ice and choice of salt or no salt. Don't forget tongs. As server arrives for pickup, ice Margarita with a scoop of ice and top with a mixing glass.
2. FOUR GUEST: Four glasses prepared with half ice and choice of salt or no salt. They are set aside for pre-staging or delivery on large service tray with Margarita tray. The tray is set with two shakers of double Margaritas. With an extra iced glass in the center (if necessary to top drinks). Don't forget tongs.

TWO GUEST SCENARIO



FOUR GUEST SCENARIO



SERVER: DON JULIO® TRAY EXECUTION:

1. GREET TABLE WITH A SUGGESTION OF A FRESH TABLESIDE MARGARITA: Explain the freshness and all the options this exciting tableside presentation has to offer. Upon a successful sale, don't forget to ask if the guests would like a salted glass.
2. AFTER RINGING IN TRAY: Depending on the number of guests it may be necessary to pre-stage glassware while the tray is being prepared by bartender.
3. TRAY ARRIVAL TO TABLE: When you arrive to the table explain, again, the shared Margarita ingredients. Make a few suggestions of your favorites. Guest can choose up to four ingredients.
4. MARGARITA BUILDING: As guests choose ingredients, use tongs to place 2-3 pieces of each selection into shaker. It is a good idea to have a backup pair of tongs in case of dropping.
5. MARGARITA SHAKING: After all ingredients are added, the mixing glass should be securely inserted into the tin. Placing one hand firmly towards the bottom of the tin and the other firmly over the mixing glass. Glass pointed away from guest. A good, hard shake is given for at least 10 seconds. This allows the ingredients to break up and mix properly. Smile and show a little flair.
6. MARGARITA POURING: Loosen the mixing glass with a tap of your palm at the top of the tin. Place mixing glass back in tray. Pour the drink into first glass less than half way. Repeat in the next glass. Back and forth until both glasses are properly filled. Heavy ingredients tend to stay on the bottom of shaker so this is necessary to distribute ingredients evenly.
7. GARNISH: After the drinks are poured - place tin down inside of mixing glass in tray to get out of way. Use tongs to garnish cocktails. Use one or two of the ingredients that were used in the Margarita and a lime slice.
8. RETURNING TRAY: Bring tray and all mixing items back to the bar. Inform Bartender of any ingredients that have to be disposed of due to mishandling or a guest touching. Tray is spot checked for cleanliness and restocked for another easy use.

INGREDIENTS

Ingredients should be vivid in color and fresh in appearance with no visible signs of age or deterioration. An ingredient is a part of the recipe and is an essential part of the drink. Sensitivities must be observed for all ingredients. Ingredient trays should only be filled with enough products for 1 day of usage.

QUALITY GUIDE FOR FRUIT

- All fruit must be cut according to Daily Par Sheet Standards.
- Do not over cut. Prepare as needed during slow periods.
- Put out only enough fruit for one to two hours usage.
- Store all fresh fruit in portion cups with lids at service bar with a label.
- Keep covered and well refrigerated.
- When cutting by hand, use a sharp knife, cutting board and cut glove.
- When using a fruit slicer, be sure blades are clean and sharp.
- Fruit that has been sitting out must be rinsed with cold water and drained before storing overnight.

CUTTING FRUIT

- Always wash fruit in cold water before cutting.
- Always use a sanitized cutting board.
- Use a sanitized, sharp knife.
- Always wear gloves and a cut glove when cutting fruit.



Example tray setup for party of two.

INGREDIENT SPECS*

BASIL	PC=18 PIECES
Fresh green leaves. Full sprig = “bud” plus 3 small leaves. Do not use wilted or brown leaves. Store stems in 1” of water at room temperature. When portioning, tear leaves from stem and tear in half.	
CUCUMBER SLICE	PC=24 PIECES
Full wheel cut in a round, 1/4” thick, cut in eighths. Bright green skin, no deterioration of pulp inside. No brown or rust spots.	
LEMON WEDGE	PC=10 PIECES
Full wedge cut lengthwise, halved. (1/8th of 200-count U.S. Choice lemon). Bright yellow color, without bruised spots or scars on the skin. Fresh, moist, no deterioration of pulp.	
LIME WEDGE	PC=14 PIECES
Full wedge cut lengthwise, halved. (1/8th of 200-count U.S. No. 1 lime). Green color, no yellow color on the skin. Fresh, moist, no deterioration of pulp.	
MINT	PC=30 PIECES
Fresh green leaves. Full sprig = “bud” plus 3 small leaves. Do not use wilted or brown leaves. Store stems in 1” of water at room temperature. When portioning, tear leaves from stem.	
ORANGE WEDGE	PC=8 PIECES
Cut orange lengthwise into 8 wedges and then cut each wedge in half widthwise. Total 16 wedges. Cut from 88-count U.S. Choice orange. Bright orange color, no bruise spots or scars on the skin. Fresh, moist, no deterioration of pulp.	
STRAWBERRY	PC=24 PIECES
Cut lengthwise into quarters, then slice into 1/4” pieces. Bright, red; fresh, shiny skin; completely ripe, no white or green tint. Firm, not soggy or mushy. Consistent size (approximately 1 1/4” tall by 1 1/4” diameter). Californian or Northwestern preferred.	
THYME	PC=62 PIECES
Should be fresh and ripe, whole stem, no discoloration. Cut sprigs into 1” lengths.	
BLACKBERRY	PC=32 PIECES
Black/purple; fresh, shiny skin; completely ripe, no white tint. Firm, not soggy or mushy. Consistent size (approximately 3/4” tall by 1/4” diameter).	
RASPBERRY	PC=32 PIECES
Bright, red; fresh, matte skin; completely ripe, no green tint. Firm, not soggy or mushy. Consistent size (approximately 3/4” tall by 1/4” diameter).	
BLUEBERRY	PC=100 PIECES
Blue; fresh, matte skin; completely ripe, no white tint. Firm & plump, not soggy or mushy. Consistent size (approximately 1/2” diameter).	
JALAPEÑO	PC=14 PIECES
Full wheel cut in a round, 1/8” thick. Deep green skin, no discoloration of interior. Leave the seeds. No brown or rust spots.	

*Based on 7 oz. Rocks Glassware