

1621 INSTRUCTIONS

Any specific whisky questions can be sent to Adam at whisky@strathliquor.com

SETTING UP THE BAR

1621 Whisky Display

During your regular bar set up, if the sixteen whiskies are not already on display, please place them on their shelves (the new ones installed on the cupboard doors). You should find them tucked next to these cupboards alongside the regular hard bar bottles. Please note, that the single malt whiskies in the regular menu still live separately on the top shelf of the bar.

Each shelf fits four whiskies, and there is no set order – so display them however you wish. Alphabetically is how the menu is ordered, but you can go by colour, height, prettyness, price or just straight up random.

If you don't have sixteen whiskies at setup – see "Replacing a Bottle" for instructions.

Glassware

We have special glassware specifically for whiskies. These are called Glencairn glasses and live in the short shelves between the new whisky shelves. These can go through the dishwasher as normal, however need to be rinsed afterwards. Please be extra careful of lip marks.

Display Teardown

After 9pm, if the bar gets busy you can take the whiskies off of the display and tuck them alongside the regular hardbar display for safety. The shelves are then available to use for high-volume items if you wish.

SERVING A WHISKY

Pouring

Whiskies are to be poured very carefully using a one ounce measure. Due to the way these are priced, we can not afford any spillage. Careless pourers will be written up.

Unless otherwise stated, assume that the whisky is wanted neat with no ice in a Glencairn glass.

End Of The Bottle

When there is less than an ounce left in a bottle, take the bottle off of the display and when a new bottle is fetched from the liquor cage, leave the near empty bottle in its place.

If you are not sure if there is an ounce left, discreetly pour it out to measure it.

Promo Pours

Absolutely no promo pours of any whiskies, ever.

Menus

Distribute the menus around the Clubhouse Bar alongside the drink menus. Not every table will have one, but try to keep them spread out evenly. Please try to make sure that they are up to date – spare pages will be kept in the right hand cupboard behind the whiskies.

Each whisky has a full page, with lots of information to help you sell them. The pages in the menu are in alphabetical order.

Replacing A Bottle

Bottles only need to be replaced when you have time to do so – it is not a priority, so if the bar is busy just wait until an opportunity arises. An empty space on the shelf can exist for a few hours if necessary – but it is expected that there are sixteen whiskies on the shelf when the bar opens for the day.

When a bottle runs out, it is usually going to be replaced by something brand new, however occasionally it may have a second bottle ready to go – so take note of what has run out.

Upcoming whiskies will have their own special area in the liquor cage – just by the door on the right hand side. New bottles will have a stack of menu pages with them. When a new bottle is brought up, please replace the menu pages in every single menu. Place spare pages in the cupboard and throw out the extras of any old whiskies.

Glassware

If neat, serve in a Glencairn glass. If on the rocks, then serve in a rocks glass.

Pricing

The menus have two prices, one for regular hours and one for 1621 hours which are from 4pm – 9pm (16:00 – 21:00, hence the name!).

Ringing It In

Ring it into micros, and the discount will be applied automatically! Simple.

If you are unsure which whisky it is in micros, cross check the price with the menu to make sure it's the right one.