



Staff Checklist

Opening and pouring Champagne

Preparing Champagne for service

- Select the correct bottle of Champagne ordered
- Clean the bottle with a service cloth or napkin if necessary
- Ensure that it is correctly chilled
- Place in bottle in an ice bucket
- Do not shake or move the bottle unnecessarily

Opening a bottle of Champagne

- In front of customer
- Hold the bottle at angle
- Use a napkin to prevent any spillage
- Place your thumb securely over the cork to prevent it coming out unexpectedly
- Unwind foil over cork or cut off with a knife
- Unwind the metal securing guard and loosen all round or remove if possible
- Removing your thumb, hold the cork and twist the bottle to remove it
- Allow fermentation to subside for a few seconds
- Use napkin to wipe and clean the rim and neck of the bottle
- Smell the cork and place it on the table for the host to smell if they require

Pouring Champagne

- Use Champagne flutes if available, otherwise use best wine glasses
- Gently pour a little Champagne into a glass for the host to taste and approve
- Gently pour the correct amount of Champagne into the correct glass, ensuring that the bottle does not touch the rim of glass
- Do not over pour
- Top up glasses when head dies down
- Take care not to spill any Champagne

