



Staff Checklist

Opening and pouring wine

Storing wine at the correct service temperatures

- Serve white and rose wine chilled
- Serve red wine at room temperature
- Open red wine as soon as possible after presenting to ensure it "breathes" before serving

Opening a bottle of wine

- Use a "waiter's friend" corkscrew
- Remove foil topcap with knife blade
- Insert corkscrew to correct position and depth
- Position lifting clip onto bottleneck rim and hold securely
- Remove the cork cleanly and easily by levering it out
- Use a clean napkin to wipe the neck of the bottle
- Remove the cork from corkscrew and smell it to ensure that the wine is okay
- Leave the cork on a side plate on the table for the host to check if they wish

Pouring wine

- Offer a small amount in a glass for the host to taste and approve
- Hold the bottle correctly for pouring, using a napkin if required
- Pour the correct amount of wine into the correct type of glass, ensuring that the bottle does not touch the rim of glass
- Twist the bottle slightly when finishing pouring, to prevent drips
- Do not spill wine on the outside of the glass or onto the tablecloth
- Be careful to avoid pouring sediment as the bottle empties to bottom

