Standard Bar Layout for Full Bar with Liquor, Wine, Beer, and Sodas.

Front Of Bar Juice, Tonic Water, Soda Water, Mixers White Wine Tub with Beer Ice Bowl Domestic and In Tub For Big Whiskey & Scoop Bourbon Scotch Imported Party Red Wine at room Temp. OR Wine Buckets For Smaller Party Lemons Olives Gin Vodka Limes Water Pitchers Wine Opener Cocktail Naps **Bottle Opener** Assorted Sodas **Picks** Stir Straws

Place Lame in tubs first and then beer / wine and then Ice.

GENERAL RULE:

10 minutes before bar opens go ahead and pour at least 10 glasses of each wine, assorted sodas—5 each, and several waters.

12 OZ Cups for

