

The Final Project

FOOD BEVERAGE MENU

PART II

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WINE SELECTION PART 6

6.1 *Select Wines*

Below is selection of wines with descriptions, indications of origin and characteristics to be combined with menu items:

❖ **CECCHI - CHIANTI CLASSICO**

DESCRIPTION:

COLOR

Ruby red tending to garnet

AROMA

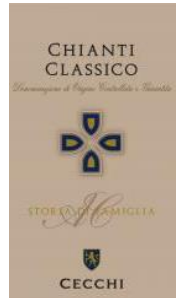
Brilliant and fruity aroma

TASTE

Medium-high, dry acidity, rich in nuances with the right amount of salts and acids, intense floral flavors, cherry and light hazelnuts.

CHARACTERISTICS:

I chose a Chianti because it is a typical Italian wine, known throughout the world, great to combine, in addition to red meats and pasta dishes, with various types of seasoned cheeses, not very spicy, elements included in the appetizers menu.



❖ **NATURA VERA - MONTEPULCIANO D'ABRUZZO DOP BIOLOGIC**

DESCRIPTION:

COLOR

Deep ruby red

AROMA

Red fruits, violet and vanilla with light notes of roasted cocoa, and the main characteristic is the aroma of licorice.

TASTE

Medium tannic, good body, excellent structure.

CHARACTERISTICS:

Montepulciano d'Abruzzo is a wine that goes very well with appetizers, mainly the most rustic, and is one of the best Italian red wines. I chose this biological type, because are many customers want to be able to have alternative choices, such as organic ones.



❖ **BORDEAUX – CHATEAU PEY LA TOUR**

DESCRIPTION:

COLOR

Dry and garnet red

AROMA

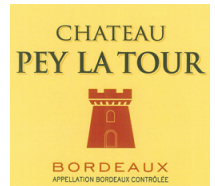
Woody, empyreumatic, spicy, fruity and vegetal scents.

TASTE

Full-bodied wine revealing a broad texture, fleshy tannins and a medium finish.

CHARACTERISTICS:

A traditional and famous French wine that goes well with various ingredients on the menu, such as sweet vegetables and some types of cheese such as Camembert, Brie and Roquefort. They can also be combined with desserts, in fact Bordeaux wines usually blend well with fats and salt.



❖ **TISDALE VINEYARDS MERLOT**

DESCRIPTION:

COLOR

Very intense ruby red with strong reflections that tend to purple.

AROMA

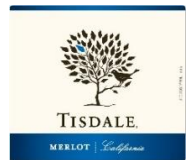
Intense and pleasant aroma brings to red fruits such as cherry and black cherry which are complemented by spicy oak aromas that create a balanced and characteristic wine.

TASTE

Dry, robust, velvety taste and a high alcohol content.

CHARACTERISTICS:

I chose Merlot because it can be considered an ideal wine to pair with any meal. I chose this Californian type because it has a good balance between quality and price, and in addition I will have the chance to buy, of the same brand, also a good Chardonnay.



❖ **TISDALE VINEYARDS CHARDONNAY**

DESCRIPTION:

COLOR

Color ranging from greenish yellow to straw yellow.

AROMA

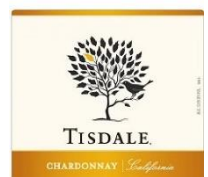
Delicate and fruity notes of peach, apple, pear, citrus fruits, caramel, pineapple and banana, but also notes of dried fruit, vanilla and butter.

TASTE

On the palate, it is surprising with its robust and complex character and persistent aftertaste, with a certain minerality and acidity.

CHARACTERISTICS:

Chardonnay is an excellent choice for those who prefer white wine, it is perfect to combine as an aperitif or with medium-aged cheeses and cured meats, as well as fresh salads, all dishes, included in the bruschetteria menu.



❖ **FIANO PUGLIA - CODICI MASSERIE**

DESCRIPTION:

COLOR

Delicate yellow.

AROMA

The aromas are characterized by notes of hazelnuts, walnuts, almonds and pear.

TASTE

The taste is balanced, refined and fresh, able to leave strong and pleasant aromas on the palate.

CHARACTERISTICS:

I chose this wine for my menu because it is from my region, and I know that it is an optimal wine for the typical Mozzarella di Bufala that will be present in my menu, and is used, more and more often, as a refined aperitif.



❖ **WHITE BEAR SAUVIGNON BLANC VQA**

DESCRIPTION:

COLOR

Yellow-green color

AROMA

Floral and herbal with notes of stone fruit and lemon drops.

TASTE

Tastes of honey, fresh melon and a hint of citrus, crisp and refreshing.

CHARACTERISTICS:

Sauvignon Blanc is the perfect wine to pair with vegetarian cuisine, also great for pairings with cheese not too seasoned appetizers, and for these reasons I chose this Canadian wine that goes well with all vegetarian dishes that I'm in my menu.



❖ **VAROIS EN PROVENCE ROSE - VALLON DES CIGALES RESERVE 2018**

DESCRIPTION:

COLOR

Rose

AROMA

Red fruits, redcurrant and blackcurrant.

TASTE

Floral notes. It is fruity with a refreshing and long finish.

CHARACTERISTICS:

Thanks to the softness of the rosé and their appreciable acidity this wine can be paired with pizza and its various versions, it also goes well with mushrooms and dairy products, the French rose wine is among the most famous, that's why I chose it to accompany to all the types of pizza included in my menu.



❖ **CAVICCHIOLI - SPUMANTE 1928 DEMI SEC**

DESCRIPTION:

COLOR

Pale straw yellow color

AROMA

Perfume with aromatic nuance of white flowers, with notes of rose and peach and jasmine;

TASTE

Dry, soft flavor, attractively sweet, aromatic and persistent taste with a slightly dry finish, with floral sensations.



❖ **MIONETTO - PROSECCO TREVISO BRUT**

DESCRIPTION:

COLOR

Bright straw yellow

AROMA

Fruity aroma of golden apples, liquorice, honey and acacia flavor.

TASTE

On the palate it provides a fresh and lively mouthfeel with a clean dry finish.



❖ **CODORNIU - CAVA CLASICO BRUT**

DESCRIPTION:

COLOR

Yellow sparkling

AROMA

Citrus and orchard fruit aromas as quince, yellow apple, lime, and lemon

TASTE

Lively acidity and offering a broad texture, taste lean and tart, with a crisp, refreshing zap.

SPARKLING WINES CHARACTERISTICS:

Sparkling wine cannot miss in a good menu, my selection includes 3 types of sparkling wines with three different levels of sweetness, in order to satisfy all types of tastes, Very Dry, Off-Dry and Medium, which can be combined with a large variety of dishes in my menu, and for any type of celebration.



❖ **SOMMAVITE SANTOVINO FORTIFIED WINE – TREBBIANO**

DESCRIPTION & CHARACTERISTICS:

To have a wide selection on the wine menu, can't do miss a fortified wine. Produced with partially dried grapes, this sweet wine is enriched with distilled alcohol to stop fermentation and therefore preserve the natural sugars of the juice. Flavor of spicy plums and caramel, chosen for an excellent quality-price ratio.

Below the wine menu:



WINE MENU

RED WINE

CHIANTI CLASSICO CECCHI Italy 

MONTEPULCIANO D'ABRUZZO BIO NATURA VERA Italy 

BORDEAUX CHATEAU PEY LA TOUR France 

MERLOT TISDALE VINEYARDS USA 

WHITE WINE

CHARDONNAY TISDALE VINEYARDS USA 

FIANO PUGLIA CODICI MASSERIE Italy 

SAUVIGNON BLANC WHITE BEAR VQA Canada 

ROSE'

**VAROIS EN PROVENCE ROSE VALLON
DES CIGALES RESERVE 2018** France 

SPARKLING WINES

SPUMANTE 1928 DEMI SEC CAVICCHIOLI Italy 

PROSECCO TREVISO BRUT MIONETTO Italy 

CAVA CLASICO BRUT CODORNIU Spain 

FORTIFIED WINE

SOMMAVITE SANTOVINO TREBBIANO Italy 



\$ 50.00

\$ 12.00 \$ 16.00 \$ 40.00

\$ 54.00

\$ 9.00 \$ 12.00 \$ 30.00



\$ 9.00 \$ 12.00 \$ 30.00

\$ 38.00

\$ 10.50 \$ 14.00 \$ 35.00



\$ 15.00 \$ 20.00 \$ 50.00



\$ 10.50 \$ 14.00 \$ 35.00

\$ 45.00

\$ 10.50 \$ 14.00 \$ 35.00



\$ 12.00 \$ 40.00

"Service not included"

LIQUEUR, BEER AND SPIRITS MENU

PART 7

7.1 **Introduction**

In this chapter the items of the bar menu will be displayed.

Specifically, cocktails, beers and liqueurs, all chosen with a careful and meticulous care, are among the most popular and consumed in countries like America, Italy, Canada, etc.

7.2 **Beer**

The menu will also include Canadian microbreweries with descriptions, national and international beers.

7.3 **Spirits**

The liqueurs included in the menu will mainly be those used for the preparation of cocktails.

7.4 **Cocktail**

Below are the 7 cocktails, which will be included in the menu, with the ingredients and characteristics of the flavor and the glass chosen to serve them.

❖ **COSMOPOLITAN:** is a strong and fragrant cocktail, warm, with a good balance between sweetness and acidity, but full-bodied and clear in its citrus flavors.

Ingredients:

2 oz Vodka

1 oz Cointreau

½ oz Cranberry juice

½ oz Fresh sour mix

Lemon twist for garnish



❖ **MOJITO:** Pleasant taste, refreshing, sweet but with a hint of acidity, relatively little alcohol.

Ingredients:

10 fresh mint leaves

½ lime, cut into 4 wedges

2 tablespoons white sugar

1 cup ice

1 ½ fluid ounces white rum

½ cup club soda



❖ **APEROL SPRITZ:** Aperol has an unmistakable sweet-bitter taste, this cocktail is very refreshing where the taste of the orange is predominant.

Ingredients:

2/10 Aperol

8/10 Prosecco

Seltzer



❖ **CAIPIRINHA:** with a pronounced lemon flavor, quite sweet but with a bitter finish.

Ingredients:

2 oz Cachaca (Rum)

1 lime

1 tsp sugar



❖ **MARGARITA:** very refreshing, with a strong and herbaceous flavor, strong but perfectly balanced. Sweet and sour.

Ingredients:

1 (6 ounces)

can frozen limeade concentrate

6 fluid ounces tequila

1 oz Cointreau orange liqueur

2 fluid ounces triple sec



❖ **PINA COLADA:** tropical flavor based on pineapple, very refreshing and exotic, with a sweet and aromatic flavor.

Ingredients:

2 oz Captain Morgan Original

Spiced Rum

1 Maraschino cherries

6 oz pina colada mix

2 oz pineapple juice

1 pineapple quartered and sliced



❖ **APPLE MARTINI:** sweet, despotic and all focused on the taste of the apple.

Ingredients:

2 oz vodka

1 oz apple Schnapps splash of Cointreau thin

apple piece for garnish sour apple martini

2 oz vodka

1 oz apple Schnapps with big squeeze of fresh lime juice

thin apple slice for garnish



7.5 **Liqueurs, Beer, Spirits & Soda Menu**

The following is the beverage menu consisting of 2 front / back pages, with an initial and a final cover, which to maintain the style will be the same as the final cover of the food menu:

Cantina Italiana Wine Bar
Bruschetteria and Appetizer



Resto-Lounge

DRINK MENU



JUICES

CHILLED JUICES

\$ 4.00

Orange, Grapefruit, Cranberry, Apple, Prune, Pineapple, Tomato

NATURAL JUICES

\$ 6.00

Orange, Apple, Lemon

SOFT DRINKS

Cola's Coke, Coke Light

Fanta, Lemonade, Ginger Ale, Tonic, Soda

Mineral Water Still or Carbonated



\$ 4.00

\$ 2.50

NON ALCOHOL BEERS

Weihenstephaner Hefeweiss 500 ml

\$ 6.00

BrewDog Nanny State 330 ml

\$ 4.50

Heineken 0.0 330 ml

\$ 5.50

COFFEE

Espresso

\$ 2.50

American Coffee

\$ 1.90

Milk And Coffee

\$ 3.10

Double Espresso

\$ 4.00

Espresso Macchiato

\$ 2.90

Cappuccino

\$ 3.90



HOT DRINK

Green Tea

\$ 2.10

Cinnamon Tea

\$ 2.10

Lemon Tea

\$ 2.10

Hot Chocolate

\$ 3.70

Tea & Milk

\$ 2.50

Vanilla Milk & Almonds

\$ 4.00



"Service not included"



LIQUEURS, BEER AND SPIRITS MENU

Mojito

White Rum, Club Soda, Lime, Sugar, Ice, Fresh Mint Leaves

\$ 8.00

Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Fresh Sour Mix, Lemon Twist

\$ 10.00

Aperol Spritz

Aperol, Prosecco, Seltzer

\$ 9.00

Caipirinha

Rum Cachaca, Lime, Sugar

\$ 7.00

Margarita

Tequila, Cointreau Orange Liqueur, Triple Sec, Limeade Concentrate

\$ 10.00

Pina Colada

Captain Morgan Original Spiced Rum, Maraschino Cherries, Pina Colada Mix, Pineapple Juice

\$ 12.00

Apple Martini

Vodka, Apple Schnapps Splash Of Cointreau, Martini, Lime Juice

\$ 9.00

BEERS

MICROBREWERIES

Tofino Brewing - Tuff Session Ale

Made in microbrewerie in Vancouver with Pacific NW hops,
and has a medium body with a clean dry finish

\$ 10.00

Village Blonde

Made in microbrewerie in Calgary, an ale with a crisp, dry
palate that balances a slight fruity sweetness and subtle bitterness

\$ 10.00

CANADIAN BEERS

Molson Canadian, La Fin du Monde Unibroue, Budweiser

\$ 7.00

IMPORTED BEERS

Peroni Nastro Azzurro, Birra Moretti, Heineken, Guinness

\$ 8.00

LIQUORS

Captain Morgan Original Spiced Rum

\$ 10.00

Limoncello – Luxardo

\$ 7.00

Baileys - Original Irish Cream

\$ 10.00

Jack Daniel's - Old 7 Tennessee Sour Mash

\$ 10.00

Absolut Vodka

\$ 8.00

Campari - Davide Campari-Milano

\$ 10.00

Aperol - Barbieri Apertivo

\$ 10.00

Tequila Jose Cuervo - Especial Gold

\$ 15.00

Cointreau

\$ 9.00

Bacardi Superior White

\$ 10.00

"Service not included"



VISA



BAR SET UP PART 8

8.1 Bar Set Up

The space dedicated to the bar station is 12.50 square meters, with 5 m of width and 2.50 m of length as shown in the following photo n.1:



located in front of the entrance, which will allow you to see it, as a whole at the entrance of the restaurant, as shown in the following photo n.2:



The bar area is an area that has a very important role, it is the central and attractive point for customers, for this it needs direct and punctual lighting. I will focus on the bar area using hanging lamps and backlit panels, as shown in the following photo n.3:



Photo n.3

On the panel will be placed and well exposed, all the liquor bottles that will be available in the menu, and which will be used for the preparation of all cocktails. Next to this panel there will be the access door to the kitchen that will serve as access to the bartender and leads to the employee locker rooms, as well as to the exit of the back of the restaurant (photo n. 1).

As for the bar counter, it will be in dark quartz, which will make the atmosphere warm and welcoming and will recall the dark walls used in the bar area (photo n.4):

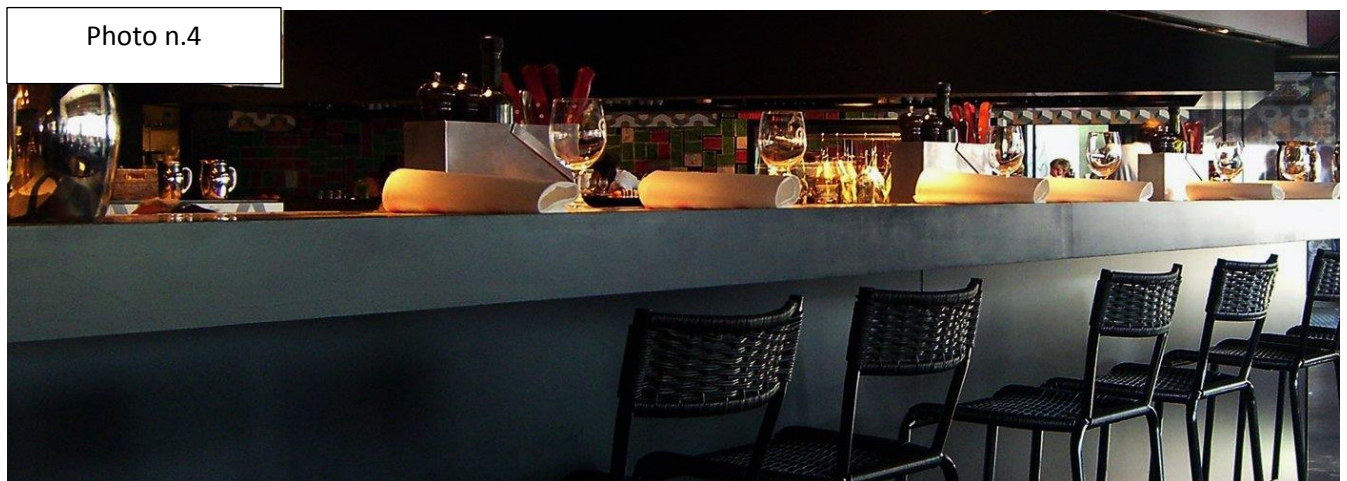


Photo n.4

As for the organization within the bar station, under the decorative panel (photo n.3) there will be low professional refrigerators, for drinks and beers.

The model (photo n.5) and the technical characteristics are shown below (photo n.6):

Photo n.5



Photo n.6



Triple Door Heating Glass Beverage Cooler KBU328CSS

53"Wx22"Dx34"H (1135Wx545Dx860H mm)

General Info:

- Volume: 11.12 CF (315 Liters)
- Storage capacity: 190 bottles (12 OZ) or 324 Cans (11.2 OZ)
- Installation: Built-in or Free Standing
- Shelf Configuration: 2 chromed metal shelves, fully adjustable
- Adjustable Temperature Range: 34-46°F
- At Min/Max Room Temperatures: 32-100°F
- Noise Level in Decibels: <48dB

Electrical:

- Rated Power Input: 190 Watts (Heated Glass OFF) ;270 Watts (Heated Glass ON)
- Rated Current: 1.60A
- Refrigerant: R134A
- Energy Consumption : 1.58kw.h/24h (Heated Glass OFF) 2.31 kw.h/24h (Heating Glass ON)

As for the wine, a professional wine coolers will be placed near the perimeter wall of the bar station, indicated by the arrow in the following photo n. 7:

Photo n.7



The image and the technical characteristics of the wine cellars follow in the following photo n.8:

Photo n.8



General Information:

- Volume: 14.30 CF (405 Liter)
- Storage capacity: 164 Bottles of Wine
- Installation: Built In / Free Standing
- Shelf Configuration: 15 beech wood wine shelves
- Adjustable Temperature Range: Upper Zone 41-60°F; Lower Zone 45-64°F
- At Min/Max Room Temperatures: 32-100°F
- Noise Level in Decibels: <41dB

Electrical:

- Rated Power Input: 80 Watts
- Rated Current: 1.1 A
- Refrigerant: R600A
- Energy Consumption: 0.985 kWh/D (360 kWh/Year)

The work station in the bar will be set up under the counter (inside see photo n. 4) in front of the door, to give the barista the chance to see what is happening in the dining room in front of him.

The exact position and vision that will be available to the bartender will be shown in the following photo n.9:

Photo n.9



Professional equipment such as the one in the following photo will be made available, with the necessary dimensions to install it in the 5 meter length, available in the bar area. Below (photo n.10) the technical features of the service counter:



Photo n.10

KR18-MS84-10

84" Mixology Station with 12" Insulated Condiment Bin, 12" Insulated Bottle Section and 10 circuit cold plate

- 1 KR18-GSB4**
24" Glass Storage Cabinet with Perforated Top, Cutting Board & Middle Shelf
- 2 KR-505**
12" 6-Cup Insulated Condiment Bin
- 3 KR-510**
12" Squeeze Bottle Holder
- 4 KR-508**
Bitters Rack (Holds 8)
- 5 KR18-MS18**
18" Sink with Glass Rinser & Dipperwell with Faucet

Next to this professional counter I will add, in the remaining space, an exclusive fruit refrigerator, necessary for the preparation of cocktails, as shown in the following photo n.11:



Photo n.11
**COCKTAIL BAR
STATION**

The space that will remain available will be finalized with aluminum service furniture, in order to arrange, stocks of drinks, glasses and cutlery available for storing for the bar service.

The following espresso coffee machine will be placed on the bar counter to perform the various types of coffee offered in the drinks menu.



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