

BLUE WATER GRILL
MAY 2011 Monthly Notes



Contents

Manager /Chef Notes:.....	2
General Items.....	2
Hours of Operation.....	2
Forecasting.....	2
Hiring & Training.....	2
Reservation Management.....	2
Marketing & Promotions.....	2
Operating Supplies, Ordering, & Cost Control.....	2
Administration.....	3
Beverage.....	3
Food.....	3
Maintenance.....	3
Staffing & Schedules.....	4
Holiday Notes.....	5
Special Events.....	5

BLUE WATER GRILL
MAY 2011 Monthly Notes



Manager /Chef Notes 2011:

General Items

"HIRE, HIRE, HIRE. Not JOKING AROUND." – You better get to 65 servers. Your labor and scheduling is going to be horrible. Make the sales or make the cuts. Don't be caught short. Be ready- get me extra trailers all positions- waiters, bar, busboys.

- G93 Tests, and Food Safety Complete.
- Confirm all the managers are confident of NHP, ELA's, and interviewing.
- CFM all managers and chefs have their set of keys.
- Review basics with management team.
- **Chef Reminder:** As we start to get busier, be prepared to have 2 full-time raw bars set up 6-days a week -- one upstairs, one downstairs. In good weather 2 full kitchens set up 2 days a week.
- VIP: Managers: When the temperature is above 65F degrees, but not warm enough to have all cafe doors open, only use cafe doors at table 3 and table 28. When the temperature is below 65F degrees, only use the cafe door at table 28. VIP: When seating table 28, in this circumstance you must, advise guests that the door will be opening and closing. Reserve this table for walk-ins only and people young at heart.
- During cafe season 6 managers are needed but after season (Nov) they should be able to drop down to 1 manager Jazz - 1 swing - 1 closer for main - except Sundays when you should have 2 swings or an early closer.
- Confirm you have a complete set of oyster tags for display.
- Confirm all oysters for month are in index.
- **Don't be caught short.** Be ready get me extra trailers all positions waiters, bar, busboys.
- After Memorial Day: Be sure to cut support staff for brunch.
- Confirm date of Bike-A-Thon (1st 2 weeks in May)- 7th Ave or other local streets may be closed; stay on top of bread transfer - Confirm alternate routes or early transfer
- Summer stage Concerts - Get calendar of events for where big-name acts can affect business. (212-969-0769)
- Arts & Crafts Show (1st 3 weekends of May)-- Very busy Saturday & Sun.
- Uptown schools not so much
- Think of great CRM idea for graduates, run it by your D.O>
- Inspect café furniture and repair if needed.

Hours of Operation

- Open Monday – Saturday 11:15am; Sunday 10:15am
- Close Sunday-Monday 10pm; Tuesday-Thursday 11pm; Friday-Saturday 12am
- Started opening 15 minutes earlier than usual always.

Forecasting

- You will have busy weekend brunches. Sometimes all three RVC's going.
- If you have nice weather bump your sales. Café will increase your sales by 15-20%.
- You will have 80-10 hours of OT.

BLUE WATER GRILL
MAY 2011 Monthly Notes



Hiring & Training

- ADD BWG training classes. Café, Brunch, Food, Wine, Micros.
- Management (Food Safety, G93, Food Test) complete.
- Hourly (Tips, Bartender College, Wine College) complete.
- Tuesday Hospitality Class, Wednesday Specialty Cocktails.
- Confirm you had a bulk or of short and long aprons delivered, as well as skull hats and Cuban shirts for the support staff
- Schedule waiters meeting 3rd Wednesday of the month at 3 pm. Have all sign off.
- Schedule busboy and runner's meeting 3rd Thursday of month at 3:00PM. Have all sign off.

Note:

- Be sure when having your meetings they are in an area clear of guests
 - Give quarterly food tests to all workers if none given in last 2 weeks.
 - Schedule waiters meeting 3rd Wednesday of the month at 3 pm. Have all sign off.
 - Schedule busboy and runner's meeting 3rd Thursday of month at 3:00PM. Have all sign off.
- Note: Be sure when having your meetings they are in an area clear of guests
- Give quarterly food tests to all workers if none given in last 2 weeks.
 -

Reservation Management

- Open up all open table slots for brunch, lunch, and SUN, MON, TUES, WEDS dinners, but be very careful about the holidays especially Mother's Day Brunch and Dinner
- Confirm Live Bookings is open. Watch Saturday PM livebookings, and make sure that all reservations are entered in Open Table.
- Check WEDS PM at the FRI and SAT book, if it is not filling that push to wide open.
- Advise hostess to call regular lunch (and possibly dinner) guests to see if they're coming in that day. We want to make sure we have a special table ready for them, or their regular or desired table/section.
- Note: Use the MEMO FIELD in Open Table to indicate these guests preferences re: sitting, eating, drinking, etc.
- When the temperature is above 65F degrees, but not warm enough to have all cafe doors open, only use cafe doors at table 3 and table 28. When the temperature is below 65F degrees, only use the cafe door at table 28. VIP: When seating table 28, in this circumstance you must, advise guests that the door will be opening and closing. Reserve this table for walk-ins only and people young at heart.
- Advise hostess to call regular lunch (and possibly dinner) guests to see if they're coming in that day. We want to make sure we have a special table ready for them, or their regular or desired table/section.
- Note:
- Use the MEMO FIELD in Open Table to indicate these guests preferences re: sitting, eating, drinking, etc

Marketing & Promotions

- Cinco de Mayo. Mothers Day Special Prix Fix.
- Twitter café is open!
- Think of great CRM ideas for graduates

Operating Supplies, Ordering, & Cost Control

- Zagats voting finishes mid May.
- Make sure your café tables are out. Make sure you have what you want outside and plan matches.
- Check in with Aramark to update the par for black mats and confirm the pick-up and cleaning getting done.
- Highchairs? Make sure not broken and you have enough, you will need at least 10 for Mothers Day

BLUE WATER GRILL
MAY 2011 Monthly Notes



- Confirm accurate counting of smallwares and supplies is happening.
- Don't forget the champagne flutes and shot glasses.
- Menus (you will need to order more if you don't have them by now)
- Check presenters will need to be ordered. Always have an extra case.
- Micros paper order will need to be bulked up.
- 40 bus tubs, votives, votive holders. (etc)
- Inspect café furniture and repair if needed

Administration

- Update café sidework floor plan.
- Run an employee audit and clean-up TP. You will have a lot of staff change over.
- Double check locker assignments. New staff will need lockers.
- Train office manager on check searches, ELA's.

Make sure you have a training mecca of copies set up.

- **CFM** all spring beverages are out of system
- **CFM** all spring menu items out of system
- **Run** reports with EXEC CHEF to confirm all items pulling properly.

Beverage

- Watch pours, spillage, and comps.
- Lower buybacks for bartenders.
- Monthly contest sponsored by a tequila rep.
- Training is really important. Do pour tests and specialty cocktail tests.
- Clean up any left over, or holiday micros buttons.

Food

Confirm you have a complete set of oyster tags for display.

- Confirm all oysters for month are in index
-
-
-

Maintenance

- Weather strip all entrances.
- Get ready for HD Inspection.
- Check all stations, umbrellas, heatlamps and hutches for café.

Pre-Shift

Topics

- Café Bullet Points,
- Brunch Service,
- Café and Pickpockets and Scams,
- Alcohol Policy.

As of 6/30/2011
Page 4 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Beverage

- Roll-out summer cocktails, update feature wine list. Back to basics training.
- Use the café 2011 folder for all café hiring, scheduling, and staffing grids.

Staffing & Schedules

- During cafe season 6 managers are needed but after season (Nov) they should be able to drop down to 1 manager Jazz - 1 swing - 1 closer for main - except Sundays when you should have 2 swings or an early closer.
- Chef Reminder: As we start to get busier, be prepared to have 2 full-time raw bars set up 6-days a week -- one upstairs, one downstairs. In good weather 2 full kitchens set up 2 days a week.
- Schedule server, bartender, busser and runner meeting
- (TOTAL STAFF PAR: 38 server, 7 bar, 7 run, 17 bus, 3 bar back, 15 host/hotline)
- Your schedules will be all hands in and all hands out. All staff coming in at same time. You will streamline come end of may. You do NOT want to lose out on any lost sales.
- Adjust Bathroom Attendant schedules for weekend brunches.
- Hire. Hire. Hire. You need to have the following on staff or in training by end of april
- Have some hires in your back pocket. They are part-time hires. Have them keep their other jobs and work weekends for you to staff.
- All staff café meeting.
- Confirm a manager is responsible for watching the training. You will have a lot of adjustments if they are not scheduled and trained properly on clocking in and out procedures.
- After Memorial Day: Be sure to cut support staff for brunch.

Memorial Day – Monday, May 30th 2011

		SALES	WERE SALES ABOVE NORMAL OR BELOW NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business What were Menu trends?</p>				

BLUE WATER GRILL
MAY 2011 Monthly Notes



Sat May 28 AM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • All normal • regular 	\$12323.25	below	339	80s Partly sunny
Sat May 28 PM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Early normal slow fin • regular 	\$35481.20	below	565	70s sunny
Sun May 29 AM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Slow brunch • Verbal additions 	\$14231.45	normal	521	80s sunny
Sun May 29 PM	<ul style="list-style-type: none"> • Normal • All times but prime • Neighborhood, tourists • Early normal busy late • Verbal additions 	\$31993.8	above	521	80s sunny
Mon May 30 AM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Lots of walk ins • Verbal additions 	\$14519.8	above	403	90s beautiful
Mon May 30 PM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Early normal, busy late • Verbal additions 	\$20140.35	above	317	80s beautiful
Tue Jun 31 AM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Steady early, normal • Verbal additions 	\$9497.2	normal	249	80s sunny
Tue Jun 31 PM	<ul style="list-style-type: none"> • 0 • All times but prime • Neighborhood, tourists • Primetime hit • Verbal additions 	\$17291.15	normal	277	80s sunny

BLUE WATER GRILL
MAY 2011 Monthly Notes



Memorial Day Weekend 2011 Staff Information

DATE:

5/28/11

5/29/11

	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHANGES
Servers	13		21		17		17	19
Bar	1		3		1		2	
Bussers	5		6		6		6	
Runners	5		6		5		4	
Coffee	1		2		1		2	
Host	4		4		4		4	
Phone	1		1		1		1	
Delivery	0		0		0		0	
CoatCheck	0		0		0		0	
Managers	4		4		4		4	

DATE:

5/30/11

5/31/11

	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHANGES
Servers	12	15	17		11		15	
Bar	1		2		1		3	
Bussers	4	5	4		3		4	
Runners	3	4	4		3		4	
Coffee	1		1		1		1	
Host	3		4		3		3	

As of 6/30/2011
Page 7 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Phone	1		1		1		1	
Delivery	0		0		0		0	
CoatCheck	0		0		0		0	
Managers	3		3		4		4	

Memorial Day 2011 Notes

Table sizes- normal, should overbook for all times except for prime time for lunch (12:30-2pm) and prime time for dinner (7:30-9pm).

Large Party Policies: same, not a lot of large parties

Confirmation- calls made 2 days in advance

Walk-ins: lots of tourists and foreigner walk ins especially on Sunday and Monday. Lots of regulars and neighborhood patrons for Monday lunch

Extra supplies: none

Payroll: normal

Linen order: normal

Change order: none

Rain Tickets: N/A

Coat Check: N/A

Menu served: Memorial Day BBQ inspired specials

Time Open: 15 minutes earlier

Additional Misc. Notes: Busy Sunday Dinner. Big push before closing at 9:30, not a good idea to cut the floor at all. 2 kitchens if possible. Check the staffing pars, very important.

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day – Sunday, May 8th 2011

		SALES	WERE SALES ABOVE NORMAL OR BELOW NORMAL	COVERS	WEATHER
	Was there CXL/N/S, if so give exact times and how many? Where and what times could you overbook? Who were your guests? Tourists, Regulars, Old, Young Describe early and late business What were Menu trends?				
Sun. May 8 AM	<ul style="list-style-type: none"> • CXL 24 • None • Regular • Very busy steady all shift • Normal brunch, verbal additions 	\$31249.55	Above	1212	Sunny, Mid 70s
Sun. May 8 PM	<ul style="list-style-type: none"> • CXL 54 • Later • Regular • Busy all night • Normal verbal additions 	\$29268.10	Above	509	Low 70s

DATE:

5/8/11

BLUE WATER GRILL
MAY 2011 Monthly Notes



	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHANGES
Servers	24		19					
Bar	2		2					
Bussers	7		6					
Runners	5	6	5					
Coffee	2		2					
Host	5		4					
Phone	1		1					
Delivery	0		0					
CoatCheck	1		0					
Managers	4		4					

Mother's Day 2011 Notes

Table sizes-LOTS OF LARGE PARITES, NEED TO PLAN A WEEK IN ADVANCE

As of 6/30/2011
Page 10 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Large Party Policies: No change

Confirmation: calls made 2 days in advance

Walk-ins: lots of tourists and foreigner walk ins but the bulk of business were regular and neighborhood guests.

Extra supplies: silverware, glassware, linen

Payroll: normal

Linen order: 40% add

Change order: none

Rain Tickets: N/A

Coat Check: Should have 1 person for luggage and other belongings since the hosts were very busy seating and had no time checking any personal belongings

Menu served: Regular menus and Mothers Day prix fix dinner and verbal additions to brunch menus

Time Open: 30 minutes earlier

Additional Misc. Notes: Overwhelming business all day. Should have 2 kitchens for brunch and dinner. Extremely hard transition for the kitchen due to late brunch and early dinner reservations. No sunset menu, served brunch until 5pm, should have an hour break for transition, should have a limited menu. Had a few tables walk-out because they waited for their food for over an hour. Ran out of a few menu items. Needed more than 10 highchairs. Check the staffing pars, extremely important to be fully staffed.

Graduation Week 2011 Notes

Table sizes: Have a few 5's, 6's & 10's ready for walk-ins in jazz

Large Party Policies: N/A

Confirmation: Confirm all parties of 5 or more 2 days out

Walk-ins: Don't Cut Early! As soon as normal rush ends you will get busy again! That is 2:30 until 5 for lunch and after 9:30pm for dinner.

Extra supplies: extra champagne glasses, extra silverware and smallware

Payroll: normal

Linen order: Increase pars 20%.

Rain Tickets: Have them available to the servers at each hutch.

Coat Check: Schedule an extra host-runner and that will cover with personal belongings or umbrellas

Menu served: Verbal additions to the regular menu

Time Open: 15 minutes earlier-have your closers on the floor

Additional Misc. Notes: Very busy week for lunch and dinner. Lots of large parties, treated the grads with a complimentary drink. Very important to check for ID with lots of young people. Lots of walk-in business for lunch not as much for dinner (mostly reservations). Lots of large parties of 6 and 8.

Staffing pars should be increased by 1 for busser and runner and by 2 more for servers.

BLUE WATER GRILL
MAY 2011 Monthly Notes



NYU Graduation Week – May 9th -15th 2011

		SALES	WERE SALES ABOVE NORMAL OR BELOW NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Mon. May 9 AM	<ul style="list-style-type: none"> • None • Normal Monday Lunch 	\$10,156.55	Normal	253	Nice 60's
Mon May 9 PM	<ul style="list-style-type: none"> • Normal Monday Dinner 	\$18908.62	Normal	284	Nice 60's
Tues May 10 AM	<ul style="list-style-type: none"> • 	\$10006.83	Above normal	292	Nice 60's
Tues May 10 PM	<ul style="list-style-type: none"> • Normal 	\$21274.35	Normal	306	Nice 60's
Wed May 11 AM	<ul style="list-style-type: none"> • 	9205.55\$	Above normal	252	High 50's

BLUE WATER GRILL
MAY 2011 Monthly Notes



Wed. May 11 PM	• Normal dinner	\$21191.8	Above normal	327	Nice 60's
Thurs. May 12 AM	•	\$13072.14	Above normal	318	Nice 70's
Thurs. May 12 PM	• Normal dinner	\$34256.87	Normal	477	Nice 70's
Fri. May 13 AM	•	\$11896.82	Above normal	310	Nice 70's
Fri. May 13 PM	• Busy Dinner	\$35412.96	Above normal	546	Nice 70's

-

BLUE WATER GRILL
MAY 2011 Monthly Notes



OLD - 2010

- _____ Schedule waiters meeting 3rd Wednesday of the month at 3 pm. Have all sign off.
- _____ Schedule busboy and runner's meeting 3rd Thursday of month at 3:00PM.
- _____ Have all sign off.

Note:

- Be sure when having your meetings they are in an area clear of guests
- Give quarterly food tests to all workers if none given in last 2 weeks.

- _____ Advise hostess to call regular lunch (and possibly dinner) guests to see if they're coming in that day. We want to make sure we have a special table ready for them, or their regular or desired table/section.

Note:

- Use the MEMO FIELD in Open Table to indicate these guests preferences re: sitting, eating, drinking, etc.

_____ **Manager and Chef Notes:**

- _____ **Chef Reminder:** As we start to get busier, be prepared to have 2 full-time raw bars set up 6-days a week -- one upstairs, one downstairs. In good weather 2 full kitchens set up 2 days a week.
- _____ **VIP: Managers:** When the temperature is above 65F degrees, but not warm enough to have all cafe doors open, only use cafe doors at table 3 and table 28. When the temperature is below 65F degrees, only use the cafe door at table 28. **VIP:** When seating table 28, in this circumstance you must, **advise guests that the door will be opening and closing**. Reserve this table for walk-ins only and people young at heart.
- _____ During cafe season 6 managers are needed but after season (Nov) they should be able to drop down to 1 manager Jazz - 1 swing - 1 closer for main - except Sundays when you should have 2 swings or an early closer.
- _____ Confirm you have a complete set of oyster tags for display.
- _____ Confirm all oysters for month are in index.
- _____ **Don't be caught short.** Be ready- get me extra trailers all positions- waiters, bar, busboys.
- _____ **After Memorial Day:** Be sure to cut support staff for brunch.
- _____ Confirm date of Bike-A-Thon (1st 2 weeks in May)- 7th Ave or other local streets may be closed; stay on top of bread transfer - Confirm alternate routes or early transfer
- _____ Summer stage Concerts - Get calendar of events for where big-name acts can affect business. (212-969-0769)
- _____ Arts & Crafts Show (1st 3 weekends of May)-- Very busy Saturday & Sun.
- _____ Uptown schools not so much
- _____ Think of great CRM idea for graduates, run it by your D.O>
- _____ Inspect café furniture and repair if needed.

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Servers Scheduled	11	18	11	18	12	19	12	19	12	19	12	19	18	18

As of 6/30/2011

Page 14 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Cocktail Scheduled	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Bartender Scheduled	1	3	1	3	1	3	2	3	2	3	2	3	3	3

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Svc. Bartender Scheduled	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Host Scheduled	4	4	4	4	4	5	4	5	4	5	4	5	5	4

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Busser Scheduled	3	5	3	5	4	6	4	7	4	7	4	7	6	5

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Runner Scheduled	2	5	2	5	3	5	3	6	3	6	4	6	6	5

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Coffee Scheduled	1	2	1	2	1	2	1	2	1	2	1	2	2	2

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM

As of 6/30/2011
Page 15 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Barback Scheduled	0	1	0	1	0	1	0	1	0	1	0	1	0	1
-------------------	---	---	---	---	---	---	---	---	---	---	---	---	---	---

Memorial Day—Monday, May 25th 2010

		SALES	WERE- SALES- ABOVE- NORMAL- OR BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Sat May 29 AM	<ul style="list-style-type: none"> 0 All times Neighborhood, tourists All normal regular 	\$11983.65	below	344	70s sunny
Sat May 29 PM	<ul style="list-style-type: none"> 0 All times Neighborhood, tourists Early normal slow fin regular 	\$35157.02	below	589	70s sunny
Sun May 30 AM	<ul style="list-style-type: none"> 0 All times Neighborhood, tourists Slow brunch Verbal additions 	\$14692.79	below	576	80s sunny
Sun May 30 PM	<ul style="list-style-type: none"> Normal All times Neighborhood, tourists Early normal busy late Verbal additions 	\$26870.26	normal	504	80s sunny
Mon May 31 AM	<ul style="list-style-type: none"> 0 All times Neighborhood, tourists Lots of walk ins Special menus/ regular 	\$13785.03	Normal	374	80s beautiful

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mon May 31 PM	<ul style="list-style-type: none"> • 0 • All-times- • Neighborhood, tourists • Early-normal, busy-late • Special-menus- 	\$18785.03	normal	360	80s-beautiful
Tue Jun 1 AM	<ul style="list-style-type: none"> • 0 • All-times • Neighborhood, tourists • Steady-early, normal- • Verbal-additions- 	\$8550.54	normal	201	80s-showers
Tue Jun 1 PM	<ul style="list-style-type: none"> • 0 • All-times • Neighborhood, tourists • Primetime-hit • Verbal-additions- 	\$22440.95	normal	326	80s-showers

Memorial Day Weekend 2010 Staff Information

DATE:

5/29/10

5/30/10

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	13		21		15		19	
Bar	4		4		2		2	
Bussers	5		5		5		5	
Runners	5		6		5		5	
Coffee	4		2		4		2	
Host	4		4		4		4	
Phone	4		4		4		4	
Delivery	4		4		4		4	
CoatCheck	0		0		0		0	
Managers	3		3		3		3	

BLUE WATER GRILL
MAY 2011 Monthly Notes



DATE:

-5/31/10

-6/1/10

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	15		15		12		15	
Bar	1		2		1		2	
Bussers	4	5	5		2	3	5	
Runners	4		6	5	3		4	
Coffee	1		2		1		1	
Host	3		4		2		3	
Phone	1		1		0		1	
Delivery	0		1		0		1	
CoatCheck	0		0		0		0	
Managers	3		3		3		3	

Memorial Day 2010 Notes

Table sizes: normal

Large Party Policies: N/A

Confirmation: calls made 2 days in advance

Walk-ins: lots of tourists and foreigner walk ins

Extra supplies: none

Payroll: normal

Linen order: none

Change order: none

Rain Tickets: N/A

Coat Check: N/A

Menu served: Memorial Day menu very popular with regular menu

Time Open: Normal

Additional Misc. Notes: N/A

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day – Sunday, May 10th 2009

		SALES	WERE- SALES- ABOVE- NORMAL- OR-BELOW- NORMAL	COVERS	WEATHER
	Was there CXL/N/S, if so give exact times and how many? Where and what times could you overbook? Who were your guests? Tourists, Regulars, Old, Young Describe early and late business What were Menu trends?				
Sun. May 10 AM	<ul style="list-style-type: none"> • N/A • None • Regular • Normal busy steady all shift • Normal brunch 	\$21,582	Above	887	Sunny, Mid 70s
Sun. May 10 PM	<ul style="list-style-type: none"> • N/A • Later • Regular • Busy early • Normal 	\$27,028	Above	519	Low 70s, High 60s

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day 2009 Staff Information

DATE:

5/10/09

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	15/8	0	15/7	0	-	-	-	-
Bar	1/1	0	11/1	0	-	-	-	-
Bussers	6	0	6	0	-	-	-	-
Runners	6	0	5	0	-	-	-	-
Coffee	2	0	1	0	-	-	-	-
Host	5	0	4	0	-	-	-	-
Phone	0	0	0	0	-	-	-	-
Delivery	0	0	0	0	-	-	-	-
CoatCheck	0	0	0	0	-	-	-	-
Managers	6	0	5	0	-	-	-	-

Mother's Day 2009 Notes

Table Sizes: Yes we had mostly large parties 4 and up. Handful of 10 tops. We had enough tables.

Large Party Policies: No problems with large parties. All understood reservation policy on holiday.

Confirmations: Had 2 day reservations Thursday & Friday to confirm. All confirmed by 5PM Friday.

Walk-ins: Mostly couples (2 tops) Some foreigners

Extra Supplies Needed: Crayons, boosters and high chairs

Payroll: Steady throughout. Try to limit doubles as best as possible

Linen Order: Yes 52's, 62's and napkins

Change Order: No

Rain Tickets: N/A

Coat Check: More space for strollers

Menu Served: Brunch/dinner

Time Open: 10:30AM

Additional Misc. Notes: Booking the band for an extra hour to stay for later res. Possibly think about starting dinner at 4PM instead of 5pm. The people coming in at 4pm were looking for a more non-brunch items.

As of 6/30/2011

Page 20 of 42

EFTA_R1_02034993

EFTA02692392

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day — Sunday, May 11th 2008

		SALES	WERE- SALES- ABOVE- NORMAL- OR-BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests?— Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Sun. May 11 AM	<ul style="list-style-type: none"> • 3 N/S, 5 CXL • 1030-1130 • Regular, family • Steady until 6pm 	\$23,650	Normal	937	Sun, 65
Sun. May 11 PM	<ul style="list-style-type: none"> • 4 CXL, 5N/S • After 8pm • Regular, family • Steady until 8 — w/o after 	\$31,324	Above	554	Clear, 55

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day 2008 Staff Information

DATE:

5/11/08

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	23	-0	23	0
Bar	2	-0	2	+1
Bussers	7	-0	6	-0
Runners	6	-0	6	-0
Coffee	2	-0	2	-0
Host	4	-0	4	-0
Phone	1	-0	1	-0
Delivery	0	-0	0	-0
CoatCheck	0	-0	0	-0
Managers	5	-0	4	-0

Mother's Day 2008 Notes

Table Sizes: Many LPs — 5, 6, 9 — bank tables no extra tops needed

Large Party Policies: \$25 cancellation fee hold all tables w/credit card (48hrs)

Confirmations: Start confirmations Thurs & Friday all must be done by Fri 5PM

Walk-ins: Few walk-ins all accommodated café/cocktail

Extra Supplies Needed: Color pages, high chair, silverware, all supplies broken out Sat PM

Payroll: Early PM cuts

Linen Order: Extra 52s increase all 5-1

Change Order: Normal

Rain Tickets: N/A

Coat Check: N/A

Menu Served: Brunch/dinner added specials PM

Time Open: Normal

Additional Misc. Notes: Very steady day, avoid doubles if possible, if not rotate breaks

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day – Sunday, May 13th 2007

		SALES	WERE- SALES- ABOVE- NORMAL- OR- BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Sun. May 13 AM	<ul style="list-style-type: none"> • Busy lots of families and large parties • Very smooth 	\$23,717	Above-normal	808	Nice 60's
Sun. May 13 PM	<ul style="list-style-type: none"> • Above-normal • Busy • Smooth 	\$48,215	Above-normal	612	Nice 60's

BLUE WATER GRILL
MAY 2011 Monthly Notes



Mother's Day 2007 Staff Information

DATE: 5/13/07

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	26 +3oc		26 +3oc	
Bar	3		3	
Bussers	6		6	
Runners	6		6	
Coffee	2		2	
Host	4		4	
Phone	2		1	
Delivery	0		0	
CoatCheck	0		0	
Managers	3		3	

Mother's Day 2007 Notes

Table sizes: Lots of large parties—make sure you plot them 1 week in advance and again the night before

Walk-ins: Not many for brunch—mostly reservations

Extra Supplies: Do a brunch check off one week in advance and confirm all is set.

Graduation Week 2008

		SALES	WERE- SALES- ABOVE- NORMAL- OR- BELOW	COVERS	WEATHER

BLUE WATER GRILL
MAY 2011 Monthly Notes



			NORMAL		
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business What were Menu trends?</p>				
Wed. May 14 AM	<ul style="list-style-type: none"> • Normal • Early • Family, tourists • Steady busy steady • N/A 	\$21,529	Above	531	Sun, 70
Wed. May 14 PM	<ul style="list-style-type: none"> • Normal • Late • Families/regulars • Steady • N/A 	\$41,011	Normal	497	Clear, 60
Thurs May 15 AM	<ul style="list-style-type: none"> • Normal • Early • Families/graduates • Steady 12-3 • N/A 	\$13,701	Normal	370	Sun, 70
Thurs May 15 PM	<ul style="list-style-type: none"> • Normal • Late • Families/graduates • Steady 7-9 • N/A 	\$40,791	Normal	567	Clear, 60
Fri. May 16 AM	<ul style="list-style-type: none"> • Normal • All • Regular • Only few walk-ins 	\$10,740	Normal	276	Rain, 50
Fri. May 16 PM	<ul style="list-style-type: none"> • Normal • After 9 • Family—Regular • Busy 6-9 	\$40,995	Normal	501	Rain, 50
Sat. May 17 AM	<ul style="list-style-type: none"> • 2 CXL • Early • Regular family • Steady push after 1pm 	\$10,728	Normal	555	Sun, 70

BLUE WATER GRILL
MAY 2011 Monthly Notes



Sat. May 17 PM	<ul style="list-style-type: none"> • Normal • After 11:30PM • Family large parties • 6-11 	\$53,646	Normal	758	Clear, 60
Sun. May 18 AM	<ul style="list-style-type: none"> • 3-NS-4CXL • Early • Regular • Slow then busy 	\$19,378	Below Normal	660	Rain, 60
Sun. May 18 PM	<ul style="list-style-type: none"> • Normal • After 7:30 • Family • Busy 4-7 	\$30,732	Above	407	Clear, 50

Graduation Week 2008 Staff Information

DATE:

AM-
WORKED CHANGES

PM-
WORKED CHANGES

AM-
WORKED CHANGES

PM- CHAN
WORKED GES

As of 6/30/2011
Page 26 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Servers	18	0	22	0	13	0	22	0
Bar	4	0	3	0	4	0	3	0
Bussers	5	0	7	0	4	0	7	0
Runners	6	0	6	0	5	-1	6	0
Coffee	0	0	2	0	4	0	2	0
Hest	3	0	4	0	3	0	4	0
Phone	0	0	4	0	4	0	0	0
Delivery	0	0	0	0	0	0	0	0
CoatCheck	0	0	0	0	0	0	0	0
Managers	2	0	3	0	2	0	3	0

DATE:

-5/16/08

-

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHAN GES
Servers	13	0	23	0				

As of 6/30/2011
Page 27 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Bar	4	0	3	0				
Bussers	4	0	6	0				
Runners	4	0	6	0				
Coffee	1	0	2	0				
Host	2	0	3	0				
Phone	1	0	1	0				
Delivery	0	0	0	0				
CoatCheck	0	0	0	0				
Managers	2	0	3	0				

Graduation Week 2008 Notes

Table sizes: Have a few 5's, 6's & 10's ready for walk-ins in jazz

Large Party Policies: N/A — Credit cards for parties of 6 or more

Confirmation: Confirm all parties of 5 or more 2 days out

Walk-ins: Don't Cut Early! As soon as normal rush ends you will get busy again!

Extra supplies: Confirm Jazz is ready to open M-F lunch

Payroll: Have enough o/c's in all Dept to be able to open Jazz M-F lunch

Linen order: Increase pars 10%

Change order: Normal

Rain Tickets: N/A

Coat Check: N/A

Menu served: Normal

Time Open: Normal

Additional Misc. Notes: 2008 did not have as big of an impact on BWG as 2007. Due to economy and not as many family member traveling to join the Graduation Celebrations. Also this year the large NYU Ceremony at Washington Square Park as normal. Look at 2007 sales not 2008 for 2009.

NYU Graduation Week — May 7th -11th 2007

BLUE WATER GRILL
MAY 2011 Monthly Notes



		SALES	WERE- SALES- ABOVE- NORMAL- OR- BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Mon. May 7 AM	<ul style="list-style-type: none"> None Jazz closed Normal Monday Lunch 	\$9,563	Normal	282	Nice 60's
Mon May 7 PM	<ul style="list-style-type: none"> Normal Monday Dinner 	\$37,138	Normal	557	Nice 60's
Tues May 8 AM	<ul style="list-style-type: none"> Jazz open, busy lunch 	\$18,793	Above-normal	471	Nice 60's
Tues May 8 PM	<ul style="list-style-type: none"> Normal 	\$42,761	Normal	565	Nice 60's
Wed May 9 AM	<ul style="list-style-type: none"> Jazz room open 8 tables total but worth opening 	\$18,180	Above-normal	436	Nice 60's
Wed. May 9 PM	<ul style="list-style-type: none"> Normal dinner 	\$45,293	Above-normal	625	Nice 60's

BLUE WATER GRILL
MAY 2011 Monthly Notes



Thurs. May 10 AM	• Jazz open for lunch and busy	\$19,990	Above-normal	468	Nice 60's
Thurs. May 10 PM	• Normal dinner	\$42,523	Normal	630	Nice 60's
Fri. May 11 AM	• Jazz open and steady for lunch	\$14,527	Above-normal	394	Nice 60's
Fri. May 11 PM	• Busy Dinner	\$47,513	Above-normal	708	Nice 60's

NYU Graduation Week 2007 Staff Information

DATE:

5/7/07

5/8/07

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	12+4 OC	-	22+4 OC	-	12+7 OC	-	22+4 OC	-
Bar	-1	-	-3	-	-2	-	-3	-
Bussers	-3	-	-6	-	-5	-	-6	-
Runners	-4	-	-6	-	-5	-	-6	-
Coffee	-1	-	-2	-	-2	-	-2	-
Host	-3	-	-4	-	-3	-	-4	-
Phone	-2	-	-1	-	-2	-	-1	-
Delivery	-0	-	-0	-	-0	-	-0	-
CoatCheck	-0	-	-0	-	-0	-	-0	-
Managers	-2	-	-3	-	-2	-	-3	-

BLUE WATER GRILL
MAY 2011 Monthly Notes



DATE:

5/9/07

5/10/07

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	-12+5 OC	-	-22+4 OC	-
Bar	-2	-	-3	-
Bussers	-5	-	-6	-
Runners	-5	-	-6	-
Coffee	-2	-	-2	-
Host	-3	-	-4	-
Phone	-2	-	-1	-
Delivery	-0	-	-0	-
CoatCheck	-0	-	-0	-
Managers	-2	-	-3	-

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	12+7 OC	-	22+4 OC	-
Bar	-2	-	-3	-
Bussers	-5	-	-6	-
Runners	6	-	-6	-
Coffee	-2	-	-1	-
Host	-3	-	-4	-
Phone	-2	-	-1	-
Delivery	-0	-	-0	-
CoatCheck	-0	-	-0	-
Managers	-2	-	-3	-

DATE:

5/11/07

-

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	-12+8 OC	-	22+4 OC	-
Bar	-2	-	-3	-
Bussers	-5	-	-6	-
Runners	-6	-	-6	-
Coffee	-2	-	-2	-
Host	-3	-	-4	-
Phone	-2	-	-1	-
Delivery	-0	-	-0	-
CoatCheck	-0	-	-0	-
Managers	-2	-	-3	-

	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	-	-	-	-
Bar	-	-	-	-
Bussers	-	-	-	-
Runners	-	-	-	-
Coffee	-	-	-	-
Host	-	-	-	-
Phone	-	-	-	-
Delivery	-	-	-	-
CoatCheck	-	-	-	-
Managers	-	-	-	-

NYU Graduation Week 2007 Notes

Table sizes: Lots of large parties have tables popped up before service as walk-ins will come in
Large party policies: Credit cards were taken with a \$25/ per person, 48 hour time line for party of 6 or more.

Extra supplies: Be ready to open jazz all week

Walk ins: Do not make cuts

Payroll: Lunches were very busy- dinner above normal, have lots of on calls, check staffing two weeks out.

Linen order: Increase pars 25% all week

Menu: Normal

Time open: Normal Hours

Additional Misc. Notes: One month in advance email special events to let them know it is MY- graduation week/ Look at NYU Graduation List. Tell Special Events to book jazz room everyday- Tuesday to Friday. Open jazz with Bartender, 1 busser, 1 runner, 3 servers. Add more servers if reservations require. Make sure restaurant is ready for a very busy week.

BLUE WATER GRILL
MAY 2011 Monthly Notes



Memorial Day—Monday, May 25th 2009

		SALES	WERE- SALES- ABOVE- NORMAL- OR BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Fri. May 22 AM	<ul style="list-style-type: none"> • 19/11 spread out • Early or late lunch • Tourists • Early slower, walk-ins late-afternoon 	\$12,426	Normal	338	Sunny, Mid/High 80s
Fri. May 22 PM	<ul style="list-style-type: none"> • N/A 	\$32,725	Normal	584	70s
Sat. May 23 AM	<ul style="list-style-type: none"> • 6/12 spread out • All • Tourists, regulars • Early slower, slow-transition • Normal 	\$12,466	Below	377	Sunny, 70s
Sat. May 23 PM	<ul style="list-style-type: none"> • N/A 	\$34,356	Below	628	70s
Sun. May 24 AM	<ul style="list-style-type: none"> • Even throughout the day • All • Tourists, younger • Light for both • Brunch 	\$12,380	Below	558	Sunny, Humid, High 70s

BLUE WATER GRILL
MAY 2011 Monthly Notes



Sun. May-24 PM	<ul style="list-style-type: none"> N/A 	\$24,180	Normal	472	Humid-70s
Mon. May-25 AM	<ul style="list-style-type: none"> N/A Early Tourists Slow-early, busy-later Prix-fix 	\$16,004	Above	442	Sunny-70s
Mon. May-25 PM	<ul style="list-style-type: none"> N/A 	\$20,379	Normal	410	70s

Memorial Day Weekend 2009 Staff Information

DATE:

-5/22/09

-5/23/09

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	14	0	24	0	14	0	23	0
Bar	1	0	3	0	1	0	3	0
Bussers	4	0	6	0	4	0	6	0
Runners	4	0	5	0	5	0	6	0
Coffee	1	0	2	0	1	0	2	0
Host	2	0	4	0	3	0	5	0
Phone	1	0	1	0	1	0	1	0
Delivery	0	0	0	0	0	0	0	0
CoatCheck	0	0	0	0	0	0	0	0
Managers	3	0	3	0	2	0	3	0

BLUE WATER GRILL
MAY 2011 Monthly Notes



DATE:

-5/24/09

-5/25/09

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	19	0	19	0	14	N/A	N/A	N/A
Bar	2	0	2	0	1	N/A	N/A	N/A
Bussers	6	-1	4	0	4	N/A	N/A	N/A
Runners	5	-1	4	+1	4	N/A	N/A	N/A
Coffee	1	0	1	0	1	N/A	N/A	N/A
Host	4	0	4	0	4	N/A	N/A	N/A
Phone	1	0	1	0	1	N/A	N/A	N/A
Delivery	0	0	0	0	0	N/A	N/A	N/A
CoatCheck	0	0	0	0	0	N/A	N/A	N/A
Managers	3	0	3	0	3	N/A	N/A	N/A

Memorial Day 2009 Notes

Table sizes: Not many large parties at all

Large Party Policies: N/A

Confirmation: No problems all were contacted normal amount of no-shows and cancellations

Walk-ins: Mostly walk-ins

Extra supplies: Evenly spread out mostly visitor from out-of-town

Payroll: We were staffed perfectly

Linen order: Was good

Change order: Good

Rain Tickets: N/A

Coat Check: N/A

Menu served: Memorial Day menu very popular

Time Open: Normal

Additional Misc. Notes: N/A

BLUE WATER GRILL
MAY 2011 Monthly Notes



Memorial Day — Friday, May 30th 2008

		SALES	WERE- SALES- ABOVE- NORMAL- OR- BELOW- NORMAL	COVERS	WEATHER
	<p>Was there CXL/N/S, if so give exact times and how many?</p> <p>Where and what times could you overbook?</p> <p>Who were your guests? Tourists, Regulars, Old, Young</p> <p>Describe early and late business</p> <p>What were Menu trends?</p>				
Fri. May 23 AM	<ul style="list-style-type: none"> • Normal • All • Tourists • Slow-Busy 	\$12,484	Normal	341	Sun, 70
Fri. May 23 PM	<ul style="list-style-type: none"> • Normal • After 8 • Tourists • Steady push-slow 	\$41,469	Below	604	Clear, 65
Sat. May 24 AM	<ul style="list-style-type: none"> • 3 CXL 17 cvrs • All • Tourists • Slow-small 1pm push, early cuts 	\$13,485	Below	413	Sun, 72
Sat. May 24 PM	<ul style="list-style-type: none"> • 7 CXL 2 N/S • 5-7 10-11 • Regulars, tourists 	\$42,503	Below	645	Clear, 65
Sun. May 25 AM	<ul style="list-style-type: none"> • Normal • All • Tourists • Very slow brunch-steady all day 	\$16,252	Below	638	Sun, 80

BLUE WATER GRILL
MAY 2011 Monthly Notes



Sun. May 25 PM	<ul style="list-style-type: none"> • Normal • After 8:30 • Tourists • Very busy 5-8:30 	\$40,850	Above	633	Clear, 70
Mon. May 26 AM	<ul style="list-style-type: none"> • Normal • Early • Tourists, Family • Steady push 3-6 	\$16,267	Above	439	Sun, 80
Mon. May 26 PM	<ul style="list-style-type: none"> • None • After 7:30 • Regular • Busy 5-7 	\$22,168	Normal	410	Clear, 70

Memorial Day Weekend 2008 Staff Information

DATE:

-5/23/08

-5/24/08

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	14	-0	22	-0	14	-0	22	-1
Bar	-1	-0	-3	-0	-1	-0	-3	-0
Bussers	-4	-0	-6	-0	-4	-0	-6	-0
Runners	-4	-0	-6	-0	-5	-0	-6	-0
Coffee	-1	-0	-2	-0	-1	-0	-2	-0
Host	-2	-0	-4	-0	-3	-0	3	-0
Phone	-1	-0	-1	-0	-1	-0	1	-0
Delivery	-0	-0	-0	-0	-0	-0	0	-0
CoatCheck	-0	-0	-0	-0	-0	-0	0	-0
Managers	-3	-0	-3	-0	-3	-0	4	-0

BLUE WATER GRILL
MAY 2011 Monthly Notes



DATE:

5/25/08

5/26/08

	AM- WORKED	CHANGES	PM- WORKED	CHANGES	AM- WORKED	CHANGES	PM- WORKED	CHANGES
Servers	19	0	20	+2	14	0	18	0
Bar	2	0	2	+1	1	0	2	0
Bussers	5	0	4	+2	4	0	4	+1
Runners	5	0	5	+1	5	0	5	0
Coffee	2	0	1	+1	1	0	1	0
Host	3	0	3	0	3	0	3	0
Phone	1	0	1	0	1	0	1	0
Delivery	0	0	0	0	0	0	0	0
CoatCheck	0	0	0	0	0	0	0	0
Managers	3	0	3	0	2	0	3	0

Memorial Day 2008 Notes

Table sizes: Normal

Large Party Policies: Normal procedure

Confirmation: Start Wed & Thurs for weekend

Walk-ins: Mostly walk-ins

Extra supplies: N/A

Payroll: early cuts Fri AM/PM & Sat AM, phones slow — possibly 1 swing phone host

Linen order: Normal

Change order: N/A

Rain Tickets: N/A

Coat Check: N/A

Menu served: BBQ specials Sat PM, Sun PM Mon all day

Time Open: Normal

As of 6/30/2011
Page 37 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



Additional Misc. Notes: Friday Saturday AM, PM below normal able to cut staff early
 Sunday PM must be fully staffed and prepared for a very busy night until 8:30
 Sunday AM close jazz keep overflow in main dining room

Memorial Day – Monday, May 29th 2006

		SALES	WERE- SALES- ABOVE- NORMAL- OR- BELOW- NORMAL	COVERS	WEATHER
	Was there CXL/N/S, if so give exact times and how many? Where and what times could you overbook? Who were your guests? Tourists, Regulars, Old, Young Describe early and late business What were Menu trends?				
Fri. May 26 AM	<ul style="list-style-type: none"> • Above-normal • Early and late • Tourist and normal • Slow • Lunch and normal menu 	\$8,954	Below-normal	225	Warm-low-70°
Fri. May 26 PM	<ul style="list-style-type: none"> • Above-normal • Early and late • Tourist and normal • Slow • Dinner 	\$39,209	Below-normal	678	Warm-low-70° Showers
Sat. May 27 AM	<ul style="list-style-type: none"> • Normal • Late • Tourist and regulars • slow start-lots of walk-ins at end • lunch normal 	\$16,646	Above-normal	564	Warm mid-70°
Sat. May 27 PM	<ul style="list-style-type: none"> • Normal • Early and late • Normal and tourist • Steady • Normal 	\$50,001	Above-normal	803	Warm mid-70°

BLUE WATER GRILL
MAY 2011 Monthly Notes



Sun- May 28 AM	<ul style="list-style-type: none"> 4 no-shows 4's All times Tourist Steady 12-2 Normal 	\$17,285	Below normal	757	Sunny 80°
Sun- May 28 PM	<ul style="list-style-type: none"> N/A Late Regular and tourist Slow start steady 7-11 Normal 	\$44,982	Above normal	779	Warm 68- 70°
Mon- May 29 AM	<ul style="list-style-type: none"> 4 cancellations 4's After 2:30 Tourist and young Steady 12-4pm Normal 	\$18,368	Above normal	521	Sunny 80°
Mon- May 29 PM	<ul style="list-style-type: none"> 2 no-shows 6's and 2 no-shows 2's All times Regular and tourist Steady flow Normal 	\$27,665	Normal	494	Warm 70°

Memorial Day Weekend 2006 Staff Information

SERVERS		CHANGES		BUSBOY		CHANGES		RUNNERS		CHANGES		HOST		CHANGES		
DAY	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Fri 5/26	20	25	0	0	5	6	0	0	5	6	0	0	2	4	0	0
Sat 5/27	21	26	0	0	5	7	0	0	5	6	0	0	2	4	0	0
Sun 5/28	24	24	0	0	6	5	0	0	6	6	0	0	2	4	0	0
Mon 5/29	18	23	0	0	4	5	0	0	5	6	0	0	2	4	0	0

		BAR		CHANGES		COFFEE		CHANGES		PHONE/ HOL.RES		CHANGES		COAT		CHANGES	
DAY		AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Fri 5/26		3	3	0	0	1	2	0	0	2	1	0	0	0	0	0	0
Sat 5/27		3	3	0	0	1	2	0	0	2	1	0	0	0	0	0	0
Sun 5/28		3	3	0	0	2	2	0	0	2	1	0	0	0	0	0	0
Mon 5/29		1	3	0	0	1	2	0	0	2	1	0	0	0	0	0	0

BLUE WATER GRILL
MAY 2011 Monthly Notes



MGR — CHANGES DELIVERY CHANGES

DAY	AM	PM	AM	PM	AM	PM	AM	PM
Fri 5/26	4	3	0	0	0	0	0	0
Sat 5/27	2	3	0	0	0	0	0	0
Sun 5/28	2	3	0	0	0	0	0	0
Mon 5/29	4	3	0	0	0	0	0	0

Memorial Day 2006 Notes

Table sizes: Normal—

Confirmation: Confirmations made Thursday and Friday—

Walk-ins: Walk-ins 5's and 6's — out of towners—

Extra supplies: Extra 52's—

Payroll: Late hit, can't cut floor early in the AM

Linen order: Extra 52's—

Change order: Change order Thursday

Menu served: Lunch with Brunch additions

	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Servers Scheduled	11	18	11	18	12	19	12	19	12	19	12	19	18	18

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Cocktail- Scheduled	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Bartender- Scheduled	4	3	4	3	4	3	2	3	2	3	2	3	3	3

As of 6/30/2011
Page 40 of 42

BLUE WATER GRILL
MAY 2011 Monthly Notes



	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Svc. Bartender-Scheduled	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Host Scheduled	4	4	4	4	4	5	4	5	4	5	4	5	5	4

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Busser-Scheduled	3	5	3	5	4	6	4	7	4	7	4	7	6	5

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Runner-Scheduled	2	5	2	5	3	5	3	6	3	6	4	6	6	5

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Coffee-Scheduled	1	2	1	2	1	2	1	2	1	2	1	2	2	2

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Barback-Scheduled	0	1	0	1	0	1	0	1	0	1	0	1	0	1