

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



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**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 ████>
- 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.

### Hiring & Training

- ADD BWG training classes. Café, Brunch, Food, Wine, Micros.
- Management (Food Safety, G93, Food Test) complete.

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- 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
- 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.

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- 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.

*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.

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- 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 30<sup>th</sup> 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>				
<p><b>Sat</b> <b>May 28</b> <b>AM</b></p>	<ul style="list-style-type: none"> <li>• 0</li> <li>• All times but prime</li> <li>• Neighborhood, tourists</li> <li>• All normal</li> <li>• regular</li> </ul>	\$12323.25	below	339	80s Partly sunny

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

**Memorial Day Weekend 2011 Staff Information**

**DATE:**

5/28/11

5/29/11

**BLUE WATER GRILL**  
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	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	
Phone	1		1		1		1	
Delivery	0		0		0		0	

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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.

**Mother's Day – Sunday, May 8<sup>th</sup> 2011**

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		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"> <li>• CXL 24</li> <li>• None</li> <li>• Regular</li> <li>• Very busy steady all shift</li> <li>• Normal brunch, verbal additions</li> </ul>	\$31249.55	Above	1212	Sunny, Mid 70s
Sun. May 8 PM	<ul style="list-style-type: none"> <li>• CXL 54</li> <li>• Later</li> <li>• Regular</li> <li>• Busy all night</li> <li>• Normal verbal additions</li> </ul>	\$29268.10	Above	509	Low 70s

**DATE:**



AM  
WORKED    CHANGES

PM  
WORKED    CHANGES

AM  
WORKED    CHANGES

PM  
WORKED    CHANGES

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<b>Servers</b>	24		19				
<b>Bar</b>	2		2				
<b>Bussers</b>	7		6				
<b>Runners</b>	5	6	5				
<b>Coffee</b>	2		2				
<b>Host</b>	5		4				
<b>Phone</b>	1		1				
<b>Delivery</b>	0		0				
<b>CoatCheck</b>	1		0				
<b>Managers</b>	4		4				

**Mother's Day 2011 Notes**

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

**Large Party Policies:** No change

**BLUE WATER GRILL**  
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**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.

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### **NYU Graduation Week – May 9<sup>th</sup> -15<sup>th</sup> 2011**

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		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"> <li>• None</li> <li>• Normal Monday Lunch</li> </ul>	\$10,156.55	Normal	253	Nice 60's
Mon May 9 PM	<ul style="list-style-type: none"> <li>• Normal Monday Dinner</li> </ul>	\$18908.62	Normal	284	Nice 60's
Tues May 10 AM	<ul style="list-style-type: none"> <li>•</li> </ul>	\$10006.83	Above normal	292	Nice 60's
Tues May 10 PM	<ul style="list-style-type: none"> <li>• Normal</li> </ul>	\$21274.35	Normal	306	Nice 60's
Wed May 11 AM	<ul style="list-style-type: none"> <li>•</li> </ul>	9205.55\$	Above normal	252	High 50`s
Wed. May 11 PM	<ul style="list-style-type: none"> <li>• Normal dinner</li> </ul>	\$21191.8	Above normal	327	Nice 60's

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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

OLD - 2010

- \_\_\_\_\_ Schedule waiters meeting 3<sup>rd</sup> Wednesday of the month at 3 pm. Have all sign off.
- \_\_\_\_\_ Schedule busboy and runner's meeting 3<sup>rd</sup> Thursday of month at 3:00PM.

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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 [redacted] >

Inspect café furniture and repair if needed.

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Servers Scheduled</b>	11	18	11	18	12	19	12	19	12	19	12	19	18	18

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	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Cocktail Scheduled</b>	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Bartender Scheduled</b>	1	3	1	3	1	3	2	3	2	3	2	3	3	3

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Svc. Bartender Scheduled</b>	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Host Scheduled</b>	4	4	4	4	4	4	5	4	5	4	5	4	5	4

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

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

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Coffee Scheduled</b>	1	2	1	2	1	2	1	2	1	2	1	2	2	2

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												

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<b>Barback Scheduled</b>	0	1	0	1	0	1	0	1	0	1	0	1	0	1
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**Memorial Day – Monday, May 25<sup>th</sup> 2010**

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

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<b>Mon May 31 AM</b>	<ul style="list-style-type: none"> <li>● 0</li> <li>● All times</li> <li>● Neighborhood, tourists</li> <li>● Lots of walk-ins</li> <li>● Special menus/ regular</li> </ul>	\$13785.03	Normal	374	80s-beautiful
<b>Mon May 31 PM</b>	<ul style="list-style-type: none"> <li>● 0</li> <li>● All times</li> <li>● Neighborhood, tourists</li> <li>● Early normal, busy-late</li> <li>● Special menus</li> </ul>	\$18785.03	normal	360	80s-beautiful
<b>Tue Jun 1 AM</b>	<ul style="list-style-type: none"> <li>● 0</li> <li>● All times</li> <li>● Neighborhood, tourists</li> <li>● Steady early, normal</li> <li>● Verbal additions</li> </ul>	\$8550.54	normal	201	80s-showers
<b>Tue Jun 1 PM</b>	<ul style="list-style-type: none"> <li>● 0</li> <li>● All times</li> <li>● Neighborhood, tourists</li> <li>● Primetime hit</li> <li>● Verbal additions</li> </ul>	\$22440.95	normal	326	80s-showers

**Memorial Day Weekend 2010 Staff Information**

<b>DATE:</b>	<b>-5/29/10</b>				<b>-5/30/10</b>			
	<b>AM WORKED</b>	<b>CHANGES</b>	<b>PM WORKED</b>	<b>CHANGES</b>	<b>AM WORKED</b>	<b>CHANGES</b>	<b>PM WORKED</b>	<b>CHANGES</b>
<b>Servers</b>	13		21		15		19	
<b>Bar</b>	1		1		2		2	
<b>Bussers</b>	5		5		5		5	
<b>Runners</b>	5		6		5		5	
<b>Coffee</b>	1		2		1		2	
<b>Host</b>	4		4		4		4	
<b>Phone</b>	1		1		1		1	
<b>Delivery</b>	1		1		1		1	
<b>GoatCheck</b>	0		0		0		0	
<b>Managers</b>	3		3		3		3	

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**DATE:**

**-5/31/10**

**-6/1/10**

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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Coat Check:** N/A

**Menu served:** Memorial Day menu very popular with regular menu

**Time Open:** Normal

**Additional Misc. Notes:** N/A

**Mother's Day – Sunday, May 10<sup>th</sup> 2009**

		<b>SALES</b>	<b>WERE SALES ABOVE NORMAL OR BELOW NORMAL</b>	<b>COVERS</b>	<b>WEATHER</b>
	<b>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?</b>				
<b>Sun. May 10 AM</b>	<ul style="list-style-type: none"> <li>• N/A</li> <li>• None</li> <li>• Regular</li> <li>• Normal busy steady all shift</li> <li>• Normal brunch</li> </ul>	\$21,582	Above	887	Sunny, Mid-70s
<b>Sun. May 10 PM</b>	<ul style="list-style-type: none"> <li>• N/A</li> <li>• Later</li> <li>• Regular</li> <li>• Busy early</li> <li>• Normal</li> </ul>	\$27,028	Above	519	Low-70s, High-60s

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Mother's Day 2009 Staff Information**

<b>DATE:</b>	-5/10/09				-			
	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHANGES
<b>Servers</b>	15/8-	0-	15/7-	0-	-	-	-	-
<b>Bar</b>	-1/1	-0	-11/1	-0	-	-	-	-
<b>Bussers</b>	-6	-0	-6	-0	-	-	-	-
<b>Runners</b>	-6	-0	-5	-0	-	-	-	-
<b>Coffee</b>	-2	-0	-4	-0	-	-	-	-
<b>Host</b>	-5	-0	-4	-0	-	-	-	-
<b>Phone</b>	-0	-0	-0	-0	-	-	-	-
<b>Delivery</b>	-0	-0	-0	-0	-	-	-	-
<b>CoatCheck</b>	-0	-0	-0	-0	-	-	-	-
<b>Managers</b>	-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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**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.

**Mother's Day – Sunday, May 11<sup>th</sup> 2008**

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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Mother's Day 2008 Staff Information**

**DATE:**

5/11/08
---------

	AM		PM	
	WORKED	CHANGES	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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Time Open:** Normal

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

**Mother's Day – Sunday, May 13<sup>th</sup> 2007**

		<b>SALES</b>	<b>WERE SALES ABOVE NORMAL OR BELOW NORMAL</b>	<b>COVERS</b>	<b>WEATHER</b>
	<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>				
<b>Sun. May 13 AM</b>	<ul style="list-style-type: none"> <li>• Busy lots of families and large parties</li> <li>• Very smooth</li> </ul>	\$23,717	Above normal	808	Nice 60's
<b>Sun. May 13 PM</b>	<ul style="list-style-type: none"> <li>• Above normal</li> <li>• Busy</li> <li>• Smooth</li> </ul>	\$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		PM	
	WORKED	CHANGES	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.

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Graduation Week 2008**

		<b>SALES</b>	<b>WERE SALES ABOVE NORMAL OR BELOW NORMAL</b>	<b>COVERS</b>	<b>WEATHER</b>
	<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>				
<b>Wed. May 14 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Early</li> <li>• Family, tourists</li> <li>• Steady busy steady</li> <li>• N/A</li> </ul>	\$21,529	Above	531	Sun, 70
<b>Wed. May 14 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Late</li> <li>• Families/regulars</li> <li>• Steady</li> <li>• N/A</li> </ul>	\$41,011	Normal	497	Clear, 60
<b>Thurs May 15 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Early</li> <li>• Families/graduates</li> <li>• Steady 12-3</li> <li>• N/A</li> </ul>	\$13,701	Normal	370	Sun, 70
<b>Thurs May 15 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Late</li> <li>• Families/graduates</li> <li>• Steady 7-9</li> <li>• N/A</li> </ul>	\$40,791	Normal	567	Clear, 60
<b>Fri. May 16 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• All</li> <li>• Regular</li> <li>• Only few walk-ins</li> </ul>	\$10,740	Normal	276	Rain, 50

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Fri. May 16 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• After 9</li> <li>• Family – Regular</li> <li>• Busy 6-9</li> </ul>	\$40,995	Normal	501	Rain, 50
<b>Sat. May 17 AM</b>	<ul style="list-style-type: none"> <li>• 2 CXL</li> <li>• Early</li> <li>• Regular family</li> <li>• Steady push after 1pm</li> </ul>	\$10,728	Normal	555	Sun, 70
<b>Sat. May 17 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• After 11:30PM</li> <li>• Family large parties</li> <li>• 6-11</li> </ul>	\$53,646	Normal	758	Clear, 60
<b>Sun. May 18 AM</b>	<ul style="list-style-type: none"> <li>• 3 NS 4CXL</li> <li>• Early</li> <li>• Regular</li> <li>• Slow then busy</li> </ul>	\$19,378	Below Normal	660	Rain, 60
<b>Sun. May 18 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• After 7:30</li> <li>• Family</li> <li>• Busy 4-7</li> </ul>	\$30,732	Above	407	Clear, 50

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**Graduation Week 2008 Staff Information**

— **DATE:**

-5/14/08

-5/15/08

	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHAN GES
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
Host	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
GoatCheck	0	0	0	0	0	0	0	0
Managers	2	0	3	0	2	0	3	0

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**DATE:**

-5/16/08

-

	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHAN GES
Servers	13	0	23	0				
Bar	4	0	3	0				
Bussers	4	0	6	0				
Runners	4	0	6	0				
Coffee	4	0	2	0				
Host	2	0	3	0				
Phone	4	0	4	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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



~~**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 7<sup>th</sup> -11<sup>th</sup> 2007**~~

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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Wed May 9 AM</b>	<ul style="list-style-type: none"> <li>• Jazz room open</li> <li>• 8 tables total but worth opening</li> </ul>	\$18,180	Above normal	436	Nice 60's
<b>Wed. May 9 PM</b>	<ul style="list-style-type: none"> <li>• Normal dinner</li> </ul>	\$45,293	Above normal	625	Nice 60's
<b>Thurs. May 10 AM</b>	<ul style="list-style-type: none"> <li>• Jazz open for lunch and busy</li> </ul>	\$19,990	Above normal	468	Nice 60's
<b>Thurs. May 10 PM</b>	<ul style="list-style-type: none"> <li>• Normal dinner</li> </ul>	\$42,523	Normal	630	Nice 60's
<b>Fri. May 11 AM</b>	<ul style="list-style-type: none"> <li>• Jazz open and steady for lunch</li> </ul>	\$14,527	Above normal	394	Nice 60's
<b>Fri. May 11 PM</b>	<ul style="list-style-type: none"> <li>• Busy Dinner</li> </ul>	\$47,513	Above normal	708	Nice 60's

**NYU Graduation Week 2007 Staff Information**

**DATE:**

5/7/07

5/8/07

	AM		PM		AM		PM	
	WORKED	CHANGES	WORKED	CHANGES	WORKED	CHANGES	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
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5/10/07
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	AM WORKED	CHANGES	PM WORKED	CHANGES	AM WORKED	CHANGES	PM WORKED	CHANGES
Servers	-12+5 OC	-	-22+4 OC	-	12+7 OC	-	22+4 OC	-
Bar	-2	-	-3	-	-2	-	-3	-
Bussers	-5	-	-6	-	-5	-	-6	-
Runners	-5	-	-6	-	6	-	-6	-
Coffee	-2	-	-2	-	-2	-	-1	-
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	-

**DATE:**

5/11/07
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	AM WORKED	CHANGES	PM WORKED	CHANGES	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	-	-	-	-	-

**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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**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.

**Memorial Day—Monday, May 25<sup>th</sup> 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>				
<b>Fri. May 22 AM</b>	<ul style="list-style-type: none"> <li>• 19/11 spread out</li> <li>• Early or late lunch</li> <li>• Tourists</li> <li>• Early slower, walk-ins late afternoon</li> </ul>	\$12,426	Normal	338	Sunny, Mid/High 80s
<b>Fri. May 22 PM</b>	<ul style="list-style-type: none"> <li>• N/A</li> </ul>	\$32,725	Normal	584	70s
<b>Sat. May 23 AM</b>	<ul style="list-style-type: none"> <li>• 6/12 spread out</li> <li>• All</li> <li>• Tourists, regulars</li> <li>• Early slower, slow transition</li> </ul>	\$12,466	Below	377	Sunny, 70s

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



	● Normal				
Sat. -May-23 PM	● N/A	\$34,356	Below	628	70s
Sun. May-24 AM	● Even throughout the day ● All ● Tourists, younger ● Light for both ● Brunch	\$12,380	Below	558	Sunny, Humid, High 70s
Sun. May-24 PM	● N/A	\$24,180	Normal	472	Humid-70s
Mon. May-25 AM	● N/A ● Early ● Tourists ● Slow early, busy later ● Prix-fix	\$16,004	Above	442	Sunny-70s
Mon. May-25 PM	● N/A	\$20,379	Normal	410	70s

**Memorial Day Weekend 2009 Staff Information**

**DATE:**

-5/22/09

-5/23/09

	AM		PM		AM		PM	
	WORKED	CHANGES	WORKED	CHANGES	WORKED	CHANGES	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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Host</b>	2	0	4	0	3	0	5	0
<b>Phone</b>	1	0	1	0	1	0	1	0
<b>Delivery</b>	0	0	0	0	0	0	0	0
<b>CoatCheck</b>	0	0	0	0	0	0	0	0
<b>Managers</b>	3	0	3	0	2	0	3	0

**DATE:**

-5/24/09

-5/25/09

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

**Memorial Day 2009 Notes**

**BLUE WATER GRILL**  
**MAY 2011 Monthly 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

**Memorial Day – Friday, May 30<sup>th</sup> 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"> <li>• Normal</li> <li>• All</li> <li>• Tourists</li> <li>• Slow Busy</li> </ul>	\$12,484	Normal	341	Sun, 70

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Fri. -May-23 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• After 8</li> <li>• Tourists</li> <li>• Steady push-slow</li> </ul>	\$41,469	Below	604	Clear, 65
<b>Sat. -May-24 AM</b>	<ul style="list-style-type: none"> <li>• 3 CXL-17 evrs</li> <li>• All</li> <li>• Tourists</li> <li>• Slow-small 1pm push, early cuts</li> </ul>	\$13,485	Below	413	Sun, 72
<b>Sat. -May-24 PM</b>	<ul style="list-style-type: none"> <li>• 7 CXL-2 N/S</li> <li>• 5-7 10-11</li> <li>• Regulars, tourists</li> </ul>	\$42,503	Below	645	Clear, 65
<b>Sun. May-25 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• All</li> <li>• Tourists</li> <li>• Very slow-brunch steady all-day</li> </ul>	\$16,252	Below	638	Sun, 80
<b>Sun. May-25 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• After 8:30</li> <li>• Tourists</li> <li>• Very busy 5-8:30</li> </ul>	\$40,850	Above	633	Clear, 70
<b>Mon. May-26 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Early</li> <li>• Tourists, Family</li> <li>• Steady push 3-6</li> </ul>	\$16,267	Above	439	Sun, 80
<b>Mon. May-26 PM</b>	<ul style="list-style-type: none"> <li>• None</li> <li>• After 7:30</li> <li>• Regular</li> <li>• Busy 5-7</li> </ul>	\$22,168	Normal	410	Clear, 70

**Memorial Day Weekend 2008 Staff Information**

**DATE:**

-5/23/08

-5/24/08

	AM		PM		AM		PM	
	WORKED	CHANGES	WORKED	CHANGES	WORKED	CHANGES	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

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**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



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

**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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



CoatCheck	0	0	0	0	0	0	0
Managers	3	0	3	0	2	0	3

**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

**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 29<sup>th</sup> 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?				

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Fri. May-26 AM</b>	<ul style="list-style-type: none"> <li>• Above-normal</li> <li>• Early-and-late</li> <li>• Tourist-and-normal</li> <li>• Slow</li> <li>• Lunch-and-normal-menu</li> </ul>	\$8,954	Below normal	225	Warm-low 70°
<b>Fri. -May-26 PM</b>	<ul style="list-style-type: none"> <li>• Above-normal</li> <li>• Early-and-late</li> <li>• Tourist-and-normal</li> <li>• Slow</li> <li>• Dinner</li> </ul>	\$39,209	Below normal	678	Warm-low 70° Showers
<b>Sat. -May-27 AM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Late</li> <li>• Tourist-and-regulars</li> <li>• slow-start-lots-of-walk-ins-at-end</li> <li>• lunch-normal</li> </ul>	\$16,646	Above normal	564	Warm-mid 70°
<b>Sat. -May-27 PM</b>	<ul style="list-style-type: none"> <li>• Normal</li> <li>• Early-and-late</li> <li>• Normal-and-tourist</li> <li>• Steady</li> <li>• Normal</li> </ul>	\$50,001	Above normal	803	Warm-mid 70°
<b>Sun. May-28 AM</b>	<ul style="list-style-type: none"> <li>• 4 no-shows 4's</li> <li>• All-times</li> <li>• Tourist</li> <li>• Steady-12-2</li> <li>• Normal</li> </ul>	\$17,285	-Below normal	757	-Sunny-80°
<b>Sun. May-28 PM</b>	<ul style="list-style-type: none"> <li>• N/A</li> <li>• Late</li> <li>• Regular-and-tourist</li> <li>• Slow-start-steady-7-11</li> <li>• Normal</li> </ul>	\$44,982	Above normal	779	-Warm-68- 70°
<b>Mon. May-29 AM</b>	<ul style="list-style-type: none"> <li>• 4 cancellations 4's</li> <li>• After 2:30</li> <li>• Tourist-and-young</li> <li>• Steady-12-4pm</li> <li>• Normal</li> </ul>	\$18,368	-Above normal	521	Sunny-80°
<b>Mon. May-29 PM</b>	<ul style="list-style-type: none"> <li>• 2 no-shows 6's and 2 no-shows 2's</li> <li>• All-times</li> <li>• Regular-and-tourist</li> <li>• Steady-flow</li> <li>• Normal</li> </ul>	\$27,665	-Normal	494	Warm-70°

**Memorial Day Weekend 2006 Staff Information**

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**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



DAY	SERVERS		CHANGES		BUSBOY		CHANGES		RUNNERS		CHANGES		HOST		CHANGES	
	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	24	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

DAY	BAR		CHANGES		COFFEE		CHANGES		PHONE/ HOL.RES		CHANGES		COAT		CHANGES	
	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

DAY	MGR		CHANGES		DELIVERY		CHANGES	
	AM	PM	AM	PM	AM	PM	AM	PM
Fri 5/26	1	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	1	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

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



**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												
<b>Servers Scheduled</b>	11	18	11	18	12	19	12	19	12	19	12	19	18	18

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Cocktail Scheduled</b>	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Bartender Scheduled</b>	1	3	1	3	1	3	2	3	2	3	2	3	3	3

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Svc. Bartender Scheduled</b>	0	0	0	0	0	0	0	0	0	0	0	0	0	0

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												
<b>Host Scheduled</b>	4	4	4	4	4	5	4	5	4	5	4	5	5	4

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

	MON		TUE		WED		THU		FRI		SAT		SUN	
	AM	PM												

**BLUE WATER GRILL**  
**MAY 2011 Monthly Notes**



<b>Runner Scheduled</b>	2	5	2	5	3	5	3	6	3	6	4	6	6	5
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	<del>MON</del>		<del>TUE</del>		<del>WED</del>		<del>THU</del>		<del>FRI</del>		<del>SAT</del>		<del>SUN</del>	
	AM	PM												
<b>Coffee Scheduled</b>	1	2	1	2	1	2	1	2	1	2	1	2	2	2

	<del>MON</del>		<del>TUE</del>		<del>WED</del>		<del>THU</del>		<del>FRI</del>		<del>SAT</del>		<del>SUN</del>	
	AM	PM												
<b>Barback Scheduled</b>	0	1	0	1	0	1	0	1	0	1	0	1	0	1