

A Baldwin Production

BAR LOUIE
LIQUOR POURING TRAINING VIDEO
TRT (00:05:00)

November 2, 2017

Visuals	Audio
<p>1. INT. CORPORATE BAR LOUIE OFFICES, JOHN'S OFFICE - DAY</p> <p>JOHN NEITZEL, CEO of Bar Louie, sits behind his desk.</p> <p>LOWER THIRD TITLE: John Neitzel, CEO of Bar Louie.</p>	<p>John: Greetings from Addison, Texas! I'm John Neitzel, CEO of Bar Louie! I'm here to tell you what a great job you're all doing, and how we can make the Bar Louie experience an even better one! This video will demonstrate the proper pouring technics for Bartenders at all 130 of our locations! So sit back, relax, and take in this vital information.</p>
<p>2. EXT. BAR LOUIE LOCATION - DAY</p> <p>FAST ZOOM in on Bar Louie's NEON MARTINI LOGO, hanging above the restaurant.</p> <p>EXCITED GUESTS enter the establishment.</p>	<p>UPBEAT MUSIC.</p>

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<p>3. INT. BAR LOUIE, BEHIND THE BAR – DAY</p> <p>BARTENDER TRAININER is in the middle of pouring a delicious-looking drink.</p> <p>Bartender Trainer garnishes the drink, and looks up at the Camera-</p> <p>Bartender Trainer garnishes the drink with a Pineapple Wedge.</p>	<p>Bartender Trainer: (surprised) Oh, hello. I didn't see you there!</p> <p>Beat.</p> <p>Bartender Trainer: What am I making?</p> <p>Beat.</p> <p>Bartender Trainer: a drink called The Honeydew, but you probably already knew that. It has 1.25 ounces of Midori, one ounce of Cruzan Coconut Rum, and one ounce of Pineapple Juice; to top it off we garnish it with a Pineapple Wedge, like so.</p>
<p>4. INT. BAR LOUIE, BEHIND THE BAR, A DIFFERENT WELL - DAY</p>	<p>Bartender Trainer: Today, I'm going to be showing you proper pouring technics; including: how to hold the bottle, safety practices, and counting. Yes, you wouldn't think it, but counting is very important.</p> <p>Let's start with holding the Liquor Bottle properly.</p>
<p>5. ECU LIQUOR BOTTLE NECK</p>	<p>Bartender Trainer: It's important to grab Liquor Bottles by the bottle's neck. Grip is firmly with your dominant hand, wrapping your thumb around the bottle, and resting your index finger on the pour</p>



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6. INT. BAR LOUIE, BEHIND THE BAR, A DIFFERENT WELL - DAY	Bartender Trainer: It's important to hold the bottle at the neck so you can maintain a consistent, steady flow when you flip it over. It's also important to keep your index finger over the pour spout so the spout doesn't pop-out and result in the entire bottle draining out, by accident.
7. ECU on BARTENDER TRAINER'S MOUTH Each number spoken results in a graphic coordinating with the number, over Bartender Trainer's Mouth.	One. Two. Three. Four. Five.
8. INT. BAR LOUIE, BEHIND THE BAR, A DIFFERENT WELL - DAY	Bartender Trainer: This is the proper way to count when behind the bar; don't count too fast or too slow. It will result in a drink having too much, or too little alcohol. Each number counted is one-quarter of an ounce poured. So, a four count is one ounce that has been poured, as to where a six count is one and a half ounces poured.



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Visuals	Audio
9. ECU on MARTINI GLASSES, filled with different drinks.	Bartender Trainer: It is important to make each drink correctly. Why? So our guests experience is always consistent. If a guest visits multiple locations the drink should look and taste the same at each location. It's how we create patrons.
10. INT. BAR LOUIE, BEHIND THE BAR – DAY TWO YOUNG GUESTS sit at the Bar. Bartender Trainer places napkins in front of them. Young Guest #1 removes his ID from their wallet.	Bartender Trainer: Hi there, how are you? Young Guest #1: Good, can I have a Louie's Cosmo, please. Bartender Trainer: Sure, may I see your ID, please.
11. ECU on Guest #1 ID	Bartender Trainer: Checking a guests' age is important. Make sure to make sure they're over twenty-one, the ID has not expired, and it looks like them. If you're unsure ask them a personal question about their ID, or have a Manager verify.



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<p>12. INT. BAR LOUIE, BEHIND THE BAR, A DIFFERENT WELL - DAY</p> <p>A POLICE OFFICER places Bartender Trainer's hands behind their back, arresting them.</p>	<p>Bartender Trainer: Just like checking an ID, over-pouring results in a similar effect. Over-serving a guest could result in getting fired from Bar Louie, a \$1500 fine, not being able to work anywhere that serves alcohol for 90 days, and ultimately Jail-Time.</p>
<p>13. INT. POLICE CAR - DAY</p>	<p>Bartender Trainer: Nobody wants to go to jail for over-serving a Guest.</p>



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Visuals	Audio
<p>14. INT. POLICE CAR, FROM THE FRONT SEAT BEHIND PLEXIGLASS - DAY</p> <p>Police Officer enters the Driver's Seat-</p> <p>Police Officer puts his hand over the lens.</p> <p>CUT TO BLACK.</p>	<p>Bartender Trainer: Today I taught you how to properly hold the Liquor Bottle at the neck so we don't waste liquor, we made sure each drink looks and tastes the same regardless of which Bar Louie you visit, and lastly we examined the consequences of over-pouring and over-serving.</p> <p>Police Officer (to Camera-operator): That's enough, turn that thing off.</p>

