

5 Mistakes When Opening a Bar

Checklist by Baisel GASTRO Consulting

☐ Mistakes

- No clear concept & positioning
- Overcomplicated menu at launch
- Untrained staff on opening day
- No cost control & inventory routine
- “Hope marketing” — no launch plan

☐ Quick Wins

- Simplify menu — focus on bestsellers
- Implement SOPs (standards & checklists)
- Run daily pre-shift huddles
- Track weekly KPIs: cost %, sales, NPS

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