

DRAFT QUALITY COLLECTIVE

FOR HOSPITALITY

HELLO FELLOW HOSPITALITY MINNESOTA MEMBERS,

As Minnesota bars and restaurants navigate their path towards reopening, the Better Beer Society is doing the same. We recognize that there is no going back to "what once was". Even before the shutdown, restaurants and bars were faced with the tough challenges of rent and labor hikes as well as the boom of off-premise and food-delivery services. Your margins (in some cases) are already razor-thin and the reopening of your establishment amidst a pandemic brings an entirely new hurdle, and doesn't necessarily mean "business as usual" as consumers adjust to new habits.

So, what's next? We adapt. We reinvent. We focus on the "half-full" pint of beer in front of us. In addition to our exceptional line cleaning services we are offering a new Draft Quality Collective.

This is a comprehensive and unprecedented **"in-house" draft maintenance program** centered around best-practices for Minnesota bars, restaurants, and taprooms. This program will be a **subscription-based monthly service**, offering members an **innovative, affordable**, and all-around **smarter way to care for your draft system**.



MEMBERS OF THIS SUBSCRIPTION-BASED MONTHLY SERVICE WILL RECEIVE:

- Initial Consultation / System Walkthrough
- On-site Training / Professional Supervision
- Quarterly Staff Workshops (Best-Practice Trainings)
- Equipment Share Program (includes chemical + free delivery)
- Help Desk / Emergency Response (Support Team)
- Client Portal / Support / Partner Resources
- BBS Quarterly Service (acid + deep system cleans)
- Quality Control (Field Rep Support)
- Annual Jumper Line Replacement
- Member Discount provided on all service calls, repairs, and installs.

INTRODUCTORY PROGRAM COST:

\$149 PER MONTH

HELPING YOU ACHIEVE
BEST BEER PRACTICES



For more information or to schedule:

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