Success Story Sizzler – Wine Test





Symposium

Sizzler Wine Test

Start Date of Wine Test: 05/05/2014

Locations: 5 LA company locations (Airport, Hollywood, Fox Hills,

Redlands and Los Feliz)

New Wine Selection

Sutter Home (\$4.50 – 6oz)

- Merlot
- Chardonnay
- White Zinfindel
- Moscato

Montevina Pinot Grigio (\$5.50 – 6oz) Hess Select Chardonnay (\$5.50 – 6oz) Bogle Cabernet Sauvignon (\$5.50 – 6oz)

Offer "Upgrade your pour to 9oz for \$1 more"





Sizzler Wine Test

Time Selection 05/05/14- 07/13/14

	% of Sales	% of Total
Bogle Cabernet	0.18%	25.0%
Sutter Home Merlot	0.14%	19.4%
Sutter Home Chard	0.12%	16.7%
Sutter Home White Zin	0.10%	13.9%
Hess Select Chard	0.06%	8.3%
Sutter Home Moscato	0.05%	6.9%
Montevina Pinot Grig	0.04%	5.6%
Salmon Creek Chard	0.01%	1.4%
Salmon Creek Merlot	0.01%	1.4%
Salmon Creek White Zin	0.01%	1.4%
Salmon Creek Cabernet	0.00%	0.0%
	0.72%	100.0%



Sizzler Wine Test

Base Period Time Selection: 03/17/14-5/4/14 Test Period Time Selection: 05/05/14-7/13/14

Time Selection	Base Period	Test Period	Difference
Store Name	Wine % of sales	Wine % of sales	
San Diego	0.98%	0.94%	-0.04%
Lomita	0.75%	0.74%	-0.01%
Inglewood	0.65%	0.78%	0.13%
7th & Western	0.64%	0.61%	-0.03%
Roseville	0.63%	0.59%	-0.04%
Pico Rivera	0.55%	0.56%	0.01%
∨an Nuys	0.54%	0.59%	0.05%
Torrance	0.54%	0.58%	0.04%
North Hollywood	0.52%	0.42%	-0.10%
Eagle Rock	0.50%	0.46%	-0.04%
Indio	0.46%	0.34%	-0.12%
4th & Vermont	0.41%	0.45%	0.04%
	0.56%	0.58%	0.02%
Test Stores			
Airport	1.30%	1.23%	-0.07%
Hollywood/Highlai	nd 0.91%	0.98%	0.07%
Fox Hills	0.60%	0.52%	-0.08%
Redlands	0.49%	0.46%	-0.03%
	0.81%	0.78%	-0.03%
Test Store w/ training			
Los Feliz	0.48%	0.64%	0.16%
			•
Grand Total All Test Stores	0.73%	0.74%	0.02%



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HOST U

- Our first location to test HOST U (MarkeTeam) was Los Feliz. Only location that had HOST U training during the wine test
- Looking at the results, Los Feliz's Wine percentage of sales grew 16%

FEEDBACK FROM TEAM MEMBERS:

"Great training program for the servers and cashiers! They loved learning about the new wine and where it comes from" – **Alfonso (GM at Sizzler Los Feliz)**

"Now I understand more about wine and very comfortable talking about wine with my guests" – **Nadia (Manager at Sizzler Los Feliz)**

"The quizzes are tricky, but it makes me pay attention to the videos more. I love this training and I hope that everyone will use in the future" – **Noe (Server at Sizzler Los Feliz)**