

2024 Notion Notes

Drinks! 2024

For Turtles

Every morning, we will provide cold brew coffee for campers. There will also be supplies for hot coffee for those wishing to brew themselves hot coffee.

Every day, we will provide ice water and electrolyte ice water in the large 11.75 gallon drinks dispensers.

We will also have two powered Dometic Refrigerator/Freezers behind the bars which will be filled with ice.

For Guests

For our three public parties (Kink Party, Mud Party, Wardrobe Malfunction Party), we will provide 2 non-alcoholic drinks (which can be optionally spiked).

Drinks Team Shifts

Shift Schedule

[Individual shift assignment schedule](#)

Shift Instructions

Daily Shift

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- Serve fresh cold brew (starting at 8-10am, through lunch at least)

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- Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).

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- Dispose of grounds + bag in composting bin.

- Brewing makes **concentrate** that should be diluted 1:1 before serving. Most of the dilution will come from ice.
- Add an aggressive amount of **ice** to the **servng** dispenser. Add freshly brewed **concentrate** to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
- Taste test. If the concentrate taste is too strong, dilute with additional water.
- Serve coffee and accompanying milks.
- Refill coffee as needed throughout the morning/day.
- Start brew for next day's cold brew **concentrate** (before or around 12pm)
 - If the previous day's concentrate not totally depleted, can add remaining contents to next day's concentrate
 - Add filter to brewing dispenser, and tuck filter edges around edge of dispenser
 - Add **one 2 lb bag** of coffee grounds into filter bag
 - Add **9.1 L of water** (using fill line, or scale if fill line does not exist)
 - Lightly agitate grounds to ensure water permeates coffee (careful of delicate paper bag)
 - Add lid
 - Mark date and time on side of container

Brewing dispenser

Brewing filter

Filter on dispenser

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Refill ice water and electrolyte water

Water and electrolyte dispenser

- We have four big black 11.75 gallon serving dispensers. **Two** should be used for **electrolyte water** and **two** should be used for **ice water**.
- Fill each of them up 80% with water.
- For **two electrolyte water** dispensers:
 - Dump 1 Dr Berg's electrolyte container per big black dispenser. It is important this is done **before** ice is added (powder will not dissolve as easily in cold water).
 - If the dispenser is partially full already but you wish to refill, you can eyeball the amount of additional powder needed.
 - Stir vigorously until powder is dissolved.
- Top up all dispensers with ice. Stir vigorously until water comes down to colder temperature.

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Refill ice

- Make sure the ice maker in the food truck is working
 - If not, attempt to debug. Food truck team and infrastructure team may be able to help.

- If it cannot be fixed, or there is still not enough ice, do an Artica ice run.
 - Find a buddy. An ice run is a 2 person job. By default start with the person with the shift **before** yours. (Hopefully this discourages “kicking the can down the road” on ice.) Though, in a pinch, anyone on drinks team or anyone in the Turtles should be able to help.
 - Bring cash and/or a credit card. Ice is one of the few things that can be (must be) purchased at Burning Man.
 - You can borrow Ben Wild’s ebike for an ice run. There is a trailer that can be towed by the bike. There are also Yeti bags for carrying ice.
- Refill the Dometics with ice
- Ice is particularly important to have on the day of a party.
- If there was a party the night before (refer to the party shifts below), clean the cocktail container.

Party Shift

Party Time	Shift Start Time	Party Name	Drink 1	Drink 2
Sat 24 Aug, 12pm-	9pm	Welcome Party	Thai Iced Tea	
Mon 26 Aug, 11pm-1am	9pm	Kink Party	Peach Marg	Lipton Lemon Tea
Thu 29 Aug, 9pm- 12am	3pm	Mud Party	Thai Iced Tea	Jasmine lavender martini
Sat 31 Aug, 2pm- 5pm	9am	Wardrobe Malfunction Party	Lipton Lemon	Peach Marg

- Find your assigned party above.
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SHIFT STARTS WAY BEFORE THE PARTY TIME. Check the shift start time.

- Communicate to the food team that you will be using the food truck in the time on this shift
 - This was previously agreed to, so if you have any issues, loop Benny and Emir in
- Find the recipes of the drinks required for the party. If you cannot, loop in Emmett.
- Make the party drinks according to the recipe.
 - Make sure to taste test as you are making it.
- Serve party drinks
- Make drink labels for party

Notes

[Meeting notes doc 2024](#)

[Remaining inventory from last year](#)

[Drinks! 2023](#)

[Drinks Menu - 2022](#)

Inventory

- Coffee (same as last year)
 - **Ten (10)** boxes of [shelf-stable UHT oat milk](#). - 6/32 oz packs (1.5 gallons each pack)
 - 1 box a day, seems reasonable
 - On the shopping list
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Order 12 bags of [this](#) (9 for 12 discount!), it is already ground

- 10 for cold brew
- 2 for hot coffee

○ Paper filter and dispensers are from last year

- Electrolytes

○ 1 container

○ How much electrolytes do we need to buy?

○ Water maths

- 1.5 gallons of water per day per person

- 0.5 gallon of this is electrolytes

- 44 campers

- 9 full days

- $0.5 * 44 * 9 \approx 200$ gallons

- Alternatives:

- [Electrolyte](#) (1 of these [100 serving ones] will fill 1 black container, and we would go through 2 black containers a day)

- Emir to test on July 9th and add to shopping list. Otherwise, get gatorade

- [electrolyte powder](#)

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~~72 servings in one container * 11 oz of liquid to add / 128 oz in a gallon = 6.18 gallons yielded per container of powder~~

- ~~200 / 6.18 = 30 powder containers this seems a little excessive?~~
- ~~30 container / 10 days = 3 containers per days~~
- ~~2 of these would fill 1 black container~~
- ~~so if we drink through 3 containers a day, math checks out~~

- Beverages

- Party cocktails

- How many parties?
 - 3
- What is the party sizes we expect?
 - last year, we had 4 parties, and we did average 400 drinks
- We want 2 spikeable drink per party
- Powder
 - [Thai Iced Tea](#)
 - Condensed milk
 - There was no condensed milk last year, it was a just add water, it was easier but not as good as first year
 - Peach margarita

- [not available in bulk](#)
- [but can order for not that expensive on amazon](#)
- Order as last year, but also get lemon juice to add to the mix
- spikable with tequila and orange liquor

- **Mudslide**

- Apparently great

- **Piña colada**

- [Iced tea](#)

- spikable
- lipton, and it is sweetened. so we know it is good
- 1 cannister makes 7 gallons

- General bar equipment unrelated to parties

- Alcohol

- For Prepared Drinks

- Gin — 102oz ≈ 3 L ≈ 2 handles
- Tequila — 113oz ≈ 3.34 L ≈ 2 handles
- Triple Sec — 113oz ≈ 3.34 L ≈ 2 handles

- More Triple Sec — 102oz \approx 3 L \approx 2 handles

- (replace with whisky?)

- Vodka — 77oz \approx 2.28 L \approx 1.5 handles

- For General Bar

- Whisky — 1-2 handles

- Vodka — 1-2 handles

- Tequila — 1-2 handles

- Gin — 1-2 handles

- Rum — 1-2 handles

- Total

- Gin = 4 handles

- Tequila = 4 handles

- Triple Sec = 4 handles

- Vodka = 4 handles

- Rum = 2 handles

- Whiskey = 2 handles

- Mixers

- Coke Zero: 5x 2 liter bottles

- Club Soda: 5x 2 liter bottles
 - Tonic: 5x 2 liter bottles
 - Ginger Ale: 5x 2 liter bottles
 - Sprite: 5x 2 liter bottles
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2024 Todo List

- - [x] Consider minibar experience (Jorge)
- - [x] Order new brewing dispensers (Jorge)
- - [x] Order new serving dispensers (Jorge)
- - [x] Create shift schedule (Emir)
 - - [x] Do we want 1 person per shift or 2 people per shift (refilling the big water/electrolyte containers, it helps a lot to have 2 people to carry)
 - - [x] can we ask build team for a hose for water refilling? or can we buy one ourselves?
 - - [x] Do we want 1 shift per day or split shifts (eg, serve coffee vs brew coffee) (eg, daily shift vs party shift)
 - - [x] Create shift instructions (Emir & Jorge)
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[x] Order [all remaining things](#)

- [x] Order peach margarita powder (Emmett)
- [x] Finish jasmine martini calculation (Emmett)

• [x] Purchase alcohol & drinks supplies in Reno (Emir & Jorge)

- [x] simple syrup
- [x] UHT milk for coffee

• [x] Build recipes (Emmett)

• [x] Figure out compost pail for coffee grounds (Jorge)

• [x] ~~Emir to meet with the food team for order b4 friday aug 16~~ (Emir)

• [x] Reno todos

- [x] Pick up order from total wine & more
- [x] check availability of lemon juice
- [x] check availability of vanilla extract
- [x] Check condensed milk
- [x] Check uth shelf stable oat milk

Electrolyte & Water

• [] Morning: check water and electrolyte levels

Lessons learned from 2022 + 2023

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Team Interfaces:

- **Party/Events Team:** Challenges in aligning drink themes with party themes. Suggestion to use themed names for predefined drinks due to timing issues.
- **Food Team:** Coordination needed for purchasing and transporting supplies; this was a major friction point previously.
- **Budget Considerations:** Concerns about leftover alcohol's viability post-event and its impact during cleanup. Suggested skepticism about budgeting for excessive alcohol.
- **Build Team:** Communication required on setup for storage, preparation, and serving of drinks. Emphasized the importance of efficient setup designs.
- **Camp Shifts Management:** Essential to define shift tasks clearly and ensure adequate manpower for daily operations such as preparing and serving drinks.

Revision #4

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