

2025 Bar Team Notes

Bar build tasks

- Design new bar [x]
- Source bar parts [x]
- Order bar parts [x]
- Order bar accessories [x]
- Create instructions for how to assemble [x]
- Sort out how we bar parts to playa [x]

Bar team tasks

- Fill in team details / roles [x]
- Get each team to create instructions in speciality page [x]
- Agree on what drinks for each party [x]
- Create spreadsheet with drinks ingredients by day / volume [x]

https://docs.google.com/spreadsheets/d/14LvQeFeTXZ9d5LsR2oLXdpBrRXdzrDAi_-Nj0qrR72M/edit?gid=0#gid=0

- Agree on budget and cost up the co-party with Mary Little [x]
- Order drinks ingredients [x]
- Fill in shifts in sync with camp parties [x]
- Create instructions for morning shift [x]
- Create instructions for party shifts [x]
- Post burn inventory [x]

Team ?

Name	Role / Speciality
Alex Holman-Butt	Lead
Jeremy	Coffee
Basil	Ice
Jack	Drinks recipes
Andy	Kink party lead

Peter (Honorary)	Picking up drinks from Reno to truck
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Shifts

https://docs.google.com/spreadsheets/d/1jxezgpajJGB25aeKdl_tvSg5bd2uKOUK7K6Ta4Hsw8s/edit?usp=sharing

Ingredients / Order list

https://docs.google.com/spreadsheets/d/14LvQeFeTXZ9d5LsR2oLXdpBrRXdzrDAi_-Nj0qrR72M/edit?usp=sharing

Morning / day shift instructions

- 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.

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

1. Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).
2. Dispose of grounds + bag in composting bin.
3. Brewing makes concentrate that should be diluted 1:1 before serving. Most of the dilution will come from ice.
4. Add an aggressive amount of ice to the serving dispenser. Add freshly brewed concentrate to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
5. Taste test. If the concentrate taste is too strong, dilute with additional water.
6. Serve coffee and accompanying milks.

Refill coffee as needed throughout the morning/day.

1. Start brew for next day's cold brew concentrate (before or around 12pm)
2. If the previous day's concentrate not totally depleted, can add remaining contents to next day's concentrate
3. Add filter to brewing dispenser, and tuck filter edges around edge of dispenser

4. Add one 2 lb bag of coffee grounds into filter bag
5. Add 9.1 L of water (using fill line, or scale if fill line does not exist)
6. Lightly agitate grounds to ensure water permeates coffee (careful of delicate paper bag)
7. Add lid
8. Mark date and time on side of container

Water and electrolyte dispenser

1. Dump 1 Dr Berg's electrolyte container per big black dispenser. **Before ice is added (powder will not dissolve as easily).**
2. If the dispenser is partially full already but you wish to refill, eyeball the amount of additional powder needed.
3. Stir vigorously until powder is dissolved.
4. 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.
5. Fill each of them up 80% with water.
6. For two electrolyte water dispensers:
7. Top up all dispensers with ice. Stir vigorously until water comes down to colder temperature.

Refill ice

1. Make sure the ice maker in the food truck is working.
2. If not, attempt to debug. Food truck team and infrastructure team may be able to help.
3. If it cannot be fixed, or there is still not enough ice, do an Artica ice run.
4. Find a buddy. An ice run is a 2 person job. (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.
5. Apple pay / credit card (preferred), does accept cash.
6. 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.
7. Make sure the ice maker in the food truck is working.
8. Refill the Dometics with ice.
9. Ice is particularly important to have on the day of a party.
10. If there was a party the night before (refer to the party shifts below), clean the cocktail container.

Party shift instructions

- Come at least 1 hour before each party starts.
- Always ID every user before serving.
- If too drunk, serve them the non-alcoholic drink without telling them.
- Welcome party Sat 11.59pm-2am~ (200 people) Open bar - Batch one

- Kink party Tues 9pm-2am, (400 people, extra staff from Marys little lamb, shared expense party) - cost
- Naked pub Crawl 2.10-2.40pm (600 people) Blue / Red / Jugs

Drinks Recipes

Tang Orange drink - (Tang, Vodka, Ice) - Welcome party

Basil Smash - (Basil extract, lemon, gin, sugar syrup) - Kink party

Dark'n'stormy - (Ginger beer, lime, ice with spiced rum for alcoholic) - Kink party

Malabu rum - (Pineapple juice, Malabu, blue caraco, ice) - Naked pub crawl

Aperol Spritz - (Sparkling wine, soda, Aperol) - With dinner / pasta

Post burn inventory

5 x [Grenadine 1 litres](#)

5 x [Blue caraco 1.75 litres](#)

2 x Canadian Whiskey 1.75 litres

2 x Full soda stream gas bottles

20 x Plastic shot glasses

Feedback / future improvements

What worked great:

- Stainless steel bar was sturdy, easy to put together / take part. (Nuts/bolts/wheels are in 'Bar Accessories' totes, ziplock bag).
- Always check ID's to make conversation and slow down serving so we don't run out of drinks.
- Charged lamps made it easy to check ID's (1 had to be thrown away due to damage, could be replaced).
- Aluminium cans for camp members to take away / enjoy during build and strike.
- Tequila shots (sold out).
- Bubbles (sold out).

- Tang & Vodka (people loved the nostalgia).
- The departure / party flipboard signs looked great.

What could be improved:

- A spare 8ft green PVC panel which could be added to the bar sides. Only nuts and bolts needed.
- The main bar Thirst Trap sign could be lit better by a rope light around it from behind or spotlight.
- We didn't stencil the bar / stools with bronze turtles and stars due to weather. The paint is there but some stencils blew away.
- The black coolers could be made better by painting or covering them (they look ugly).
- A bin behind the bar for bar staff to reduce bar moop during parties.
- Additional Aluminium can recycling net bin, clearly labelled near can cooler, in addition to camp recycling / rubbish centre.
- Cool crusher to be placed next to aluminium can bin(s). Spankies has a penis one which is fun.
- Make sure parties aren't back to back (we had kink party till 4am then naked pub crawl noon next day).
- **Don't pour too much Lemon or Lime juice into pre mixed drinks, do a little and test. It often overpowered drinks.**
- More soft drink options / surprising amount of people on G in parties. (Be careful when serving)

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