

PARKS & RESORTS

# SIPS IN THE SUN

POOLSIDE COCKTAILS

MAY 2024

# BATCH EXECUTION

# BATCHING BASICS



## WHY DO WE BATCH COCKTAILS?

Batching cocktails is a great way to ensure accuracy and consistency of cocktail recipes. High volume and quick service locations benefit from batching cocktails. Batching helps the staff keep up with drink orders by minimizing steps and increasing speed of service. Batching helps simplify the staff's execution of multiple-ingredient recipes, while minimizing the products needed in the service space. Batching cocktails also guarantees a consistent beverage experience from guest to guest.

## WHO BATCHES COCKTAILS?

A manager should be the ones batching cocktails. It is important for sustaining profit margins that the batch recipe is followed step-by-step each time a batch is made. A manager is also responsible for the amount of each batch to be produced to maintain proper shelf-life sensitivity without waste.

# BATCHING BASICS



## WHEN SHOULD WE BATCH COCKTAILS?

Pre-shift is the best time to batch cocktails. Batching during pre-shift (morning and/or shift change) will ensure the staff is properly prepared for each shift. Batches should only be made during a shift to address an out-of-stock item.

## WHERE SHOULD WE BATCH COCKTAILS?

It is important to always batch cocktails in the back of the house and away from the guest's view. This will help avoid any negative connotations the guest may have about their drink being prepared in bulk. Batching in the back of the house also allows the manager access to all the equipment and products needed to execute the batch recipe.

# BATCHING BASICS



## BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
4. When using ingredients with an expiration date, ensure that the item is not due to expire before the shelf life of the batch noted on the recipe.

## IMPORTANCE OF INGREDIENTS

When batching cocktails, it is critical to always use the ingredients and measurements specified in the recipe. Do not substitute or alter the recipe in anyway. The recipes are developed specifically for batching; the ingredients and measurements have been curated to accommodate the batch mixology technique.

- Ex: Water may appear in a batch recipe as an ingredient- this ingredient replaces the dilution achieved from the shaken mixology technique in the single serve recipe.

# BEVERAGE COMPONENTS

SUPPORTING ASSETS

# CRAFT STANDARD

DRAFT COCKTAILS MADE EASY!

Classic Margarita...*just add tequila*

Hard Lemonade...*just add vodka or whiskey*

Mule ...*just add vodka or bourbon*



1. Connects to existing draft line
2. Increases speed of service
3. Maximizes profits

**CRAFT STANDARD ORDERING**  
AB Beer Distributor  
Craft Standard Direct

KEG  
SETUP  
VIDEO



# CRAFT STANDARD– JUST ADD LIQUOR!

KEG ARRIVES



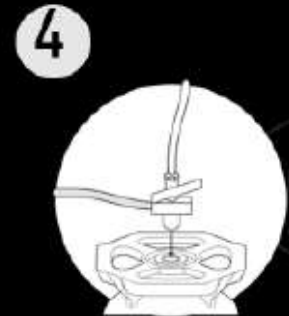
**1**  
**Attach Spiker™  
Brand Funnel**  
*Turn piston  
clockwise to  
release pressure*



**2**  
**Fill With 6L of  
Spirits - Takes 90  
Seconds**



**3**  
**Mix with Spiker  
Jet™ Adaptor for  
5 Seconds Using  
Sankey Lever**



**4**  
**Connect To Draft  
& Serve!**  
*Total Time 2 Mins  
& Agitate every 10  
days*



# POOLSIDE COCKTAIL GLASSWARE

16 oz Hurricane



ITEM

565007-ALIBI- HURRICANE  
16OZ-CLEAR

MATERIAL

Polycarbonate

PACK SIZE

24/Cs

12 oz Coupe



ITEM

GET SW-1403 -1 SAN-CL  
12 oz

MATERIAL

SAN Plastic

PACK SIZE

24/Cs

14 oz Wine



ITEM

GET-SW-2022-CL  
Via 14 oz.

MATERIAL

Tritan Plastic

PACK SIZE

24/Cs

9 oz Rocks



ITEM

SW-1470-CL  
9 oz.

MATERIAL

SAN Plastic

PACK SIZE

24/Cs

16 oz Pint



ITEM

SW-1472-CL  
16 oz.

MATERIAL

SAN Plastic

PACK SIZE

24/Cs

# POOLSIDE COCKTAILS

# TROPICAL MARTINI

UP - SINGLE SERVE

## METHOD

Shake & Strain

## GLASS

12oz Coupe Glass

## INGREDIENTS

1 oz Malibu Coconut Rum

.5 oz Cointreau Orange Liqueur

1 oz Pineapple Juice

.5 oz Fresh Lemon Juice

.5 oz Guava Reál

## GARNISH

1 Half Orange Slice

## DIRECTIONS

Combine all ingredients in a mixing glass with ice. Shake and strain into a martini glass. Garnish and serve.

# MAI TAI

ROCKS - SINGLE SERVE

## METHOD

Shake, strain over fresh ice

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

1 oz Cruzan Aged Light Rum

.75 oz Cointreau Orange Liqueur

.75 oz Fresh Lime Juice

.5 oz Monin Orgeat Syrup

-- -- Shake, strain over fresh ice

.5 oz Spiced Rum

## GARNISH

1 Lime Wedge

1 Filthy Red Cherry

## DIRECTIONS

Combine all ingredients (except Spiced Rum) in a mixing glass with ice. Shake and strain into the appropriate glass over fresh ice. Float spiced rum over cocktail. Garnish and serve.

# WATERMELON SPARKLER

ROCKS - SINGLE SERVE

## METHOD

Shake with ice & pour

## GLASS

14 oz Wine Glass

## INGREDIENTS

1 oz Absolut Vodka

.5 oz Monin Watermelon Syrup

.5 oz Fresh Lime Juice

-- -- Shake with ice, Pour

2 oz Mionetto Avantgarde Prosecco

## GARNISH

None

## DIRECTIONS

Combine all ingredients (except Prosecco) in a mixing glass with ice. Shake and pour into the appropriate glass. Top with Prosecco.

# HURRICANE

ROCKS - SINGLE SERVE

## METHOD

Shake, strain over fresh ice

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

1 oz Bacardi Superior Rum  
.5 oz Southern Comfort  
2 oz Finest Call Hurricane Mix  
.5 oz Pineapple Juice  
.5 oz Mango Real

## GARNISH

1 Half Orange Slice  
1 Filthy Red Cherry

## DIRECTIONS

Combine all ingredients in a mixing glass with ice. Shake and strain over fresh ice into the appropriate glass. Garnish and serve.

# LOCAL FLAVORED MARGARITA

BATCH - CRAFT STANDARD KEG

## METHOD

Build

## GLASS

9 oz. Rocks Glass

## INGREDIENTS

7 L Camarena Silver Tequila

2 L Monin Syrup (Varies by Location)

1 ea. Craft Standard Margarita Keg

## GARNISH

1 Lime Wedge

## DIRECTIONS

Add all spirits into Craft Standard Margarita Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. At service, dispense into appropriate glass over ice. Garnish and serve.



# LOCAL FLAVORED MARGARITA

ROCKS - SINGLE SERVE

## METHOD

Shake, strain over fresh ice

## GLASS

9 oz Rocks Glass

## INGREDIENTS

1 oz Espolon Blanco Tequila

.5 oz Grand Marnier

1 oz Fresh Lime Juice

.75 oz Monin Syrup (Varies by Location)

.25 oz Agave Nectar

1 Orange Wedge – Squeeze & Discard

## GARNISH

1 Lime Wedge

## DIRECTIONS

Combine all ingredients in a mixing glass with ice. Shake and strain into the appropriately prepared glass over fresh ice. Garnish and serve.



# NON-ALC. FROZEN LOCAL FLAVORED LEMONADE

BATCH - FROZEN DRINK MACHINE

## METHOD

Batch & Build

## GLASS

16 oz. Pint Glass

## INGREDIENTS

2 L Monin Syrup (Varies by Location)

9.5 L Lemonade

## GARNISH

1 Lemon Wedge

## DIRECTIONS

Combine ingredients in a Three Gallon Cambro. Stir with wire whisk to combine. Pour into the frozen drink machine's reservoir. Turn machine to 'Chill/Freeze'. At service, dispense into appropriate glass. Garnish and serve.

# FROZEN LOCAL FLAVORED LEMONADE

FROZEN - SINGLE SERVE

## METHOD

Build

## GLASS

16 oz. Pint Glass

## INGREDIENTS

1.5 oz Vodka

5 oz Non-Alc. Frozen Local Flavored Lemonade

-- -- Dispense from Frozen Machine

## GARNISH

1 Lemon Wedge

## DIRECTIONS

Pour vodka into the base of the appropriate glass. Dispense Non-Alc. Frozen Local Flavored Lemonade over vodka. Garnish and serve.

# LOCAL FLAVORED LEMONADE

BATCH - CRAFT STANDARD KEG

## METHOD

Build

## GLASS

16 oz. Pint Glass

## INGREDIENTS

7 L New Amsterdam Vodka

2 L Monin Syrup (Varies by Location)

1 ea. Craft Standard Pink Lemonade Keg

## GARNISH

Lemon Wedge

## DIRECTIONS

Add all spirits into Craft Standard Pink Lemonade keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. At service, dispense into appropriate glass over ice. Garnish and serve.



# LOCAL FLAVORED LEMONADE

ROCKS - SINGLE SERVE

## METHOD

Shake, strain over fresh ice

## GLASS

16 oz Pint Glass

## INGREDIENTS

1.5 oz New Amsterdam Vodka  
.25 oz Fresh Lemon Juice  
.5 oz Monin Syrup (Varies by Location)  
2 oz Lemonade

## GARNISH

1 Lemon Wedge

## DIRECTIONS

Combine all ingredients in a mixing glass with ice. Shake and strain into the appropriate glass over fresh ice. Garnish and serve.



# SKYROCKETS IN FLIGHT

ROCKS - SINGLE SERVE

## METHOD

Shake, strain over fresh ice

## GLASS

16 oz Pint Glass

## INGREDIENTS

1 oz Espolon Blanco Tequila

.5 oz DeKuyper Triple Sec

1 oz Fresh Lime Juice

.75 oz Monin White Peach Syrup

## GARNISH

1 Rocket Pop

## DIRECTIONS

Combine all ingredients in a mixing glass with ice. Shake and strain into the appropriate glass over fresh ice. Garnish and serve.

# FROZEN COLADA

BATCH - FROZEN DRINK MACHINE

## METHOD

Batch & Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

1 L Malibu Coconut Rum

68 oz. Pineapple Juice

68 oz. Coco Reál Cream of Coconut

170 oz. Water, Cold & Filtered

## GARNISH

1 Filthy Red Cherry

## DIRECTIONS

Combine ingredients in a Three Gallon Cambro. Stir with wire whisk to combine. Pour into the frozen drink machine reservoir. Turn machine to 'Ice/Freeze'. At service, dispense into appropriate glass. Garnish and serve.

# FROZEN FLAVORED COLADA

FROZEN - SINGLE SERVE

## METHOD

Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

1 oz Reál Puree (Guest's Choice)

-- --(Blueberry, Mango, Passion Fruit, Peach, Strawberry or Raspberry)

5 oz Frozen Colada

-- -- Dispensed from Frozen Machine

## GARNISH

1 Filthy Red Cherry

## DIRECTIONS

Pour Reál puree into the base of the appropriate glass. Dispense Frozen Colada base over puree. Garnish and serve.



# TROPIC LIKE IT'S HOT

FROZEN - SINGLE SERVE

## METHOD

Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

5 oz Frozen Colada

-- -- Dispense from Frozen Machine

.5 oz Blue Curacao

## GARNISH

1 Filthy Red Cherry

## DIRECTIONS

Dispense Frozen Colada base into the appropriate glass. Top with blue curacao. Garnish and serve.



# FROZEN DAIQURI

BATCH - FROZEN DRINK MACHINE

## METHOD

Batch & Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

51 oz White Rum

135 oz Finest Call Premium Sour

188 oz. Cold, Filtered Water

## GARNISH

1 Lime Wedge

## DIRECTIONS

Combine ingredients in a Three Gallon Cambro. Stir with wire whisk to combine. Pour into the frozen drink machine reservoir. Turn machine to 'Ice/Freeze'. At service, dispense into appropriate glass. Garnish and serve.

# FROZEN FLAVORED DAIQUIRI

FROZEN - SINGLE SERVE

## METHOD

Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

1 oz Reál Puree (Guest's Choice)

-- --(Blueberry, Mango, Passion Fruit, Peach, Strawberry or Raspberry)

5 oz Frozen Daiquiri

-- -- Dispense from Frozen Machine

## GARNISH

1 Lime Wedge

## DIRECTIONS

Pour Reál puree into the base of the appropriate glass. Dispense Frozen Daiquiri base over puree. Garnish and serve.



# FROZEN BELLINI

BATCH - FROZEN DRINK MACHINE

## METHOD

Batch & Build

## GLASS

16 oz Hurricane Glass

## INGREDIENTS

25.4 oz Vodka

25.4 oz Mionetto Avantgarde Prosecco

135 oz Finest Call Peach Puree

186 oz. Cold, Filtered Water

## GARNISH

None

## DIRECTIONS

Combine ingredients in a Three Gallon Cambro. Stir with wire whisk to combine. Pour into the frozen drink machine reservoir. Turn machine to 'Ice/Freeze'. At service, dispense into appropriate glass. Garnish and serve.