
Parks & Resorts

Concert Playbook

APRIL 2024



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 to complete drink orders and increases speed of service. Batching helps simplify the staff's execution of multiple-ingredient recipes, while minimizing the items/products needed in the guest service space/. Batching cocktails also guarantees a consistent 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 amount of each cocktail 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 guest 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 on the recipe. Do not substitute or alter the recipe in anyway. The recipes are developed specifically for batching; the ingredients and measurements are adjusted to accommodate the batch mixology technique. For example, water may appear in a batch recipe as an ingredient replacing the shaken mixology technique in a cocktail that is shaken in the single serve recipe.

Beverage Components

Supporting Assets

CRAFT STANDARD

CRAFT STANDARD

Classic Margarita... *just add tequila*

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

Mule ... *just add vodka or bourbon*



DRAFT COCKTAILS MADE EASY!

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

KEG
SETUP
VIDEO



CRAFT STANDARD ORDERING

AB Beer Distributor
Craft Standard Direct

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*

Watermelon Margarita – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

12 oz. with Ice

Ingredients

7 L Camarena Silver Tequila

2 L Monin Watermelon Syrup

1 Ea. Craft Standard Margarita Keg

Garnish

½ Salt Rim

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. Dispense over ice. Garnish and serve.



South Seas Lemonade – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

16 oz. with Ice

Ingredients

7 L Cruzan Aged White Rum

2 L Monin South Seas Syrup

1 Ea. Craft Standard Pink Lemonade Keg

Garnish

Lemon Wedge

Directions

Add all spirits into Craft Standard Pink Lemonade Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. Dispense over ice. Garnish and serve.



Dragon Fruit Cosmo – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

12 oz. with Ice

Ingredients

5 L New Amsterdam Vodka

2 L Dekuyper Triple Sec

2 L Monin Dragon Fruit Syrup

1 Ea. Craft Standard Margarita Keg

Garnish

Lemon Wedge

Directions

Add all spirits into Craft Standard Pink Lemonade Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. Dispense over ice. Garnish and serve.



Strawberry Mule – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

16 oz. with Ice

Ingredients

7 L New Amsterdam Vodka

2 L Monin Strawberry Syrup

1 Ea. Craft Standard Mule Keg

Garnish

Lemon Wedge

Directions

Add all spirits into Craft Standard Pink Lemonade Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. Dispense over ice. Garnish and serve.



Stone Fruit Smash – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

12 oz. with Ice

Ingredients

7 L Evan Williams Bourbon

2 L Monin Stone Fruit Syrup

1 Ea. Craft Standard Pink Lemonade Keg

Garnish

Lemon Wedge

Directions

Add all spirits into Craft Standard Pink Lemonade Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. Dispense over ice. Garnish and serve.



Classic Margarita – Craft Standard Batch

Method

Build

Glass

Craft Standard Keg

12 oz. with Ice

Ingredients

7 L Camarena Silver Tequila

2 L Dekuyper Triple Sec

1 Ea. Craft Standard Margarita Keg

Garnish

½ Salt Rim

Lime Wedge

Directions

Add all spirits into Craft Standard Pink Lemonade Mix keg. Gently shake to agitate and combine. Hook draft Sankey key up the keg. Dispense over ice. Garnish and serve.

COCKTAIL RECIPE INDEX

BALLET CONCERT

BATCHED DRAFT



OLD FASHIONED

INGREDIENTS

- 1.25 oz Bourbon
- 3.00 oz Finest Call Old Fashioned Mix

GARNISHES

- 1 ea. Orange Twist
- 1 ea. Filthy Black Cherry



ESPRESSO MARTINI

INGREDIENTS

- 1.00 oz Grey Goose Vodka
- 0.50 oz Mr. Black Cold Brew Liqueur
- 1.00 oz Chilled Espresso
- 0.25 oz Simple Syrup

GARNISHES

- 1 ea. Cinnamon Sugar Rim



CHERRY SMASH

INGREDIENTS

- 1.25 oz Bourbon
- 3.00 oz Monin Homecrafted Cherry Smash Mix

GARNISHES

- 1 ea. Filthy Cherry



DRAGONFRUIT COSMO

INGREDIENTS

- 5 L New Amsterdam Vodka
- 2 L Dekuyper Triple Sec
- 2 L Monin Dragon Fruit Syrup
- 1 Ea. Craft Standard Margarita Keg

GARNISHES

- 1 ea. Lemon Wedge

COCKTAIL RECIPE INDEX

COUNTRY MUSIC CONCERT

BATCHED DRAFT



MARGARITA

INGREDIENTS

1.25 oz Tequila
3.00 oz Monin Homecrafted Margarita Mix

GARNISHES

1 ea. Salt Rim (optional)
1 ea. Lime Wedge



BOURBON CHERRY
SMASH

INGREDIENTS

1.25 oz Bourbon
3.00 oz Monin Homecrafted Cherry Smash Mix

GARNISHES

1 ea. Filthy Cherry



WHISKEY SOUR

INGREDIENTS

1.50 oz Maker's Mark Bourbon
0.50 oz Fresh Lemon Juice
0.50 oz Simple Syrup

GARNISHES

1 ea. Filthy Black Cherry



STRAWBERRY MULE

INGREDIENTS

7 L New Amsterdam Vodka
2 L Monin Strawberry Syrup
1 Ea. Craft Standard Mule Keg

GARNISHES

1 ea. Lime Wedge

COCKTAIL RECIPE INDEX

JAZZ MUSIC CONCERT

BATCHED DRAFT



OLD FASHIONED

INGREDIENTS

1.25 oz Bourbon
3.00 oz Finest Call Old Fashioned Mix

GARNISHES

1 ea. Orange Twist
1 ea. Filthy Black Cherry



ESPRESSO MARTINI

INGREDIENTS

1.00 oz Grey Goose Vodka
0.50 oz Mr. Black Cold Brew Liqueur
1.00 oz Chilled Espresso
0.25 oz Simple Syrup

GARNISHES

1 ea. Cinnamon Sugar Rim



HIBISCUS COSMO

INGREDIENTS

1.00 oz. Ketel One Vodka
0.50 oz. Dekuyper Triple Sec
1.00 oz. Cranberry Juice
0.50 oz. Fresh Lime Juice
0,50 oz. Monin Hibiscus Syrup

GARNISHES

1 ea. Orange Peel



STRAWBERRY MULE

INGREDIENTS

7 L New Amsterdam Vodka
2 L Monin Strawberry Syrup
1 Ea. Craft Standard Mule Keg

GARNISHES

1 ea. Lemon Wedge

COCKTAIL RECIPE INDEX

POP CONCERT

BATCHED DRAFT



CHERRY SMASH

INGREDIENTS

- 1.25 oz Bourbon
- 3.00 oz Monin Homecrafted Cherry Smash Mix

GARNISHES

- 1 ea. Filthy Cherry



STRAWBERRY
LEMONADE

INGREDIENTS

- 1.50 oz Vodka
- 0.50 oz Monin Strawberry Syrup
- 3.00 oz Lemonade

GARNISHES

- 1 ea. Lemon Wedge



MOJITO

INGREDIENTS

- 1.25 oz. Rum
- 3.00 oz. Finest Call Mojito Mix
- Shake, strain over fresh ice
- Top with a splash of club soda

GARNISHES

- 1 ea. Lime Wedge
- 1 ea. Mint Sprig



DRAGONFRUIT
COSMO

INGREDIENTS

- 5 L New Amsterdam Vodka
- 2 L Dekuyper Triple Sec
- 2 L Monin Dragon Fruit Syrup
- 1 Ea. Craft Standard Margarita Keg

GARNISHES

- 1 ea. Lemon Wedge

COCKTAIL RECIPE INDEX

ROCK CONCERT

BATCHED DRAFT



OLD FASHIONED

INGREDIENTS

- 1.25 oz Bourbon
- 3.00 oz Monin Homecrafted Cherry Smash Mix

GARNISHES

- 1 ea. Filthy Cherry



MARGARITA

INGREDIENTS

- 1.25 oz Tequila
- 3.00 oz Monin Homecrafted Margarita Mix

GARNISHES

- 1 ea. Salt Rim (optional)
- 1 ea. Lime Wedge



CHERRY SMASH

INGREDIENTS

- 1.25 oz Bourbon
- 3.00 oz Finest Call Old Fashioned Mix

GARNISHES

- 1 ea. Orange Twist
- 1 ea. Filthy Black Cherry



TIKI LEMONADE

INGREDIENTS

- 7 L Cruzan Aged White Rum
- 2 L Monin South Seas Syrup
- 1 Craft Standard Pink Lemonade Keg

GARNISHES

- 1 ea. Lemon Wedge



PRODUCT GUIDE



Spirits

LIQUOR	ORDER THROUGH	BOTTLE IMAGE
Camarena Silver Tequila	Current Distributor	
Cruzan Aged White Rum	Current Distributor	
DeKuyper Triple Sec	Current Distributor	
Evan Williams Bourbon	Current Distributor	
New Amsterdam Vodka	Current Distributor	

Mixers

MIXERS	ORDER THROUGH	BOTTLE IMAGE
Craft Standard Margarita Keg	Current Distributor	-
Craft Standard Mule Keg	Current Distributor	-
Craft Standard Pink Lemonade Keg	Current Distributor	-
Monin Dragon Fruit Syrup	Current Distributor	-
Monin Strawberry Syrup	Current Distributor	-
Monin Stone Fruit Syrup	Current Distributor	-
Monin South Seas Syrup	Current Distributor	-
Monin Watermelon Syrup	Current Distributor	-

Produce & Prep

PRODUCE	PREP	IMAGE
Lemons	1/8 Wedges	
Limes	1/8 Wedges	
Coarse Kosher Salt	(Rim)	-