

Best New

Food Concept

*Drunken*

*Fruit*

*Barrel*

*Bucket*





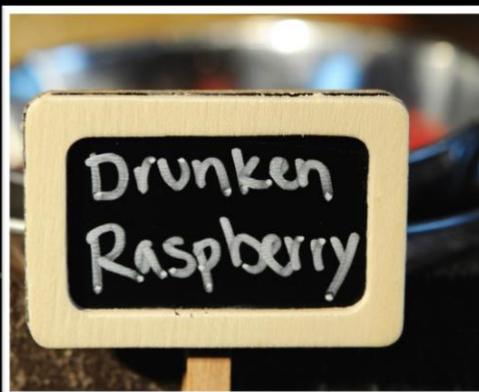
## SYNOPSIS

Our Drunken Fruit Barrel Bucket concept has proven to be unique and versatile no matter what time of year it is served. The display is a perfect combination of form and function. The design is stunning and the functionality allows it to serve any size event quickly, efficiently and with style.

## DESCRIPTION

### Concept and Objectives

The idea started when we were renovating an event space. We wanted to maximize the impact of an industrial looking fountain located next to the building that was being turned into an event space. The fountain was one of the design inspirations for the look of the venue. Originally we were searching for faucets to go in the bathrooms, during that search we came upon a fountain designed for use in backyard gardens. The fountain looked like an old fashioned water pump sitting on the bottom half of a barrel that was cut in two. We quickly realized that the fountain could deliver a specialty drink in a unique way. We have always loved the idea of "fountain specialty drinks" and have toyed with them on specific events in the past. This time we developed the concept into one that could work with any event and it has become one of our top upselling tools.





## Impact

The Drunken Fruit Barrel Buckets are interactive, practical and stylish. The guests fill their own buckets and choose which drunken fruit to garnish their drink. The fountain keeps the drink mixed to perfection so as long as the ratios are correct it never needs stirring. The bucket has a large capacity so it is perfect for large events. The design of the station fits perfectly with the trending farm to table concept.

## Originality

The fountain looks like a barrel so the base of the drink needed to be synonymous with a barrel and bourbon whiskey was quickly chosen. When discussing what to use as a mixer many options were discussed and lemonade was chosen for its refreshing summer appeal. The fountain itself was displayed on an actual barrel. The buckets were hung on nails that were hammered into a ladder made from reclaimed wood. Every specialty drink needs a garnish, what was chosen were flavors that pair well with lemonade; strawberries, blueberries raspberries and mint. And if you are going to have fruit in your specialty drink, you might as well make it “drunken” fruit. So the garnishes were soaked in bourbon for a minimum of 2 days





As the seasons changed we needed the whiskey barrel buckets to adapt with us. What we came up with were rum buckets. We took seasonal fall fruit such as peaches apples and pears and soak them in rum instead of bourbon, then mixed the rum with apple cider. We added a cinnamon stick instead of the mint leaves and now we had a perfect fall drink to add to our menu.

## Production

The drink itself is designed to be easy. Since the guests are serving themselves it helps to keep the ratio of alcohol low. We like to keep the ingredients down to 2; whiskey and lemonade, rum and apple cider, etc. This makes production quick and easy for replenishing. It pays not to pre-mix more than is needed. The fountain already takes a minimum of 4 gallons to run so if you have smaller guest counts the per person cost can be high.

The drunken fruit must be given enough time to soak in the alcohol in order to have the desired impact. If you soak too long then the fruit could become discolored. If you don't soak long enough there will be little or no flavor in the fruit. We found that with berries 2 days was adequate to have good flavor without discoloration. With peaches, apples and pears the longer they are soaked the better. 3 days was the minimum, but



6 to 7 days is ideal. When soaking all of this fruit it's best to soak them in the refrigerator, not a room temperature. At room temp we found the fruit would get a bit mushy, whereas in the refrigerator the fruit stayed crisper.

Don't throw the liquid out after you are done soaking the fruit. Once the fruit is taken out you now have infused whiskey or rum which can be used in other libations.

Specialty drinks also need unique vessels in which to be served so once again research lead to the perfect idea, miniature pails. After a quick online search we found miniature galvanized pails that looked like old fashioned water buckets. We wanted a way to display the pails that would be consistent with the rest of the station design. We had some leftover distressed reclaimed wood from another project so we used this to fashion a ladder. We hammered ten penny nails into the ladder and the buckets hung from them in another great mixture of form and function.

## Challenges

The most pressing concern when serving this station is the guests' unpredictability. Since they are serving themselves we have to come up with a way to control over-serving. The self-serve aspect also created a situation where the guests could



mess the station up making it unsightly. There was the possibility of the guests dropping the tongs or knocking the signs into the fountain, both of which happened on the very first use of the station. All of these concerns were remedied by assigning a station attendant. The attendant could monitor guest consumption and refuse to let a guest participate if they are showing signs of intoxication. The attendant was also equipped with rescue tongs and plenty of kitchen towels to clean up messes and retrieve sunken station elements. One unexpected challenge was the messiness of the floor in front of the station. The fountain did splash a bit and the guests would spill some of the liquid as they added their fruit. We quickly adapted by putting a rubber backed rug in front of the station which is now a requirement whenever the station is used.

# RECIPE

## **Spring & Summer Recipe**

Separately mix 1 clam each of strawberries, blueberries and raspberries with bourbon or whiskey, (preferably something we have left over that we want to get rid of) and soak for 48 hours (1 clam of each berry for every 20 guests)

Place the fountain on the barrel – make sure the display is close to an electrical outlet or run an extension cord to the bucket.

On sight mix 4 parts lemonade with 1 part Bulliet Bourbon – for initial startup mix 4 gallons of lemonade with 4 liters of bourbon. Pour into fountain. Plug the fountain in.

Place drunken fruit, mint and straws in the 5 compartments in the front of the buckets with their corresponding signs.

Hang the galvanized buckets on the ladder – 1 bucket per nail

Place a bucket of ice with an ice scoop on a ½ bucket beside the big bucket

To refill mix 4 parts lemonade with 1 part bourbon and pour directly into the fountain.

## Fall & Winter Recipe

The ratios and production are the same for everything except the drunken fruit, just make substitutions for the ingredients.

Substitute cinnamon sticks for fresh mint.

For the drunken fruit, chop peaches, pears and red apples into wedges. Soak separately in Blue Chair Bay Coconut Spiced Rum for at least 4 days, no more than 7 days. (2 of each for every 20 guests)

Substitute Blue Chair Bay Coconut Spiced Rum for Bourbon.

Substitute Apple Cider for Lemonade.