

Ice Luge Fact Sheet

Art of Ice Sculptures

Concerned about responsible service of alcohol? Art of Ice Sculptures firmly supports the responsible service of alcohol. Here are some facts about ice luges to help you decide if a luge is appropriate in your venue:

What is a luge?

- A luge is just like a giant ice cube for a drink. Instead of putting the ice in the drink, you put the drink in the ice.
- A luge can be an interesting shape, and/or it can have a message engraved in it e.g. "Happy 21st".
- It will have either tubes or tracks in the ice that drinks can be poured through.

Who pours the drinks?

- Our luges are designed to sit on the bar so that the bartender pours from behind the bar and the client catches the drink from the service area.
- The bartender remains in control of the alcohol service at all times.

Will it only work for shots?

- You can have the customer catch their drink in a glass that your bartender has pre-filled with mixer.

Will my clients be encouraged to over-indulge?

- We do not recommend pouring straight from the bottle into the luge.
- Measure the shot, then pour it into the luge for the client to catch at the other end.

What about a private function where the client is bringing bottled spirits?

- Allowing your customers access to a luge where they can pour for themselves unsupervised directly from a spirit bottle may be inappropriate.

Does it have to be just spirits? What about soft drink, or champagne?

- Luges work best with spirits, but you can use beer, wine or soft-drink in tracked luges. They should be pre-chilled as much as possible to prevent thermal cracking in the ice. They will reduce the life of the luge as they will wear away the ice faster than spirits.

Any other preparation or effort on the part of my staff?

- For best results, store the spirits in the freezer for an hour or so before serving. This helps prevent thermal cracking in the ice.
- If supplied with a drip-tray, please retain the drip-tray at the end of the function and we will return to collect it as arranged on delivery.