

# **Bogus Basin Ski Club (BBSC) Event Planning & Recap Form**

**EVENT:** “The Great Gatsby” BBSC Annual Crab Crack

**DATE:** February 3, 2018

**TIME:** 5:00 – 10:30 PM

**WHERE:** White Dog Brewing Company

**SHORT DESCRIPTION:** Annual signature event offered to club members and their guests, taking advantage of the seasonal availability of fresh Dungeness crab

**SPONSORS:** White Dog Brewing Company and Joe’s Crab Shack

**EVENT LEADER:** Barbara Bryant/ Co-chairperson Michael Bouton

**EMAIL:** [social@bogusbasinskiclub.org](mailto:social@bogusbasinskiclub.org) / [mbouton0559@msn.com](mailto:mbouton0559@msn.com)

## **ASSISTANTS:**

**Chair:** Barbara Bryant

**Michael Bouton:** arranged for the venue and parking passes; purchased the crab and arranged for Smoke and Thyme to prepare the side dishes; he also arranged for the band

**Decorating Committee:** Donn and Barbara Bryant, Margie and Stan Ridgeway, Lynda Clark, Horace Hunt, Liza Autina

**Paul Markowitz** hauled items from the storage unit, bought aluminum pans for crab trash, bought garbage bags, wristbands

**Kassandra Henry** designed an eye-catching flyer and sign-up sheet a la Roaring 20’s theme

**Barbara Bryant** purchased decorations, cake for dessert and appetizers

**Reception Table:** Lynda Clark, John Adams

**Crab Crack Bibs:** Kim Hovren

**Lynda Clark** took reservations/ recap of attendance

**Alicia Culbertson** produced 17 raffle baskets; **Fred Uranga** sold raffle tickets

**Parking Passes:** Horace Hunt handed them out to attendees

**Dessert Serving:** Sandra Huffsmith

**Prizes for Great Gatsby Costumes:** Barbara Bryant

## **COORDINATION PERSONELL, POINTS OF CONTACT**

**White Dog Brewing Company Owner:** Dan Jordan; dan@whitedogbrewing.com

705 W. Fulton St., Boise, ID 83702

208-906-0609; whitedogbrewing.com

**Reel Foods Fish Market**

611 S. Capitol Blvd, Boise, ID 83702  
Chef and Owner Marcus Bonilla

**Smoke and Thyme**

Dave and Devin Haley  
701 W Fulton St.  
Boise, Idaho 83702  
(208) 420-7656

**Republic Parking Northwest**

Attn: 164-021  
106 N. 6<sup>th</sup> St, Suite 226  
Boise, ID 83702

**Band: Blu-Rays**

**MARKETING, PUBLICITY, and COMMUNICATIONS:**

E-blasts were sent frequently providing quick details linking to the club website for further registration details. Club members were notified of the prizes for costume winners and also for the parking passes. Kassandra Henry provided an eye-catching and creative flyer and sign-up sheet for the Roaring 20's themed crab crack.

**PHOTOS:**

Don Pribble provided over 75 photographs of the event to Carol Peterson, Communications Director, for consideration of inclusion in the *Mogul* and the club web site.

**MATERIALS USED FROM BBSC:**

6' and 8' tables and table skirts with BBSC logos  
Plastic chairs  
Large and small Blade Banners used at the entrance door, inside and outside  
Name tags, pens and markers  
Box of crab crackers  
Trash bags  
Salt and pepper  
Wristbands, raffle tickets

**EVENT RECAP AND LESSONS LEARNED:**

The White Dog Brewing Company provided an excellent venue with enough room to serve food; the bar served plenty of beer and drink choices. There was ample space for dancing and the band. The venue was open to the public during our event, but only seemed to enhance the ambiance. The atmosphere of the brewery is modern, clean and industrial... the bar top includes a strip of ice going down the middle to keep beer cold. The decorating committee met mid morning on Saturday to hang the black, gold, and silver Mylar balloons and red tissue poms from the high ceiling. That afternoon the committee also moved tables in the brewery (which had set aside one-half of the space) for the Great Gatsby Crab Crack. The table decorations also served to emphasize the Roaring 20's theme with black top hats, tiaras, black and gold feather boas, gold, silver and black streamers and metallic confetti. On Sunday morning the committee loaded up the club belongings into Paul Markowitz's pick-up for delivery to the storage unit. The check-in table handed out parking vouchers, name tags, three drink tickets per person, and free feather boas to the first twenty-five people who had registered for their dinners. Attendees were given bracelets to identify them as paid club members. The club paid \$200 for the parking vouchers and \$1048.80 for the wine, beer, and tip.

For added entertainment Don Pribble set up a VCR and showed ski and travel slides on the brewery TV's.

BBSC served simple appetizers before dinner – chips and dips, crackers, and a vegetable tray. The food truck Smoke and Thyme cleaned the crabs and smoked them; the club also offered smoked Cornish Game Hens. They also prepared corn on the cob, baked potatoes, coleslaw, and bread. There was plenty of food and the extra crab was sold to ready buyers. The ski club also purchased two Costco one-half sheet cakes for dessert. All in all, people liked the food; however, several complaints came in about the Costco cakes and requests to try another dessert. The food was set out buffet style on tables provided by White Dog Brewing.

A big drawback was the acoustics in the brewery and the fact that people from the public were very loud. Therefore, announcements over the PA system could not be heard clearly.

Many ski club members dressed a la Great Gatsby style with three winners in the couples category and three in the singles category. Winners Don and Mary Pribble and Alicia Culbertson, in each division won lodging at **Boulder Creek Inn** in Donnelly; second places, Stan and Margie Ridgeway and Laura Eley, each won a \$40 gift certificate to **Smokey Mountain Pizzeria and Grill**; third places, Rosie Roscoe and Ross McAntire tied Michael Bouton and Julie Tomason; they and Kendra Bryant, third place single winner won gift cards.

Barbara Bryant wrote thank you letters to Boulder Creek Inn for donating two one night's lodging for two to the winners of the couples costume contest and to Smokey Mountain Grill and Pizzeria for donating two \$40 gift certificates to the Singles costume contest. Third place winners won pizza gift certificates. Kim Hovren wrote a thank you letter to Joe's Crab Shack for donating crab bibs.

Owner, Dan Jordan, was most helpful with all stages of the planning and execution of the Great Gatsby Crab Crack. He did not charge the club a user fee. His employees were friendly, helpful, and welcoming people.

Barbara Bryant