

new burne botanics

plant consciousness
in a bottle

presented by robin floræsta & stephanie teijæ



Crafting Liquid Art

ESSENCE & MISSION

New Tyme Tonics is a non-alcoholic herbal tonic bar offering wild-fermented, functional drinks for conscious festivals, daytime spaces, and integration moments.

Through plant-based alchemy, we bridge **ancient herbal wisdom** with future-forward wellness, creating joyful elixirs from wild, adaptogenic, and mineral-rich botanicals.

Our mission is to **inspire connection** through taste and creativity, celebrating wildness, circularity and care. Our tonics harmonizes nature and artistry, transforming wild herbs into nourishing, **sensory experiences**.

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- LIFTS MOOD
 - FIGHTS STRESS
 - MINIMIZES WASTE

- ENHANCES WELL-BEING
- KEEPS THE MIND CLEAR AND CALM
- IMPROVES BLOOD FLOW AND VITALITY
- SUSTAINABILITY & CIRCULARITY

- TARGETS CONSCIOUS, HEALTH-DRIVEN CONSUMER
- CONNECTING AGAIN WITH TRUE PLANT MEDICINE

why we belong at festivals like yours

- We provide a high-quality alcohol-free / low-stimulation option
- We support daytime, sunrise & integration moments
- We align with conscious, artistic, ecological audiences
- Ethically sourced ingredients, self foraged or organically grown
- We are an experienced & adaptable collective with 13 festivals made across 7 countries in 2025
- We create a responsive space where people linger, not just transact
- All products are compliant with local food regulations. non-alcoholic and non-psychedelic
- Full legality disclosure with a European company ID & HACCP certificate
- We have served over 7,000 tonics/drinks over the years – billions of bubbles created
- We operate on low-waste production



Ethos

Plants are central to this vision. We are prioritising regenerative sourcing, ethical suppliers, and small-scale producers wherever possible.

Many of our ingredients are either wild-foraged by us with care or organically grown. We value transparency, seasonality, and respectful relationships with the ecosystems our plants come from.

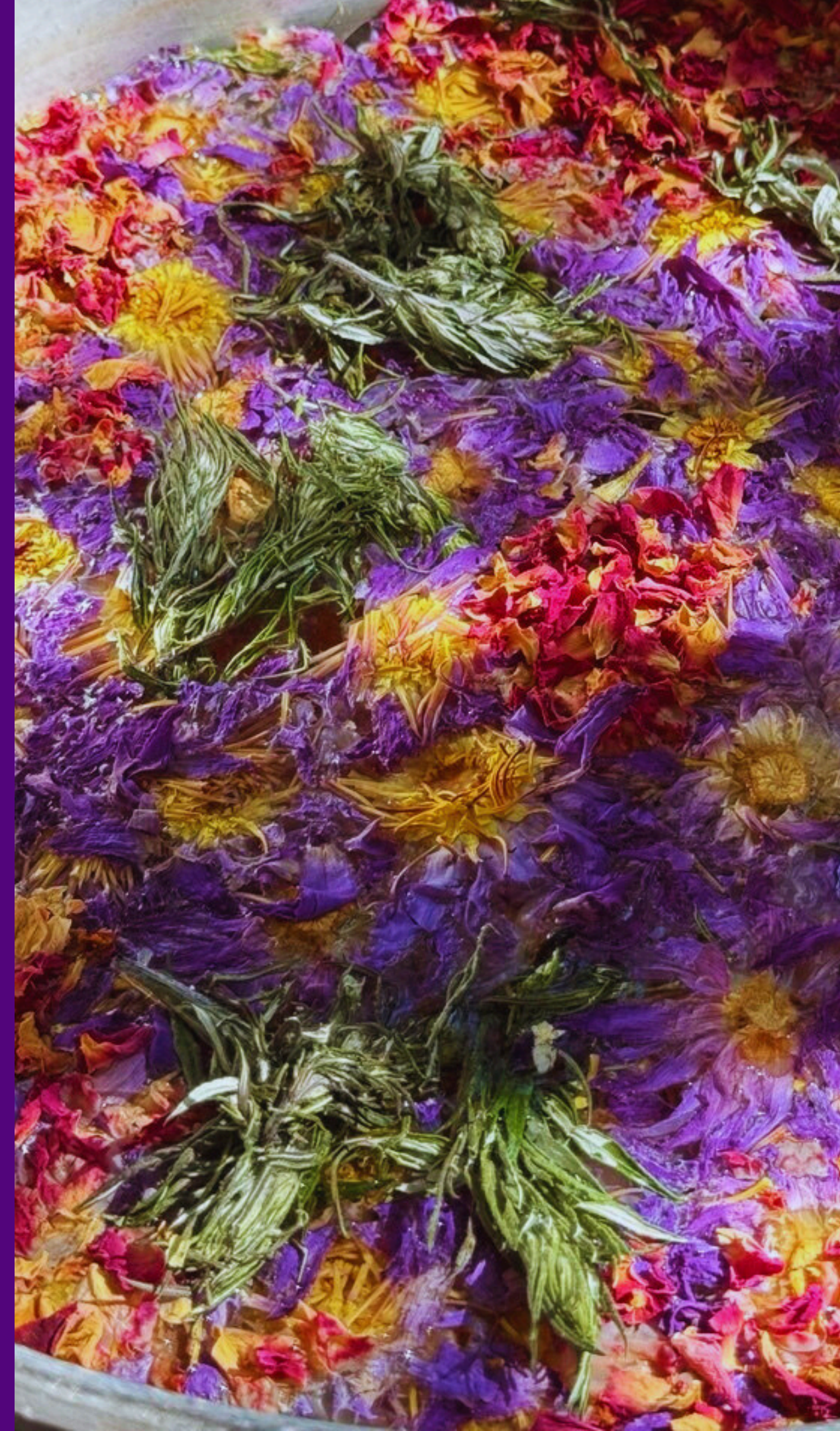
What guides our business decisions is a commitment to care over extraction.

At the heart of our work is an expanded understanding of medicine.

For us, medicine is not only something that is consumed, but something that exists in relationship and in moments of presence.

Our tonics are an entry point into this wider field of care. Rather than positioning drinks as solutions or fixes, we see them as gentle companions that support people in listening to their bodies, emotions, and needs.

This perspective also shapes how we work with plants. We approach them with humility and respect, working in dialogue with nature rather than seeking to amplify or extract effects. Wellbeing, for us, arises from context, rhythm, and connection as much as from ingredients.



OUR FLAGSHIP CREATIONS

NYMPHAEA

BLUE LOTUS, BUTTERFLY PEA, ELDERFLOWER, JASMINE

DARK MATTER

ELDERBERRY, GUAVA, HIBISCUS, BEETROOT

RA SUN GOD ELIXIR

SAFFRON, CALENDULA, DANDELION, SEA BUCKTHORN

CASCARA ELIXIR

COFFEE HUSKS, CARDAMOM, STAR ANISE, LICORICE

EMERALD ELIXIR

SAGE, JASMINE, ELDERFLOWER, VANILLA

CHAGA COLA

SECRET RECIPE OUT OF REASONS...

CITRUS CHAI

SECRET RECIPE OUT OF REASONS...

TESTIMONIALS

2025

HEDONÉ FESTIVAL



ASTRAL PLANS

CASTLE COMMUNITY

GLASSCASTLE

BOOM FESTIVAL



WAKING LIFE

GOAT COMMUNITY

LABRYINTO



HEDONÉ ANNIVERSARY



INNER OUTER JOURNEY



GARBICZ FESTIVAL



PROJECT PLAYGROUND



CABARET CRAVACHE

DHARMA BUMS

BE SKIN

PER ANHALTER

SERVING EXAMPLE SIZE: ~275ML

SERVING EXAMPLE PRICE: ~€6-11



who are the brewers



*After six years of gathering herbs and foods from nature and working with nomadic festival kitchens, crafting and upcycle sparkling tonics feels second nature. For getting the knowledge of nature's rhythm, **from nature**, and not from a group ceremony in a foreign country - I am proud to say I am an ambassador and harnesser of the forests. I have now built communities based on these universal laws - now I curate mycelium performances & workshops*

/ ROBIN



*I am a ceremonial art facilitator, and botanical crafter working with plant, sound, and embodied ritual. For over seven years, I've been creating workshops, performances, and spaces where people can slow down, sense, and reconnect with the **sensual pulse of nature** within and without. My work bridges soma, spirit, and collective experience to re-enchanted how we meet medicines: through relationship, embodied presence, attunement and artistry.*

/ STEPH

why our drinks stand out

We are herbalists that work with over 44 different plants, many of which we forage ourselves. Some plants have abilities for mental clarity, calm focus, nervous system support, well being and everyday performance.

Wild Fermentation Uniqueness:

Spontaneous fermentation driven by native yeasts on herbs & leaves:

NATURAL FIZZ & MICRO NUTRIENT DEPTH
- PROBIOTIC-RICH, LIVELY TONIC

Balanced Taste and Sensory Appeal:

Natural sweetness from honey + fruits, enriched with mineral-rich botanicals that deliver:

SUSTAINED ENERGY WITHOUT CRASH, STABILIZES BLOOD SUGAR, CREATES MILD EUPHORIC, UPLIFTING QUALITIES

earths intelligence
carbonated

- WILD PROBIOTICS (✓)
- FORAGED HERBS (✓)
- SENSORY STORYTELLING (✓)
- CEREMONIAL INSPO (✓)
- LIFESTYLE & EDUCATION (✓)
- ANCIENT TO FUTURE (✓)

Tailor-made

adaptogenic / aphrodisiac infusions:

Using our knowledge and with mixing plants and known contraindications we harness their attributes:

WE CREATE FULL SPECTRUM COCKTAILS USING OUR SELF CRAFTED TINCTURES & PLANT EXTRACTS

↑ *'exclusively coming from our sister establishment Fungai Art'*

OUR DIFFERENT OFFERINGS



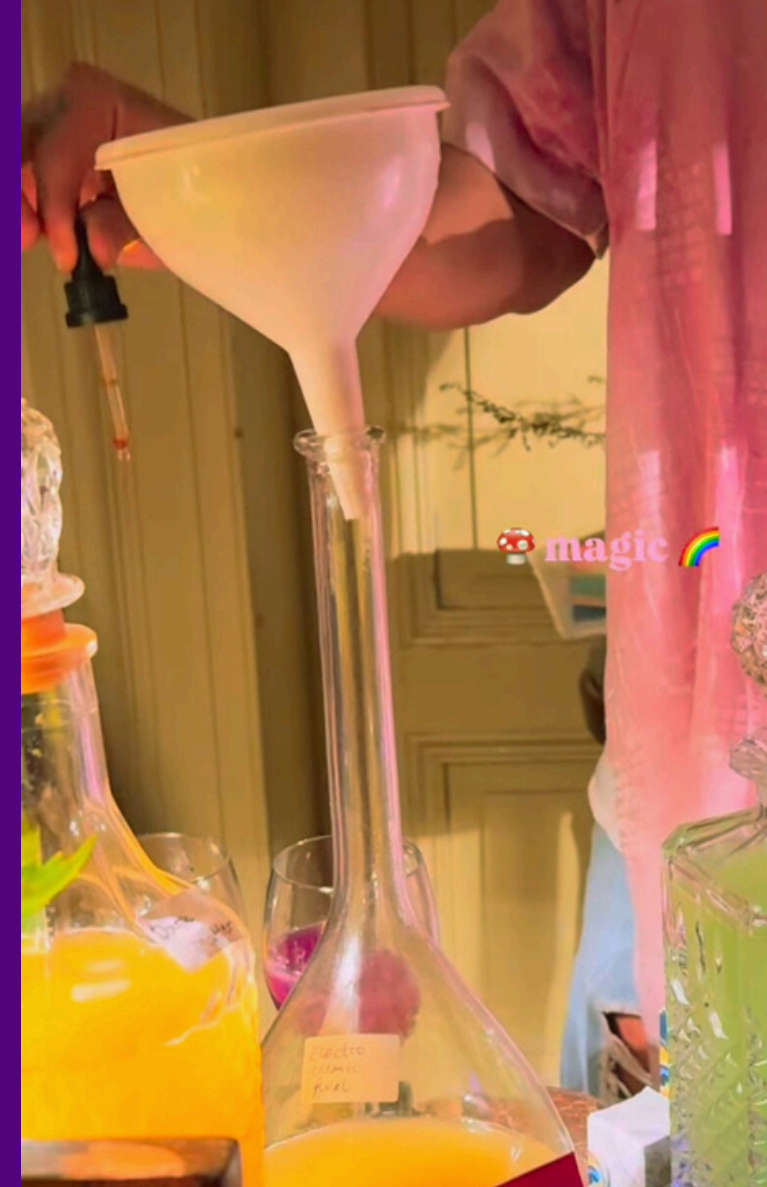
WILD TONICS

Probiotics & refreshments with natural fizz from natural yeasts & honey



ELIXIRS

Crafted to enhance vitality, holistic well-being and to enter the dream world



FUNCTIONAL INFUSIONS

Nourishing blends that support balance, cognitive clarity, and smart recovery



BOOSTER SHOTS

Convenient shots for any type of activation, grounding / wake up / sleepy / protection

plant intelligence over synthetic formulas

Each blend is thoughtfully crafted to support balance, hydration, and gentle mental clarity, using time-tested botanicals and careful fermentation techniques
Circular, upcycled sourcing — zero synthetics, full spectrum vitality

adaptogenic

Adaptogens teach the body to find calm in chaos.

Ashwagandha ·
Rhodiola ·
Shatavari ·
Ginseng · Reishi ·
Maca

entheogenic

greek “en theos”, meaning “to generate the divine within.”

Entheogens remind us that every sip can be a ceremony and a portal
Blue Lotus · Bobinsana ·
Sage · Palo Santo ·
Damiana · Mugwort

nootropic

greek “noos” (mind) and “tropos” (direction) meaning “to turn or enhance the mind.”

Nootropics awaken clarity and creativity - enhancing the mind’s ability to flow, not race.

Ginkgo Biloba · Lion’s Mane · Gotu
Kola · Guarana · Ginseng · L-Theanine

Hormonal & Emotional Balance:

(Ashwagandha, Shatavari, Maca)

Oxygenation activation:

(Ginseng, Ginkgo, Guarana, Shilajit)

Intuition opener:

Blue Lotus, Mugwort, Passionflower

Immunity & Longevity:

(Chaga, Cordyceps, Nettle, Dandelion)

Cognitive foundation & electrolytes

B1-B12 Vitamin Complex

Thiamine, Riboflavin, Niacin, Cobalamin

Magnesium, Potassium, Sodium, Chloride,
Calcium, Phosphorus

reasons to vibe with us

We work fluidly within festival ecosystems — supporting wellbeing, aesthetics, and flow while remaining reliable, fast, and self-sufficient on site.

We honour the lands and craft locally where your festival is taking place using herbs found in nature and operate on low-waste production.

With our adaptogenic add ons we're increasing the price ticket per sale.

We happily add a workshop to our offering about herbalism and/or liquid fermentation.

We'd love to explore how New Tyme Tonics could integrate naturally into your festival's rhythm and values.

*/ robin & stephanie
and the crew of tyme tonics*



get in touch with us & our liquid art

Our work is rooted in ancestral plant knowledge, reimagined in modern, accessible elixirs that feel safe, nourishing, and timelessly relevant.

Through regenerative sourcing and living plant wisdom, we craft non-alcoholic tonics for conscious dancefloors, daytime rituals, and quiet integration moments — a low-impact alternative to overstimulation.

People are craving a drink that reflects their values. Not just something to excite the system - leaving you depleted, but something that restores, uplifts, and grounds them.

Most drinks miss the soul... They forget the wild, the ritual, the quiet intelligence of plants.

We craft wild-fermented adaptogenic blends that honor reciprocity and attunement while speaking to modern life.

Gently energizing the body, softening the mind, and opening emotional clarity, while drawing the drinker back into nature's profound rhythm.

email:

tymetronics@gmail.com

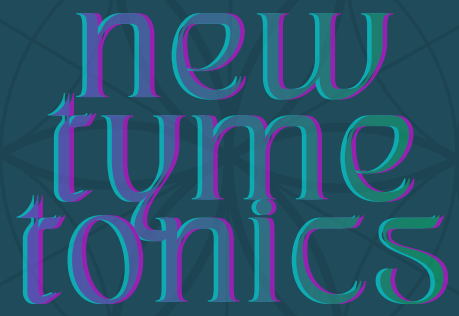
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festival booking summary

what we are

Non-alcoholic herbal tonic bar offering wild-fermented, functional drinks for conscious festivals, daytime spaces, and integration moments.

why festivals book us

- High-quality alcohol-free / low-stimulation option
- Supports daytime, sunrise & integration spaces
- low-waste production
- Reduces pressure on bars and alcohol consumption
- Aligns with conscious, artistic, ecological audiences
- ethical values

what the drinks do

Gently energize without crash, support calm focus and hydration, and help guests stay grounded and present throughout the festival.

experience & operations

- 13 festivals across 7 countries (2025)
- 7,000+ drinks served
- Fast, reliable, self-sufficient team
- Non-alcoholic, non-psychedelic
- EU company ID + HACCP compliant

optional add-ons

- Herbalism / fermentation workshops
- Adaptogenic add-ons
- Locally foraged specials (where possible)

pricing

Serving size: ~275 ml
Price range: ~€6–11

contact

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