

## THE COMPETITION

1. The competition is open to all members of the International Bartenders Association and bartenders whose employer is a member of the Hotel Association of their country.
2. There are two categories in the competition:
  - A) Creative Cocktail
  - B) Flairing Bartending Skills
3. Each country can submit not more than 1 entry (participant) for each category.
4. The Heats will be held on 2<sup>nd</sup> August 2011 at Singapore Flyer, Greek Theatre to select 6 finalists for Category A and 4 finalists for Category B for the Finals.
5. The Finals will be held on Wednesday, 3<sup>rd</sup> August 2011 at Venus Ballroom, Furama RiverFront during the Gala dinner. Cocktail Reception at 6.30 pm.

## PRIZES & AWARDS

### Cocktail & Flairing Bartending Skills Category

#### *1<sup>st</sup> Prize*

\$500 cash (Singapore Dollar)  
Champion Trophy  
Certificate of Commendation

#### *2<sup>nd</sup> Prize*

\$300 cash (Singapore Dollar)  
Trophy  
Certificate of Commendation

#### *3<sup>rd</sup> Prize*

\$200 cash (Singapore Dollar)  
Trophy  
Certificate of Commendation

#### **Merit Awards**

Certificate of participation

## RULES & REGULATIONS

1. Contestant must be dressed in Association's (IBA member) jacket or work uniform without any brand logo unless it is the logo of one of the sponsors of this year's competition.
2. Each contestant will be required to:
  - a) concoct/create one cocktail (recipe must be original and must be submitted together with the official entry forms).
  - b) prepare 2 portions simultaneously. One portion will be used for presentation, the second to be divided into 3 or 4 sherry glasses which will be served to the blind tasting panel.

#### **Please Note:**

- **Each contestant is allowed to submit only one (1) recipe.**
- **Only Sponsored Products listed (Appendix A) can be used.**
- **One (1) non listed product is allowed. The participant will need to supply his/her own if he/she needs to use it.**

3. Ingredients:
  - a) the original recipe to be submitted must consist of one basic spirit and/or liqueur supplied by the sponsors. Other ingredients may be juices/mixers or other non-alcoholic beverages.
  - b) **the maximum number of the ingredients shall be limited to SIX (6) which shall include DROPS and DASHES, except for Category B which limited to Seven (7) shall be expressed in millilitres or centilitres.**
  - c) shall not exceed SEVEN (7) centilitres (International standard) of alcoholic content. This applies to both Long & Short drink.
  - d) dairy products and their substitutes with the exception of fresh milk, cream and eggs shall not be allowed.

4. Home-made or self make ingredients or the blending of few ingredients to be counted as (one) 1, shall not be allowed.
5. The sequence of the competition shall be decided by a draw of the competitors' names.
6. Contestant shall use standard measures to determine the volume of the ingredients. Recipes shall be expressed in centilitres (cl).
7. The standard bar utensils, alcoholic beverages listed will be supplied. Should the contestant need any other than those listed, he/she will be allowed to supply his/her own.
8. Timing: The preparations, presentations and service of both the creativity cocktail and international cocktail shall be limited to **5 minutes**.
9. Preparation: All drinks may be stirred, shaken or blended in an electric mixer.
10. Garnish:
  - a) All garnishes may be pre-cut beforehand and shall be assembled during the competition proper. Only edible garnishes are permitted.
  - b) The use of flower and any kinds of candy will not be permitted.
  - c) Food dyes shall not be allowed.
11. All Cocktails will become the properties of Association of Bartenders and Sommeliers Singapore (ABSS). By participating in the contest, each participant consents to the use of his name and concoction(s), without further compensation, in all forms and media for all purposes, including advertising, promotions, publicity and/or sales and marketing materials, or any other trade or commercial purposes throughout the world and in perpetuity.
12. The Organising Committee shall be the referee to resolve any disputes, issues or problems which may occur during the course of the competition.

## SUBMISSION OF ENTRIES

All entries for the competition must be submitted to the **Association of Bartenders & Sommeliers Singapore.** (*Appendix B*)

By Fax: +65-6415 3560

By Email: [iws@shatec.sg](mailto:iws@shatec.sg)

The Organising Committee reserves the right to reject any entry that does not contain the original recipe.

## CLOSING DATE

The closing date is on Wednesday, 27<sup>th</sup> July 2011.

## EVALUATION CRITERIA

The contestant will be evaluated as follows:

1. Creativity (name association, originality, ingredients, quantities, taste and glassware).
2. Bartending skills/working techniques (product knowledge, proportion, choice of utensils, housekeeping, speed and personal appearance).

## EVALUATION PANELS

The evaluation panels will comprise 2 front-panel judges for showmanship and 3 or 4 back-panel judges for blind tasting.

## ACCOMMODATION

Accommodation will be provided on a twin-sharing basis.

## ARRIVAL & DEPARTURE

1. Participants are expected to arrive on Monday, **1st<sup>h</sup> August 2011**
2. Participants shall depart on Friday **5<sup>th</sup> August 2011**. Should a participant wish to extend his/her stay; the participant will have to pay for his/her own accommodation.
3. The Association of Bartenders & Sommeliers Singapore will provide scheduled transfers to and fro the airport. Participants who choose not to follow the scheduled transfers will have provide their own transport.

## PROGRAMME

### 1<sup>st</sup> August 2011

- a) Morning/Afternoon
- b) 7:00 pm
- c) 8.30 pm

### Monday

Arrival of Participants.  
Tiger Beer Welcome Dinner  
Competitors briefing

### 2<sup>nd</sup> August 2011

- a) Morning/Afternoon
- b) 8.00pm to 10.00pm

### Tuesday

Free & Easy.  
Heats will be conducted at Singapore Flyer, Greek Theatre to select the finalists for the Finals (Participants to check with Organiser for details)

### 3<sup>rd</sup> August 2011

- a) Morning/Afternoon
- b) 6:30 pm

### Wednesday

Free & Easy.  
Asia Pacific Cocktail Competition Grand Final and Cocktail Reception at the Venus Ballroom, Furama RiverFront Hotel.

### 4<sup>th</sup> August 2011

- a) Morning/Afternoon

### Thursday

Free & Easy.

### 5<sup>th</sup> August 2011

- a) Morning/Afternoon

### Friday

Departure of Participants



SINGAPORE HOTEL ASSOCIATION



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