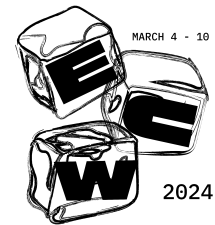


# 2024 Bartender Competition

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## ENTRY

- One entry per bartender; bartenders must be actively working at a bar or restaurant in the Edmonton metropolitan region
- Entries should “**express Edmonton in a drink,**” a creative representation of an element of our region
- Entries must be in the form of a long or short drink and be a minimum of 120ml (4oz) liquid volume (no shots)
- Entries can be for alcoholic or non-alcoholic drinks
- **Entries must be made by the official application form and received no later than February 15, 2024 at 11:59pm Edmonton local time.**
- Competitors selected for the final live round of competition will be notified by written email no later than February 25, 2024 at 11:59pm Edmonton local time.

## INGREDIENTS

- Drinks must contain **no more than seven ingredients**, including fruit juices, syrups, drops or dashes. Solid garnishes are not considered ingredients. It is acceptable to additionally spray a citrus fruit zest over the drink if specified as a garnish.
- **Recipes must contain at least 60mL (2oz) of ingredients made by a company in the Edmonton metropolitan region. Ingredients can be alcoholic or non-alcoholic.**
- Hot ingredients and premixes of any kind are not permitted without advanced written authorization by the competition organizers.
- Home preparations of syrups and oils are acceptable

## RECIPES

- Recipes entered must be the original creation of the competitor. If a competitor is thought to have plagiarized a known, existing cocktail, they will be disqualified. Recipes that are a “riff” on a classic cocktail must make note of that in their description.
- Recipes must be expressed in ounces or milliliters, with the use of ‘dashes’ and ‘drops’ limited to bitters, hot pepper sauce, oils, and the like.

## DRINKS & PREPARATION

- For the final round of the competition, drinks will be assembled in front of the judges and a live audience
- Drinks may be hand stirred, hand-shaken, or blended in an electric blender

- Competitors must supply their own bartending utensils (shaker, bar spoon, strainer, etc). Electric blender will be provided by the organizers.
- Competitors may use a cocktail torch or smoker, which they must supply. The use of fire and flames is prohibited.
- Organizers will supply basic glassware, but if the competitor requires a specialty glass, they should bring their own and enough for the judges.
- Drinks may be served straight up, or over cubed, cracked or crushed ice. Organizers will supply cubed ice, but competitors will have to crush their own using their own tools within the allotted presentation time.
- **Competitors must supply their own ingredients**
- **Competitors must prepare four cocktails in total - one for each of the three judges, and one for photographs and to give away to the live audience.**
- **Competitors must prepare their drink within a maximum of 5 minutes. Each competitor will have an additional 5 minutes to set up their station before the time starts. One point will be deducted for every 30 seconds of over-run time from each judge's scoresheet.**
- Competitors serving drinks that appear inedible or working with unhygienic methods will be disqualified and their drinks discarded without being sampled.

## **GARNISHES**

- Garnishes must be edible, but may be mounted on sticks, skewers, straws, forks, or other such common bar accessories
- Fruit for garnishes may be peeled in advanced but not sliced, wedged, or pre-cut
- Garnishes must be assembled within the five minute allotted station set up time

## **COPYRIGHT & RELEASE OF IMAGES**

- By entering this competition, competitors agree to assign copyright of their recipe and drink name to the competition organizers
- Competitors and drinks presented during the competition may be photographed (still or video) by the organizers, and copyright of these images for any use, including advertising, will be retained by the organizers
- By entering this competition, you are giving permission and assigning license to use images photographed during the competition, both still and video, to the organizers. You agree that images may be used in any media for any purpose, which may include advertising, promotion, and marketing. And that these images may be combined with other images, text and graphics, and cropped, altered or modified. This release is irrevocable, worldwide and perpetual.

## **DRINK NAMES**

- Drink names including rude, lurid, sexual words, or words associated with narcotics or brand names are prohibited

## **CONDUCT**

- Competitors are encouraged to talk to the judges / crowd while making their cocktails. Points will be awarded for general presentation and working methods.
- The competition may be recorded and broadcast, so competitors using rude and discriminatory language, or swear words will be disqualified.

## **ADJUDICATION**

- The competition organizers reserve the right to have the final decision on any matter relating to the judging of the competition
- The competition organizers will appoint the panel of judges and reserve the right to appoint new judges or replace judges before or during the competition
- Judges must remain impartial and declare any vested interest they may have in the competition or competitors. They must judge each competitor on their competition presentation and drink alone
- Each drink will be evaluated with the following criteria for a maximum total of 50 points per judge:
  - Background (the story behind your cocktail, the name) - /10 points
  - Authenticity (originality, creativity, ingredients used, etc) - /10 points
  - Technique (use of appropriate techniques, cleanliness, etc) - /5 points
  - Appearance (garnish, ice, type of glass, overall look) - /5 points
  - Taste (mouthfeel, balance, overall appeal) - /15 points
  - Presentation (performance of the bartender) - /5 points

## **LIABILITY**

- While every reasonable effort will be made, the competition organizers cannot guarantee the safe return of glassware, equipment or any product supplied by a competitor. Therefore, competitors are advised to house their tools and product in bags/boxes that enable them to efficiently gather and hold their equipment and ingredients immediately after competing.

## **RESPONSIBILITY**

- Competitors considered by the organizer to be practicing or promoting any form of irresponsible drinking will be disqualified and may be asked to leave the venue
- Competitors must conduct themselves in a safe manner, and any action considered by the organizers to endanger fellow competitors, judges, or spectators will result in instant disqualification and possible ejection from the venue.