



MONTENEGRO/ UKBG NATIONAL COCKTAIL COMPETITION 2017

Regional Heats

Scotland Heat: Edinburgh Monday 12th June 2017

England Heat: London Monday 26th June 2017

Final: London 11 September 2017

All the venues are to be confirmed but the competitions will be held during the day.

COMPETITION RULES

- For the heats you will be asked to make a twist on a classic Manhattan, Negroni or Mule cocktail
- The winner of the Final will **represent the UKBG at the IBA World Cocktail Competition 2018**. There also will be prizes for second, third and best technical. The winner will also travel to Italy to visit the Amaro Montenegro Distillery and present his winning cocktail at the Amaro Montenegro competition in Italy at the end of September.
- **Deadline for entries** are as follow: **Mon the 5th June**.
- Please **Email all your entries to** at fab.immovilli@gmail.com with Montenegro UKBG Cocktail Competition in the subject line
- The dress code is smart casual for the heats.
- Cocktails will **only** be judged on **Appearance, Aroma, Taste and inspiration**.
- **The best technical competitor** of each heat will qualify to the final.
- In the Heats **4 glasses** (3 for the juries, 1 for the photo) will be sufficient in the heat.
- Each competitor is limited to **seven (7) minutes** in mixing the drinks.

- Amaro Montenegro will be provided for the competition.
- Competitors are welcomed to use other products of Amaro Montenegro Group range

Select

<https://www.thewhiskyexchange.com/p/33502/aperitivo-select>

Vecchia Romagna

<https://www.thewhiskyexchange.com/p/8439/vecchia-romagna-brand>

- Competitors to bring **their own glasses and equipment**. Glasses must be with no identifiable signs. E.G. logos, marks etc.
- 1- **Minimum 30 ml** (or more) of Amaro Montenegro and maximum 5 ingredients including dashes, drops, sprays etc (garnish is not considered an ingredient unless it affects the flavour of the drink)
 - 2- Competitors must specify which classic cocktail they were inspired by.
 - 3- The style of serve and the method of making the cocktail is the competitors' choice
 - 4- Infusions, barrel ageing of ingredients and homemade products, **are** all allowed however to be eligible to enter the competition they must be easily made and a full recipe must be included.
 - 5- Competitors have 7 minutes to complete the drinks. If you exceed this time, you will receive an automatic deduction of **3 points on technical final score**.
An additional **20% will be deducted from the final cocktail score**. (I.E. if your score is 100 points 20 points will be deducted, if your score is 50 points 10 points will be deducted).
 - 6- Any substitutions and questionable ingredients in a competitor's original recipe must have the approval of the UKBG Committee before mixing.

UKBG/Montenegro Technical Jury Sheet

Judge: _____ Signature: _____

Contestant No: _____

Each competitor starts with 30 points, with points being deducted for the following:

	Maximum Deduction	Deducted Points
1. Not Chilling Glassware and shaker: you must ensure that glassware is chilled before pouring your cocktails	3	
2. Not Emptying Excess Water: you must ensure that you empty the excess water from the glasses and the shaker before pouring the cocktails.	2	
3. Presentation of Bottles Consider that bottles are facing audience	1-2	
4. Improper handling of equipment and glassware: is your glassware clean, and are you using your tools properly when making the drink.	3	
5. Not using ice scoop or tongs: for hygienic and professional reasons, you must use an ice scoop and tongs when putting ice in your drink and for placing the garnish.	1-3	
6. Spillage: you must ensure that at all stages of the drink making process that you don't spill anything outside the shaker or the glass.	3	
7. Overpouring/Underpouring: you must ensure that your portions are correct when making the drinks and that you are not topping up with ice to cover for short pouring and/or leaving unpoured product in the shaker.	1-3	
8. Unnecessary handling of fruit and garnishes: handle the garnish when you are finishing off the drink, as to repeatedly handle the garnish looks unsanitary and unprofessional.	1-3	
9. Social Skills/Overall Presentation: Show knowledge of the sponsor. Explain the ingredients you used and why. Look as confident & relaxed as you can when you are making the drink, and ensure that the drink you present is one you would want to receive.	1-5	
10. Exceeding Time Limits: you have 7 minutes to complete the drinks. If you exceed this time, you will receive an automatic deduction of 3 points,	3	
Total Points (Subtract total deductions from 30)	30	