



THE COMPETITION

1. The competition is open to all members of the (UBCM) Union of Bartenders & Cocktails of Macau, non-members must register before competition date.
2. All competitors must create a Tea Inspired Cocktail (only Dilmah® Tea is allowed)
3. Maximum 40 bartenders will be selected to present their cocktail
4. The Competition will be held on 12th December 2018 in **Antica Trattoria Restaurant & Bar**. All competitors must arrive the venue before 12PM.

RULES & REGULATIONS

1. Contestant must be dressed in association's or work uniform.
2. Each contestant will be required to:
 - a) Create one cocktail (recipe must be original and must be submitted together with the official entry forms).
 - b) Prepare 5 portions simultaneously. One portion will be used for presentation; the others will be served to the judges for taste and garnish evaluation.

Please Note:

- Each contestant is allowed to submit only one (1) recipe.
 - Only Sponsored Products listed (Appendix A) can be used.
3. Ingredients:
 - a) The original recipe to be submitted must necessarily contain a minimum of 15ml of De Kuyper liqueurs product range. Contestants must prepare their own juices and Dilmah Teas in the venue.
 - b) The maximum number of the ingredients shall be limited to nine (9) which shall include DROPS, DASHES and FRUIT ZESTS.
 - c) Shall not exceed seventy (70) milliliters (International standard) of alcoholic content. This applies to both long and short drinks.
 - d) Dairy products (milk, cream and eggs), fresh fruits and any kind of soft drinks are allowed.
 4. Home-made sugar syrups are not allowed. Regular 1 to 1 sugar syrup will be provided. Participants may use any of the flavor range of Giffard Syrups.
 5. The sequence of the competition shall be decided by a lucky draw held on the Competition Venue after the briefing.
 6. Contestant shall use standard measures to determine the volume of the ingredients. Recipes must be expressed in milliliters (ml).
 7. All products listed (Appendix A) will be supplied by UBCM and available to use. Bar tools and Glassware should be brought by the participants on their own.
 8. Garnish: Participants must prepare within fifteen (15) minutes before going to stage garnishes for all portions and shall assembled them during the competition. Only edible garnishes are permitted.
 9. Preparation: Drinks can be concocted using any method preferred.
 10. Timing: The preparations and presentations of the Tea Inspired Cocktail shall be limited to seven (7) minutes, competitors are encouraged to speak in English during their presentation.
 11. All Cocktails will become property of the Union of Bartenders & Cocktails of Macau (UBCM). 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 Organizing Committee shall be the referee to resolve any disputes, issues or problems that may occur during the course of the competition.

SUBMISSION OF ENTRIES

All entries for the competition must be submitted to the Union of Bartenders & Cocktails of Macau. (Appendix B)

By Email: info@macaubartenders.org

For any issue regarding the competition contact by phone:

+853 62663304 (Mr. Bruno Santos).

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

CLOSING DATE

All entries must be submitted on or before Saturday the 8th of December 2018.

EVALUATION CRITERIA

The contestant will be evaluated as follows:

1. Creativity (name association, story, originality, ingredients, quantities, taste and glassware);
2. Bartending skills / working techniques (product knowledge, proportioning, choice of utensils, barkeeping and speed);
3. Cocktail presentation to the judges and personal appearance;
4. Garnish and taste of cocktail.

EVALUATION PANELS

The evaluation panels will comprise of 4 judges for showmanship and tasting. There will be 2 appointed judges to evaluate the Garnish Round.

ARRIVAL & DEPARTURE

1. Participants are expected to arrive on Wednesday, 12th December 2018 before 12PM for competition briefing and sequence draw.
2. Participants shall depart after prize awards are presented.

PRIZES & AWARDS

1st Prize

- Champion Trophy
- Representing Venue Trophy
- Participate in Dilmah School of Tea in Sri Lanka (5th to 11th February 2019)
- Represent Macau in Asia Pacific Cocktail Championship – Singapore 2019

2nd Prize

- 1st Runner Up Trophy
- Represent Macau in Gang-Dou Cocktail Competition – Taiwan 2019

3rd Prize

- 2nd Runner Up Trophy

ARTDECO Award (Best Garnish)

- Cocktail Art Trophy

Participants

- UBCM / Sponsors Gifts
- Certificate of participation for all competitors.