



## **BOMBAY SAPPHERE/ UKBG NATIONAL COCKTAIL COMPETITION 2011**

### **Grand Final**

**London:** Monday the 4<sup>th</sup> July

### **Regional Heats**

**London and South:** Tuesday 07<sup>th</sup> June 2011  
**North and Scotland:** Tuesday 21<sup>st</sup> June 2011

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

### **Key Points**

- On the entry form there will 3 questions regarding Bombay Sapphire you can find the answers on [www.bombaysapphire.com](http://www.bombaysapphire.com)
- For the heats you will be asked to make a twist on a Tom Collins with relaxed rules. Please see rules on page 3.
- The finalists will be decided on their Twisted Tom Collins creation.
- The finalists will have to create an after dinner Cocktail with IBA rules (Rules on page 3) as well as make the Twisted Tom Collins again.
- The winner of the after dinner cocktail will **represent the UKBG at the World Cocktail Competition. There also will be prizes for second, third and best technical.**
- **The 3 most promising Tom Collins winners will, through their own initiatives and in partnership with BOMBAY SAPPHERE gin, drive awareness and buzz around their cocktail for 3 months.**
- The Tom Collins Ultimate winner will go to a trip to Tuscany in November.

## GENERAL COMPETITION RULES

- **Deadline for entries** are as follow:  
**Tue the 31<sup>st</sup> May** for the Twisted Tom Collins for the Heats.  
**Mon the 27<sup>th</sup> June** for The After dinner Cocktail for the Finalists.
- Please **Email all your entries to Stefano Cossio** at [s.cossio@hotmail.co.uk](mailto:s.cossio@hotmail.co.uk) with Bombay Sapphire/UKBG Cocktail Competition in the subject line
- There will be a final shake-off in the final to decide the winner of the After-Dinner in the final.
- **Open to only UKBG members, but all bartenders can join the UKBG on the day of the comp for a special rate of £ 25**  
Please visit [www.ukbg.co.uk](http://www.ukbg.co.uk) for more information.
- The dress code is smart casual for the heats.
- **In the final all competitors are required to compete in a suit**
- Cocktails will **only** be judged on **Appearance, Aroma and Taste**.
- **Efficiency prize will be awarded by the UKBG to highest scoring technical competitor with the best tasting cocktail.**
- In the Heats **4 glasses** (3 for the juries, 1 for the public) will be sufficient in the heat.
- In the Heats each competitor is limited to **seven (7) minutes** in mixing the drinks, including assembly of the garnishes
- **Bombay Sapphire will be provided for heats and final. Gentleman Jack will be provided in the final.**
- Competitors to bring **their own glasses**. Glasses must be with no identifiable signs. E.G. logos, marks etc.

## TWISTED TOM COLLINS RULES

- 1- The drink **must** contain Bombay Sapphire, Citrus, Sugar and soda and served in a tall glass with ice.
- 2- 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.
- 3- Minimum of 35 ml of Bombay Sapphire.
- 4- Bombay Sapphire the only base spirit to be used.

- 5- The maximum number of alcoholic and non-alcoholic ingredients in the Cocktail is limited to Six (6), including syrups, fruit juices, dashes and drops and fresh fruit.
- 6- Any substitutions and questionable ingredients in a competitor's original recipe must have the approval of the UKBG Committee before mixing.

### **After Dinner Cocktail Rules:**

1. Each competitor must submit a drink recipe containing a minimum **of 35 ml of Gentleman Jack**. For more info please go to <http://www.jackdaniels.com/GentlemanJack/default.aspx>
2. The base content (volume of alcohol) of the cocktail recipe will not exceed seven (7) centiliters.
3. Each recipe will contain at least 2 (two) alcoholic ingredients but no more than four (4).
4. The maximum number of alcoholic and non-alcoholic ingredients in the Cocktail is limited to Six (6), including syrups, fruit juices, dashes and drops and fresh fruit.
5. Carbonated and non Carbonated water are allowed
6. **Dairy products** will consist **only** of milk, cream and eggs.
7. Home made - or self-made ingredients or the blending of few ingredients to be counted as one **will not be allowed**.
8. The blending of few ingredients to be counted as One (1) ingredient **is not allowed**.
9. Spraying an ingredient (vapour) from a canister shall not be allowed.
10. Only **one base alcohol is accepted**. (i.e. brandy, gin, rum, etc. will not be allowed.),
11. All drinks shall be either: hand stirred, hand shaken or blended in an electric mixer (competitors will have to supply their own blender).
12. Hot mixes/cocktails **are not allowed**.
13. Garnishes shall consist only of edible fruit or vegetables and will not be arranged so as to display identifiable signs and **must be prepared on the day**.
14. Artificial arrangements or food-dyes are not allowed.
15. Fruits, vegetables or herbs and/or items derived like leaves, stems and pips from fruits, vegetables or herbs may be used. **The use of flower and any kind of candy will not be permitted**.

16. Cocktails should be garnished only after they are prepared on stage. Placing the garnish on the glassware prior to preparing the cocktail would not be accepted.
17. Any substitutions and questionable ingredients or garnishes in a competitor's original recipe must have the approval of the **UKBG** Committee before mixing.