



MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



UKBG MONIN COCKTAIL COMPETITION 2010

London: Monday 27th September 2010
Venue: Ronnie Scott's, 47 Frith Street, London W1D 4HT
Tel: 020 7439 0747

Cocktail Competition Rules:

OPEN Cocktail competition means you can choose whichever drink you would like to make, it can be a short drink (before or after dinner) or a long drink or a fancy drink.

1. There will be a final shake-off with surprise ingredients to decide the winner.
2. For this competition **dress code is smart casual**
3. Cocktails will **only** be judged on **Appearance, Aroma and Taste**.
4. **Efficiency prize will be awarded by the UKBG to highest scoring technical competitor with the highest scoring cocktail.**
5. Each competitor must submit a drink recipe containing a minimum **of 2 cl of either Monin Liqueurs, Syrups or both.**
6. The base content (volume of alcohol) of the cocktail recipe will not exceed seven (7) centiliters.
7. Each recipe will contain at least 2 (two) alcoholic ingredients but no more than four (4).
8. 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.
9. **Competitors have a free choice on the base alcohol to be used but only one base alcohol is accepted.** (i.e. brandy, gin, rum, etc. will not be allowed.)

10. Home made - or self-made ingredients or the blending of few ingredients to be counted as one **will not be allowed.**
11. Carbonated and non Carbonated water are allowed
12. **Dairy products** will consist **only** of milk, cream and eggs.
13. The recipe shall be an original creation of the competitor and has to be **expressed in centilitres (cl)**, divided respectively into "whole numbers" (1, 3, 5 etc.) and/or "half numbers" (0.5, 1.5, 2.5 etc.), the smallest quantities being dashes and/or drops.
14. Spraying an ingredient (vapour) from a canister shall not be allowed.
15. **4 glasses** (3 for the juries, 1 for the public) will be sufficient.
16. **Monin Range will be provided.**
17. Competitors to bring **their own glasses and Equipment.** Glasses must be with no identifiable signs. E.G. logos, marks etc.
18. Ingredients may be measured using a measuring cup/jigger or freely poured.
19. All drinks shall be either: hand stirred, hand shaken or blended in an electric mixer (competitors will have to supply their own blender).
20. Hot mixes/cocktails **are not allowed.**
21. Each competitor is limited to **seven (7) minutes** in mixing the drinks, including assembly of the garnishes.
22. Garnishes shall consist only of edible fruit or vegetables and will not be arranged so as to display identifiable signs.
23. Artificial arrangements or food-dyes are not allowed.
24. 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.**
25. 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.
26. Any substitutions and questionable ingredients or garnishes in a competitor's original recipe must have the approval of the **UKBG** Committee before mixing.
27. If you have any questions about the rules please contact Luca Cordiglieri at straightluca@mac.com
28. Please **Email your entry by the 20th September to Luca Cordiglieri** at straightluca@mac.com with Monin/UKBG Cocktail Competition in the subject line

29. Where to find Monin

Venus www.venusplc.com
Coe's Vintners www.coevintners.com
Speciality Drink www.specialitydrinks.com
Amathus www.amathusdrinks.com
Gerry's www.gerrys.uk.com

For more unusual flavours

The Drink Shop www.thedrinkshop.com
Udal Supplies <http://store.udalsupplies.co.uk/>

30. Below are the contact details for your area Chairman

Scotland Area

Chairman - Regis Lemaitre
Tel: 01259727829 / Mob: 07985538282
Email: regis@regiswhiskymad.co.uk

Northern Area

Chairman - John Farrell,
Duke of York, Blackpool
Tel: 01253 625218
Email: rainhamway@btinternet.com

London & South East

Chairman – Sebastian Guesdon
Tel: 07766881746
Email: sebastian.guesdon@hotmail.com

Thames Valley & South West

Chairman - Chris Underwood
South Lodge Hotel, Horsham, West Sussex
Tel: 01403 891711 / Mob: 07949746314
Email: CUnderwood@southlodgehotel.co.uk