



**AKVINTA
VODKA**

AKVINTA/ UKBG NATIONAL COCKTAIL COMPETITION 2010

Grand Final

London: Tuesday 11th May

Venue: Buddha Bar, 8 Victoria Embankment London WC2R 2

Regional Heats

London: Tuesday 13th April 2010

Venue: Rockwell at The Trafalgar Hotel 2 Spring Gardens, London SW1A 2TS

South West: Tuesday 20th April 2010,

Venue: Pennyhill Park Hotel and The Spa, London Road, Bagshot, Surrey, GU19 5EU

Glasgow: Tuesday 27th April 2010

Venue: Blue Dog, 151 West George Street, Glasgow G1 2JJ

Prizes

Grand Final

First Prize £750 plus the chance to represent the **UKBG** at the World Cocktail Competition in Singapore in November. For more info go to <http://iba-world.net/english/congress>

Second £500

Third £250

Efficiency Prize £150

Best Food matching (only in the final) Dinner for 2 at a prestigious restaurant

Regional Heats

1. The winner of each regional heat will win a prize of £100.
2. The best Efficiency competitor £50

Food Matching (Only in the final)

Akvinta is the First Luxury Mediterranean Vodka, made from Organic Italian Wheat and Dalmatian Spring water.

Whilst the Brands Organic status, the purity and quality of its ingredients as well as its distinctive nose and luxurious taste are important, we are keen to emphasize the brands Mediterranean heritage and its culture of enjoying drinks with food.

We would therefore like the finalists to create something special and match their Cocktails with Mediterranean Style foods to win dinner for two at a top Restaurant.

Akvinta will also feature these Cocktails in the Consumer Media, and will credit the competitors appropriately.

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 in the final to decide the winner.
2. **Open to only UKBG members, but all bartenders can join the UKBG for £ 35. Please contact the area Chairman or visit <http://www.ukbg.co.uk/join-ukbg.html>**
3. 1 bottle of Akvinta will be supplied upon request. **To receive it** please email John Jeffrey at john.jeffrey@akvinta.hr with the following details:
Name Surname, Delivery address, Mobile Number, Email address
4. The dress code is smart casual for the heats.
5. **In the final all competitors are required to compete in a suit**
6. Cocktails will **only** be judged on **Appearance, Aroma and Taste**.
7. **Efficiency prize will be awarded by the UKBG to highest scoring technical competitor with the best tasting cocktail.**
8. Each competitor must submit a drink recipe containing a minimum **of 3.5 cl of Akvinta**
9. The base content (volume of alcohol) of the cocktail recipe will not exceed seven (7) centilitres.
10. Each recipe will contain at least 2 (two) alcoholic ingredients but no more than four (4).
11. 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.
12. Carbonated and non Carbonated water are allowed

13. **Dairy products** will consist **only** of milk, cream and eggs.
14. 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.
15. Home made - or self-made ingredients or the blending of few ingredients to be counted as one **will not be allowed**.
16. The blending of few ingredients to be counted as One (1) ingredient is not allowed.
17. Spraying an ingredient (vapour) from a canister shall not be allowed.
18. Only **one base alcohol is accepted**. (i.e. brandy, gin, rum, etc. will not be allowed.),
19. **4 glasses** (3 for the juries, 1 for the public) will be sufficient.
20. **Akvinta Vodka will be provided**.
21. Competitors to bring **their own glasses**. Glasses must be with no identifiable signs. E.G. logos, marks etc.
22. Ingredients may be measured using a measuring cup/jigger or freely poured.
23. All drinks shall be either: hand stirred, hand shaken or blended in an electric mixer (competitors will have to supply their own blender).
24. Hot mixes/cocktails **are not allowed**.
25. Each competitor is limited to **seven (7) minutes** in mixing the drinks, including assembly of the garnishes.
26. Garnishes shall consist only of edible fruit or vegetables and will not be arranged so as to display identifiable signs.
27. Artificial arrangements or food-dyes are not allowed.
28. 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**.
29. 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.
30. Any substitutions and questionable ingredients or garnishes in a competitor's original recipe must have the approval of the **UKBG** Committee before mixing.
31. If you have any questions about the rules please contact Luca Cordiglieri at straightluca@mac.com

32. 6 or 8 Bartenders qualify to the Grand Final from Glasgow Heat depending on attendance.

12 Bartenders qualify to the Grand Final from London Heat

12 Bartenders qualify to the Grand Final from Surrey Heat

33. **Deadline for entries** are as follow:

Wed the 7th April for London Heat

Wed the 14th for Surrey Heat

Wed the 21st April for Glasgow Heat

34. Please **Email your entry to Luca Cordiglieri** at straightupluca@mac.com with Akvinta/UKBG Cocktail Competition in the subject line

35. Below are the contact details for your area Chairman

Scotland Area

Chairman - Regis Lemaitre

Tel: 01259727829 / **Mob:** 07985538282

Email: regis@regiswhiskymad.co.uk

London & South East

Chairman – Sebastian Guesdon, Straight Up Solutions

Tel: 07766881746

Email: sebastian.guesdon@hotmail.com

Thames Valley & South West

Chairman - Chris Underwood,

South Lodge Hotel, Lower Beeding, Horsham, West Sussex, RH13 6PS

Tel: 01403 891711 / **Mob:** 07949746314

Email: CUnderwood@southlodgehotel.co.uk