



CHIVAS MASTERS 2018 COCKTAIL COMPETITION

OFFICIAL RULES AND TIPS

Entry & Preparation

1. One entry per person. Entrant must be 21 years old or above by the time of entry.
2. Entrants should submit one original recipe in line with the theme of 'Community.'
3. Entries must be in the form of long drinks, not shots.
4. Each recipe must contain a minimum of 30ml (1oz) of the instructed Chivas Regal product, and the total combined alcoholic ingredients must be equivalent to no more than 100ml (3.5oz)
5. Drinks must not contain more than 7 ingredients, including fruit juices, syrups, drops, or dashes. Solid garnishes are not considered ingredients. It is acceptable to additionally spray a citrus fruit zest over the drink if specified as a garnish.

With a few exceptions it is the simplest drinks that have gone on to become classics; therefore judges will favour simple serves with fewer ingredients.

6. Should you wish to include hot ingredients, premixes of any kind, or home preparations, please notify the competition organisers in writing as soon as possible, at least 10 days before the local competition day.

Judges will favour recipes which can be easily replicated, therefore it is encouraged to use ingredients that are readily/ widely available proprietary products, fruits and commonly found bar products.

7. Ingredients may be measured using a jigger or similar measure or freely poured.
8. Drinks may be hand stirred, thrown, hand shaken or blended in an electric mixer.
9. Recipes entered must be expressed in 'shots,' ounces (US), or millimeters with the use of 'dashes' and/or 'drops' limited to bitters, hot pepper sauce and the like. Fruit juice quantities must be stipulated e.g. 'squeeze of lime' is unacceptable.
10. Garnishes must be edible but may be mounted on sticks, skewers, straws, forks or other such common bar accessories. Use of edible fruits, herbs, leaves and spices, may include sprigs, peels, barks, fruit shells, etc. Any flowers and petals used must be of the edible variety.
11. Recipes entered must be the original creation of the competitor and if a competitor is thought to have plagiarized a known, existing cocktail, they will be disqualified.



At the Local Final

1. All recipes must be written down (printed) accurately in full, complete with inspiration for each drink and presented to each judge before their competition/ presentation begins
2. Drinks must be assembled in front of the judges.

Competitors are encouraged to talk to the judges while making their drink. Points will be awarded for general presentation and working methods. Competitors using rude or swear words will be disqualified.

3. Each competitor must make two identical serves of their cocktail recipe (one of the judges and one for the photographer).
4. Competitors must be able to prepare their cocktail within a maximum of 5 minutes, but additionally will be given a further 5 minutes, prior to making their drinks, to familiarize themselves with the bar area and prepare all equipment/ ingredients.

Tip: It is advisable for competitors to practice their drink along with their delivery and presentation. On the day, timings will be strict and once the time is up they will have to stop, regardless of whether they have finished or not.

5. Fruits for garnishes may be peeled in advance, sliced, wedged or pre-cut in any other way.
6. Competitors must supply their own bartending utensils (shaker, bar spoon, strainer, etc.)
7. Cocktails may be presented in any shape of glass, cup or other hygienic and safe receptacle. The organizer will supply limited basic glassware, but competitors are advised to bring their own. Please note that this means 2 of each.

Note that points are awarded for presentation. No brand name or logo other than the regular discrete mark of the glassware manufacturer should be visible (Chivas brand excepted, if applicable).

8. The organisers will supply frozen cubed ice (approx. 25ml/1 inch square). Please inform if crushed ice, or ice block is required.
9. Drinks may be served hot (with organiser's written consent), straight up or over-cubed, cracked, or crushed ice.
10. Competitors serving drinks which appear inedible or working with unhygienic methods will be disqualified and their drinks discarded without being sampled.

For further details, please consult the full Terms & Conditions.