

Hong Kong Exhibition Services Ltd



Hong Kong Bartenders Association











Supporting Associations:

Australian Bartenders Guild

Associao Brasileira de Bartenders

Czech Bartenders Association

Dansk Bartender Laug

Finlands Bartenders och Supporters Klubb

Deutche Barkeeper Union

Nippon Bartenders Association

Netherlandse Bartenders Club

New Zealand Bartenders Guild

Philippines Bartenders League

Polish Bartenders Association

Association of Bartenders Singapore

Swedish Bartenders Guild

Bartenders Association Taiwan

Korean Bartenders Association

Thai Bartenders Club

Saigon Bartenders Club

Macau Bartenders Association

Running in Conjunction with:









6-9 May 2009
Hong Kong Convention & Exhibition Centre

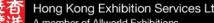


Co-organiser:











Foreword

In continuing the hype and vibe of Asian Open Cup – Creative Classic & Bartending Flair 2007, the organising committee is proud to announce the debut of the *Allworld Open Cup – Creative Classic & Bartending Flair 2009 –* an enhanced and refined platform which invites contestants from around the world to cultivate and present their talents. As usual, the competition is to be held in conjunction with HOFEX 2009 in giving all visitors most exciting moments and captivating scenes!

To further promote the Art of Mixology, the organisers – Hong Kong Bartenders Association and Hong Kong Exhibition Services Ltd., have joined hands in gathering all the elites and expertise from Australia, Brazil, China, Czech Republic, France, Germany, Italy, U.S. and more to compete yet exchange ideas at this international arena. To make the Flair more resounding, we cordially request your support and participation.

Please complete the entry form enclosed and submit on or before 28 March 2009. We look forward to seeing you in *Allworld Open Cup – Creative Classic & Bartending Flair* 2009!

Yours sincerely,

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President of Hong Kong Bartenders Association

Competition Details

Day 1 6 May 2009 (Wednesday)

14:00~17:30 Classical Cocktail Competition

(Hong Kong and Macau Region /

International)

Prizes and Awards Presentation

(Sponsored by Pravda Vodka, Les Vergers Boiron Fruit Puree, 1883 Syrup)

Day 2 7 May 2009 (Thursday)

11:00~17:30 Classic Cocktail Competition

(International) & Flairtending Competition (Hong Kong and

Macau Region)

Prizes and Awards Presentation

(Sponsored by Mozart Amadé Choc Orange, Les Vergers Boiron Fruit Puree, 1883 Syrup)

Day 3 8 May 2009 (Friday)

11:00~15:00 Flairtending Cocktail Competition

(International)

Prizes and Awards Presentation

(Sponsored by Les Vergers Boiron Fruit

Puree, 1883 Syrup)

16:00~18:00 Hong Kong Bartenders Association

Anniversary Party

Day 4 9 May 2009 (Saturday)

13:00~16:30 Cocktail University

Presented and demonstrated by

Champion Bartenders

Rules & Regulations

Classical Cocktail Competition:

- 1. Each contestant is required to create and prepare one Classical Cocktail.
- 2. The time limit is five (5) minutes.
- 3. No more than seven (7) ingredients are to be used.
- 4. Evaluation criteria as below:
 - Taste
 - Showmanship
 - Presentation
 - Measurement
 - Time Management

Flairtending Cocktail Competition:

- 1. Each contestant is required to create and prepare one long drink.
- 2. The cocktail to be created in any style.
- 3. Any method may be used to prepare the cocktail.
- 4. The time limit is five (5) minutes.
- 5. No more than seven (7) ingredients are to be used.
- 6. At least 30ml of sponsors' product must be included in the recipe.
- Both bartending flair and the cocktail aspects will be judged. The cocktail will be judged based on presentation and taste.
- 8. Competitors must supply their own equipment for use on stage.
- 9. All bottles must be full sized (70~75ml). [37.5ml are not permitted]
- 10. Juices may be poured into non-brand recognizable bottles. (i.e. All labels must be removed)
- Competitors are to provide background music on CD labelled clearly with contestant's name & establishment.

Prizes & Awards

- Cash Award for each competition category
- Trophies for each competition category
- Certificate & Souvenir for all participants



ENTRY FORM

ALLWORLD Open Cup- Creative Classic & Bartending Flair 2009

Deadline for enrolment by **28 March**, **2009** Enrolment Form (please photocopy as needed) Each competitor is welcome to join Day 1-3 competition

Name of Competitor
Country / Region
Competition Date
Employing Establishment
Job Title
Tel
Fax
Email
Address
Name of General Manager / F & B Manager
Name of Drink
Garnish
Recipe (in centilitres)
Method of Preparation
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Kindly send the completed enrolment form to:

Contact person: Ms Angel Wong Tel: +852 2804 1500

Fax: +852 2528 3103 Email: angel@hkesallworld.com

Mail: Hong Kong Exhibition Services Ltd Unit 2010, 20/F., China Resources Building 26 Harbour Road, Wanchai, Hong Kong

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