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Hong Kong Exhibition Services Ltd

Co-Organiser:



Hong Kong Bartenders Association

Sponsors:

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- Australian Bartenders Guild
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- Czech Bartenders Association
- Dansk Bartender Laug
- Finlands Bartenders och Supporters Klubb
- Deutche Barkeeper Union
- Nippon Bartenders Association
- Nederlandse 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:



AN
ALLWORLD
EXHIBITIONS
EVENT

ALLWORLD OPEN CUP

CREATIVE CLASSIC & BARTENDING FLAIR



6-9 May 2009

Hong Kong Convention &
Exhibition Centre

Organiser:



Hong Kong Exhibition Services Ltd
A member of Allworld Exhibitions

Co-organiser:



Hong Kong Bartenders Association

Running in Conjunction with:





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,

Neil Wong
President of Hong Kong Bartenders Association

COMPETITION DETAILS

Day 1 14:00~17:30	6 May 2009 (Wednesday) 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 11:00~17:30	7 May 2009 (Thursday) 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 11:00~15:00	8 May 2009 (Friday) 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 13:00~16:30	9 May 2009 (Saturday) 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.
7. 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)
11. 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 _____

Kindly send the completed enrolment form to:

Contact person: Ms Angel Wong

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