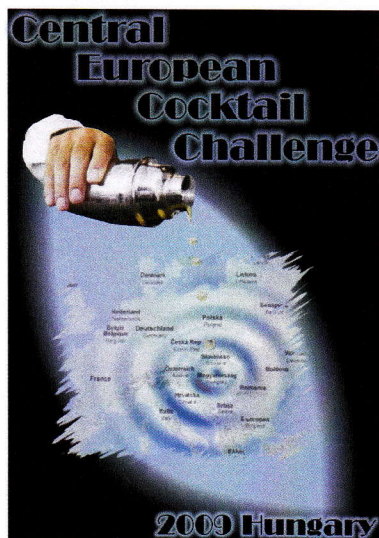




Section of Barmen in Hungary  
Member of IBA since 1979



Magyar Bármixer Unió  
Budapest



## INVITATION



Dear Mr. President, dear Friends in the neighbour countries, as follows: **ÖBU/Austria; DBS/Slovenia; HUB/Croatia; SKBA/Slovak Republic, CBA Czech Republic; ABPR/ Romania; and PBA/Poland.**

Let me cordially inform you that Mr. Krisztian Garamvölgyi /our National Champion Y 2009 / with contribution of SBH/Hungary will organize the 1th C.E.C.Ch. as Central European Cocktail Challenge.

**You Mr. President of the Guild and one classic competitor are kindly invited for the costs of the organiser.**

**(Inclusive accommodation for two nights and meals but no travel expenses)**

*for other guests or friends rooms are available for special price: single room with half board for 75 € /each / night, or double room with half board for 52 € / each / night !*

The competition will take place in Nagykanizsa and in Zalakaros on **18 -19 November 2009**  
accommodation: [www.wellnesshotelmendan.hu](http://www.wellnesshotelmendan.hu) see also: [www.zalakaros.hu/en](http://www.zalakaros.hu/en)

All competitors should prepare **two drinks** one fancy drink and one cocktail /dry or sweet/, see the application forms and sponsors list attached.

We do not charge starting fee for the competition, but we would be very appreciate if your competitor can donate one or two pieces used or new working tools for the students of the school in Nagykanizsa.

Please find more info, and the program, also in attachment!

**Please confirm my letter and send your registration asap !**

You may have any questions, please don't hesitate just call me on: 00 36 20 9 316 416  
skype: kotai.attila or email me: [attila.kotai@chello.hu](mailto:attila.kotai@chello.hu)

We hope we'll see you in Zalakaros soon.

With Regards:  
Attila Kotai  
President SBH

Budapest, 27 November 2009

## PROGRAM Zalakaros 2009 Hungary

1.day **Practical Catering School *Thúry György SZK Iskola 8800 Nagykanizsa Kisfaludy str. 2.***

18 November

**until noon:** Arrival in the Hotel MenDan Zalakaros. see the web site of the hotel.

**>> Those, who are coming later, please arrive direct in the school at latest at 15:00! <<<**

12:30 Go for lunch, approx. 20 min. by car in a catering school (venue of the competition)

13:00 Lunch together in the school **8800 Nagykanizsa Kisfaludy str.2.**

14:00 Marie Brizard presentation by mr. Nicolas Destor brand ambassador

15:00 Coffee break and **start number drawing**

15:15 Student's flair show

15:30 **Start Fancy Competition** guild dress !

17:15 Student's flair show

18:00 Delivery of certificate

18:15 Press conference

18:45 Back to the hotel

20:00 Dinner in the hotel's restaurant Saphir, **Award of Fancy competition.**

21:15 Ararat brandy & Cigar evening

2.day **Hotel MenDan Thermal Zalakaros**

19 November

Breakfast individually.

10<sup>00</sup> Wellness or sightseeing in Zalakaros, trip by bus to Kis-Balaton, Keszthely.

**for presidents and competitors for free, for the others 3000.-/each**

13<sup>30</sup> Lunch together, in the Hotel MenDan Coral Restaurant.

**for presidents and competitors for free, for the others 3000.-Ft/each**

14<sup>30</sup> **start number drawing** for cocktail competition

14<sup>45</sup> Mixer Puree presentation and non alcoholic cocktail taste.

15<sup>15</sup> Zalakaros and the Region presentation

16<sup>00</sup> **Champion's League - Zalakaros Cocktail 2009 competition** (guild dress)

19<sup>00</sup> Go for dinner by stagecoach into weinehouse **Kránicz Borház**

19<sup>30</sup> **Hungarian evening – Wine tasting - Gulyás Party – Award ceremony**  
(smart or guild dress)

**for presidents and competitors for free, for the others 4000.-Ft/each**

22<sup>00</sup> Back to the Hotel

3.day

20 November

Breakfast individually.

11<sup>00</sup> Check Out

ENJOY YOUR STAY IN HUNGARY



## Central European Cocktail Challenge Fancy 2009 Hungary

Country/Guild(orsz.): \_\_\_\_\_

Competitor(versenyző)(Mr/Miss/Mrs): \_\_\_\_\_

Place of Employment(munkahely): \_\_\_\_\_

Competitor's(versenyző) Email : \_\_\_\_\_

Competitor's (versenyző) mobile phone: \_\_\_\_\_

Name of the drink (koktél neve): \_\_\_\_\_

(( with hint to the place, land, region or hotel, etc. )(az ital neve utaljon Zalakarosra, a környékre, a régióra, a hotelre stb.))

No	CL.	RECIPE(recept)	BRAND NAME(forgalmazó neve)
1			
2			
3			
4			
5			

*Maximum 5 ingredients and not more than 7cl of alcohol as base.*

Garnish(dekoráció): \_\_\_\_\_

Prepared by: (készítési mód): shaker blender or mix.glass: (please indicate) : \_\_\_\_\_

Contact Person(koktált személy): \_\_\_\_\_ Title (titulus): \_\_\_\_\_

Checked and approved by Guild President(nem kell kitölteni):

E-mail :

Fax/Tel:

Deadline(nevezési határidő): **24.<sup>00</sup>h 13. November. 2009**

Mail to (jelentkezés): [info@mbu.hu](mailto:info@mbu.hu)

Head Organizer: KIKI

Attila Kótai Tel: +36 20 9316416

Fancy

## Central European Cocktail Challenge Fancy 2009 Hungary

Country/Guild(orsz.): \_\_\_\_\_

Competitor(versenyző)(Mr/Miss/Mrs): \_\_\_\_\_

Place of Employment(munkahely): \_\_\_\_\_

Competitor's(versenyző) Email : \_\_\_\_\_

Name of the drink (ital neve):

No	CL.	RECIPE(recept)	BRAND NAME(forgalmazó neve)
1			
2			
3			
4			
5			
6			
7			

*Maximum 7 ingredients and not more than 7cl of alcohol as base.*

Garnish(dekoráció): \_\_\_\_\_

Shake or mix.glas or blender, pls indicate one(készítési mód) : \_\_\_\_\_

Contact Person(kontakt személy):

Title (titulus):

Checked and approved by Guild President(nem kell kitölteni):

E-mail :

Fax/Tel:

Deadline(nevezési határidő): 24.<sup>00</sup>h 13. November. 2009

Mail to (jelentkezés): [info@mbu.hu](mailto:info@mbu.hu)

Head Organizer: KIKI

Attila Kótai  
Tel: +36 20 9316416

**ITALLISTA kötelezően, csak**

**ezek használhatók !**

**DRINKLIST**

....you should use only these, no excuse !

**Heinemann Brands**

**vodka:**

Sobieski Vodka  
Danska Danish Vodka  
Danska Vodka Citrus  
Danska Vodka Currant  
Russian Standard Original

**tequila :**

Sierra Tequila Silver  
Sierra Tequila Reposado  
Sierra Tequila Antigo  
Sauza Tequila Blanco  
Sauza Tequila Gold

**whiskey and whisky :**

**bourbon :**

Jim Beam  
Jim Beam Black  
Jim Beam Destilla

**canadian:**

Canadian Club

**scotch:**

Laphroaig 10 years  
Whyte & Mackay whisky

**rum :**

Old Pascas Ron Blanco  
Old Pascas Ron Negro  
Old Pascas 73%

**gin :**

Finsbury Gin  
Finsbury Platinum Gin 47%

**cachaca :**

Pitu

**Likőrök/liqueur :**

Berentzen Apfelkorn-Alma/Apple  
Berentzen Saurer Apfel /sour Apple  
Berentzen Karamell-Caramell  
Berentzen Plum /szilva  
Berentzen Wildkirsch-Wild Cherry  
Berentzen Grüne Birne-Körte/Pear  
Berentzen Waldfrucht-Forest Fruit

Feeneys–Irish cream Lequeur  
Underberg–Bitter Lequeur  
Angostura Original–Bitter Lequeur  
Wild Afrika–Caramell Cream Lequeur  
Mozart White  
Mozart Gold  
Mozart Black  
Fernet Branca-BitterLequeur  
Fernet Brancamenta- BitterLequeur

#### **Egyéb/others brands from Heinemann**

Tsantali Ouzo  
Pápidoux Calvados  
Courvoisier VS – cognac  
Janeau vsop,xo - armagnac

#### **Marie Brizard likőrök/lequeur's :**

Cassis de Dijon  
Poire William  
Pêche du Verger - Peach  
Apricot Brandy  
Triple Sec  
Banana  
Cherry Brandy  
Chocolate Royale  
Creme de Cacao Blance  
Creme de Cacao Brown  
Curacao Blue  
Mandarine  
Charleston Follies  
Lime  
Fraise des Bois  
Menthe Verte - Green  
Watermelone  
Amaretto  
Vanille de Madagascar  
Coconut

#### **ARARAT Brandies :**

##### **Standard :**

Ararat\*\*\*\*\* 5 years

##### **Premium :**

Ararat Akhtamar 10years

##### **Super Premium :**

Ararat Prazdnichny 15 years

**MIXER PURREE / Mixer pürék:**

(100% fruit purree, intensive flavour effect from Italy)

Coconut  
Maracuja-Passion  
Strawberry  
Green Apple  
Peach  
Raspberry  
Lemon  
Melone  
Xtra-Tropical  
Cassis  
Papya

**Aperitif lequeur:**

Chico

**COCA COLA :**

(soft drinks)

Natur Aqua mentes/stil  
Baracklé/ Peach juice  
Narancslé 100%/Orange juice  
Ananászlé 100%/ Ananas juice  
Paradicsomlé 100%/ Tomato juice  
Sió Limelé / 15% Lime juice  
Almalé/Apple juice 100%  
Grapefruit juice 100%  
Szőlőlé/Grape juice

**Cappy Ice fruits:**

-Feketeribizli /Black Currant juice  
-Alma-körte/Apple-Pear  
-Őszi-dinnye/Peach-Melone  
-Narancs-grapefruit/Orange-grapefruit  
-Epermix/Strawberry Mix  
-Multivitamin juice

**Nestea Ice Teas:**

-citromos/Lemon  
-barackos/Peach  
-feketeribizli/Black Currant  
-eper/Strawberry  
-hibiskusz/Hibiskus  
-szilva/Plum  
-zöldtea/Green Tea  
-Vitao:vöröstea/Red Tea



**Coca Cola :**

**fizzy soft drinks:**

Natur Aqua savas/gas  
Coca-cola  
Coca Cola Light  
Cherry Coke  
Cola Zero  
Fanta narancs/Orange  
Fanta vadmálna/Raspberry  
Fanta Bodza/Elderflower  
Fanta Vénarancs/Bloodorange  
Sprite  
Fanta citrom/Lemon  
Kinley Gyömbér/Ginger  
Kinley Tonic  
Traubi szóda/Grape

**Bacardi Martini :**

**rum:**

Bacardi Superior  
Bacardi Oro  
Bacardi Premium Black  
Bacardi 151  
Bacardi Razz  
Bacardi Apple  
Bacardi Lemón  
Bacardi Mojito  
Bacardi 8 éves

**vermuth:**

Martini Bianco  
Martini Extra Dry  
Martini Rosato  
Martini Rosé

**scotch whisky :**

Dewar's Whisky 12 éves /years

**gin :**

Bombay Sapphire Gin

**cognac:**

Otard VSOP

**brandy:**

Napoleon Couronnier  
Napoleon ELYSÉE

**champagne:**

Asti Martini Muscat - muskotályos  
Asti Martini Matusalem  
Martini Brut - száraz  
Martini Rosé - félszáraz – demi sec

**LFE PUPILLA**

- CHILEI BOROK –Wine from Chile:

Merlot

-2007 száraz vörös/dry red

Cabernet Sauvignon

- 2007 száraz vörös/dry red

Chardonnay

-2007 száraz fehér/dry white

**1Round: in Practical Catering School**

## **Central European Cocktail Cup**

3 p.m. 18 November 2009

**Aim of the Competition:** to be together with „old” good, talented friends in a nice place, spend pleasant time, to taste nice wine and foods and by the way to create the best fancy drink.

### **Rules:**

IBA fancy rules, like at any others competitions, technical judge is on the stage, tasting judge is in separate room, plus a pinch of stress in the decoration room.

### **Recipe / Work:**

All competitors must use minimum **1 cl.** from the products of the main sponsors as follows:

**Marie Brizard Liqueur** or **Sobieski Vodka**, or **Danzka Vodka** plus the other products from the list.

**Only the drinks from the list are usable, no exception!**

**The drinks that are on the list, all are available at the competition.**

Number of ingredients max. 7

Alcohol base is max. 7 cl.

Quantity of the drinks is 7 cl. up to 35 cl.

Any kind of preparation is allowed.

Only fresh lime and lemon are allowed to use for squeeze out.

No hand made products.

Only milk and cream are allowed. No ice-cream.

The competitor should use her/his own glasses. / minimum 5 pieces /

### **Decoration:**

15 min. time in a separate room with time keeper.

All competitors must bring her/his own decoration material.

No prepared, ready decoration.

### **And now the small stress:**

If the bartender will exceed the 15 min. time limit in the preparation room, get penalty, according this:

15.00 - 15.10: one decoration must get off and so will deliver the hostess to the taste jury

15.10 - 15.20: Two decorations must get off and so will deliver the hostess to the taste jury

15.20 – 15.30: Three decorations must get off and so will deliver the hostess to the taste jury

15.30 – 15.40: Four decorations must get off and so will deliver the hostess to the taste jury

15.40 – 15.50: all five decorations must get off and so will deliver the hostess to the taste jury

**In the 1st round** two bartenders will work on the stage.

7 min. is the time for making five nice fancy drinks.

For time exceed gets some penalty as usually for each teen seconds -1,-2,-3... Points.

One drink goes for display and four are going for tasting, hopefully all with decorations.

There is no final, only one round, everybody is only ones on the stage, who will get the highest technical and taste points, will be the winner. In case of tie, the highest taste point is relevant.

### **Prizes:**

Everybody gets a diploma, the first, second and third gets a cup, several extra prizes are waiting for the outstanding achievements.

The winners can bear the worthy title of Central European Champion 1<sup>st</sup>. 2<sup>nd</sup> and 3<sup>rd</sup> place.

## 2. Round in the MenDan Thermal Hotel Superior

### Champion's League

4 p.m. 19 November 2009

**Aim of the Competition:** strengthening the good *neighbourhood* relations and friendship in our successful common branch. Find new friends from our neighbours so learn more from each other.

Beside so many nice goals the main intent is to create new cocktail that is refer to the region, the country or to the wellness.

**The named winner Zalakaros Cocktail 2009 will appear on the menu of the Hotel.**

#### Rules:

IBA cocktail, rules like at any others competitions, technical judge is on the stage, tasting judge is in separate room, plus again a pinch of stress in the decoration room.

In this competition meet the seven current champions Y 2009 from our neighbour's guilds with the Hungarian bartender who ranked at the yesterday fancy contest the highest point. This is happening because of the mean organizer of this event is our champion Mr. Krisztian Garamvölgyi and so he will miss. This is a very nice attitude from him.

#### Recipe / Work:

All competitors must use minimum **1 cl.** from the products of the main sponsors as follows:

**Marie Brizard Liqueur** or **Sobieski Vodka**, or **Danzka Vodka** plus the other products from the list.

**Only the drinks from the list are usable, no exception!**

**The drinks that are on the list, all are available at the competition.**

Number of ingredients max. 5 One base alcohol vodka, gin, rum, etc, is a must.

Quantity of the drinks is max. 7 cl.

Any kind of preparation is allowed.

Only fresh lime and lemon are allowed to use for squeeze out.

No hand made products.

Only milk and cream are allowed. No ice-cream.

The competitor should use her/his own cocktail glasses. / minimum 5 pieces /

#### Decoration:

15 min. time in a separate room with time keeper.

All competitors must bring her/his own decoration material.

No prepared, ready decoration.

#### And now the small stress:

If the bartender will exceed the 15 min. time limit in the preparation room, get penalty, according this:

15.00 - 15.10: one decoration must get off and so will deliver the hostess to the taste jury

15.10 - 15.20: Two decorations must get off and so will deliver the hostess to the taste jury

15.20 - 15.30: Three decorations must get off and so will deliver the hostess to the taste jury

15.30 - 15.40: Four decorations must get off and so will deliver the hostess to the taste jury

15.40 - 15.50: all five decorations must get off and so will deliver the hostess to the taste jury

**In the 2nd. Round** only one bartender will work on the stage.

7 min. is the time for making five nice cocktail.

For time exceed gets some penalty as usually for each teen seconds -1,-2,-3... Points.

One drink goes for display and four are going for tasting, hopefully all with decorations.

There is no final, only one round, everybody is only ones on the stage, who will get the highest technical and taste points, will be the winner. In case of tie, the highest taste point is relevant.

#### Prizes:

Everybody gets a diploma, the first, second and third gets a cup.

The winner's cocktail can bear the worthy title **Cocktail of Zalakaros 2009.**