

SAMMY'S MAI TAI COMPETITION RULES 2017

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General rules

1. This competition is opened to all bartenders that are not employed by liquor companies or distributors
2. Each participant must submit his or her entry no later JULY 1ST, 2017. Submit your recipe and registration form to Jeff Isbister at jeff.isbister@hawaiianhotels.com. We will be choosing 21 finalists to compete on August, 19th, 2017 at the Royal Kona Resort. Finalists will be notified no later than JULY 15TH, 2017.

Recipe

1. The Recipe submitted can be a cocktail (served straight up or on the rocks), a long drink, or a blended drink. KEEP IN MIND THAT A MAI TAI IS SERVED ON THE ROCKS, AND WILL BE SCORED ACCORDINGLY BY THE JUDGING PANEL.
2. If the competitor is submitting a recipe for a long drink, the total volume of the ingredients in the recipe shall not exceed 6 ounces.
3. Each recipe must utilize either: Sammy's Beach Bar Rum or Sammy's Redhead Macadamia Rum as the base spirit. The maximum number of alcoholic and non-alcoholic ingredients in the recipe shall be limited to nine (9) including dashes, drops and rimmed glassware.
4. Garnishes can be placed on rim of glass or in the drink.
5. STANDARD Glassware can be provided by the competition committee or you may bring your own glassware.
6. Ingredients may be measured with a measuring cup, jigger, or may be free-poured
7. Drinks may be stirred, shaken, "built", or blended
8. Recipe shall not include hot beverages (coffee, tea, etc).
9. Competitor is allowed to use his own bar tools to prepare the cocktail

Ingredients

1. Each competitor must use a Sammy's Rum (Beach Bar Rum or Red Head Rum) as a base spirit.
2. Basic (fresh) fruit juices, fresh egg-white, non alcoholic mixers, carbonated and non carbonated waters - and bitters are allowed to be used. Sammy's Rum will be supplied and you will need to bring all other ingredients with the exception of the mise en place listed at the end of this document. Items listed on this mise en place list can be provided for you. If you need any of these items, you will need to specify what you need and how much.
3. Homemade - or self-made ingredients are allowed. Contestant will need to provide the homemade ingredient for the contest.

Garnishes

1. Garnishes will be prepared (cut-up) prior to going on stage. The time allowed for the preparation of the garnishes is 7 minutes.
2. Condiments, such as: salt, sugar, pepper, nutmeg, cinnamon and others, shall be allowed and will be counted as ingredients in the recipe.

Format

1. The sequence of competitors in the competition shall be on a draw on the day of the competition.
2. Each competitor shall be limited to seven (7) minutes to prepare their cocktails. For every 30 seconds of overtime, 1 point will be deducted from the total presentation score.
3. The competition will be comprised of 8 rounds of 3 competitors. The total points compiled from all judges will determine the respective First, Second and Third Place Winners. All decisions of the Judges shall be final.
4. The Committee shall provide workable bar stations.
5. When the competitors have set out and displayed the ingredients and bottles, they shall await for the signal from the judge or MC to begin mixing. The competitor must raise their drink and present it to the attendees to signal that they are finished. A designated person will pick up those drinks and deliver them to the judges
6. Competitors shall remain on stage till they are asked to leave by the MC, so as not to disrupt the other contestants who may still be working on their cocktails
7. After finishing, the competitors will have 2 minutes to clean their stations in preparation for the next panel of competitors. This procedure will continue throughout the competition.
8. All competitors will prepare six drinks according to their recipe. Of these, five will be used for Judging (tasting). The sixth drink will be displayed.

Mechanics:

Before stepping up to bar:

1. Check glassware. Make sure they are all the same. Polish to remove water stains.
2. Prepare garnishes. Fruit should be freshly cut and on a pick if using one. Present the garnish on a bread and butter plate or on the rim of a glass.
3. Everything you need including all ingredients, glassware, tools, and garnishes are carried to the bar on a cloth napkin lined tray.

When your number is called:

1. Carry your tray to the bar. Remove everything from the tray, glasses in front of you and everything in view of the judges. All labels should face outward. Take your time. The clock will not start until you are ready.
2. When the clock begins, start pouring your ingredients, presenting each ingredient to the audience, no order is necessary although pouring the sponsors product for first is a sign of acknowledgement to that brand.
3. Shake. Always shake away from the audience. The top lip of the tin should face away. Smile! A good attitude scores points.

4. Pour. Starting from your left to right, fill each glass halfway, then go back and finish filling the glasses. If using two shakers, make sure you fill the glasses evenly from the first shaker and finish with the second.
5. Neatness counts! There is a column on the judging sheet named "Proficiency" which awards points based on neatness, spillage and overall confidence behind the bar.
6. Add garnish and straws if you are using them.
7. Present your cocktail to the audience. Again, smile. The clock stops once you present your drink.

Ingredients that can be provided for the finalists:

Lemons
Limes
Oranges
Pineapples
Strawberries
Lemon Juice
Lime Juice
Orange Juice
Cranberry Juice
Pineapple Juice
Grapefruit Juice
Club Soda
Coca-Cola

7up
Ginger Ale
Sweet n Sour
Simple Syrup
Orgeat Syrup
Mint
Mango Puree
Passion Fruit Puree
Pina Colada Mix
Guava Puree
Strawberry Puree
Crème of Coconut