



# Italian Cocktail Challenge

**6 September 2022**

Hong Kong Convention and  
Exhibition Centre

With the support of:



Co-organisers:



# Italian Cocktail Challenge

Bartenders, you are invited!

Italian Trade Commission, Hong Kong Bartenders Association (HKBA) and the Organiser of Restaurant & Bar Hong Kong x Gourmet Asia (RBGA) are cordially inviting you to participate in the industry renowned event.

Italian Cocktail Challenge features a series of premium Italian spirits, liqueurs, aperitifs, and glassware to let talented contestants to recreate and reinvent the beauty of Italy. The event will take place at Restaurant & Bar Hong Kong x Gourmet Asia 2022 on 6 September at the Hong Kong Convention and Exhibition Centre. Over 9,000 F&B professionals will witness the birth of the next mixology superstar.

The challenge aims to promote and support the professionalism of bartenders and the Art of Mixology. This world-class platform offers a fantastic opportunity for contestants to showcase their skills with their expertly crafted cocktails.

Our list of sponsors will provide various kinds of spirits and aperitifs for the challenge to ensure all contestants to be able to recreate and reinvent the beauty of Italy.

Join now to be the best of the industry.

Best regards,

Gioia Morena Gatti Trade Commissioner Italian Trade Commission	Neil Wong President Hong Kong Bartenders Association
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## Event Programme

11 am	Contestant Reception
11:30 am	Briefing
12:15-14:30 pm	Italian Cocktail Challenge - Part I
14:30-15:00 pm	Lunch break
15:00-17:00 pm	Italian Cocktail Challenge - Part II
17:15 pm	Judges' comment session & awards ceremony
17:45 pm	Photo session
18:00 pm	End of Italian Cocktail Challenge

## Rules & Regulations

- The competition is open to all bartenders in hotels, bars, restaurants, clubs in Hong Kong.
- The recipe must be an original creation of the competitors.
- Each contestant is required to create & prepare one original cocktail, together with 5 small glasses for tasting juries.
- The competitors are required to use any Aperitif, Spirit & Liqueur from the products list provided.
- The contestants are free to use any herbs, spices and mixers to create their cocktail recipes.
- No more than 6 ingredients in each cocktail recipe.
- 10 minutes for table set up & preparation on stage, 1 minute verbal introduction of the cocktail.
- Time limited at 7 minutes for the cocktail mixing on stage.
- Evaluation criteria: Appearance, Aroma, Taste, Creativity on Theme of Italy, Mixing Skills, Hygiene, and Time Management.
- Total score is combined with both drinks taste & performance scoring. The top three winners to be awarded cash prizes and trophies.
- Smart & decent uniform is required.
- The organisers reserve the right of final decision.

## Prizes & Awards

Champion	Trophy + HK\$5,000 Cash Award
1st Runner Up	Trophy + HK\$3,000 Cash Award
2nd Runner up	Trophy + HK\$1,000 Cash Award

# Italian Cocktail Challenge

## Special thanks to:

AMARO  
**MONTENEGRO**  
— 1885 —



ANTICA FORMULA  
**CARPANO**  
1786



**BEPI TOSOLINI**  
MASTRO DISTILLATORE IN UDINE



**CARDAMARO**  
THE ONLY ITALIAN AMARO WINE

ASTI 1891  
**COCCHI**  
*Giulio Cocchi*



**GINEPRAIO**  
ORGANIC TUSCAN DRY GIN



IMPERDIBILE  
SUPERIOR ITALIAN CREATIVE DRINKS



AMARO  
**LUCANO**  
1894

17 (8) 79  
**NARDINI**  
DISTILLERIA A VAPORE  
BASSANO DEL GRAPPA - ITALIA



**POLI**  
**1898**

**PORTOFINO**  
— DRY GIN —



ORIGINAL  
**ROBYMARTON**  
*Gin*

**SABATINI**  
GIN

**SABATINI**  
GINO°

VECCHIA ROMAGNA  
BRANDY 1820

**Vecchio Amaro**  
**del Capo**

ACQUA PANNA  
THE FINE DINING WATERS  
★ **S.PELLEGRINO**



**CINZANO**  
CASA FONDATA NEL 1787



FRANCIACORTA  
**MOSNEL**  
1836



**zafferano**

**SB**  
SciBellissimi

**Z**  
ZARDETTO

## Enrolment Form

**Enrolment Deadline** 19 August 2022 (Fri)

Full Name of Contestant	
Country/Region	
Tel (personal)	
Email (personal)	

### Information of Employing Establishment

Name of Establishment	
Address (work)	
Tel (work)	
Email (work)	

### Information of the Cocktail - original recipe created by contestant

Name of the Drink	
Garnish	
Recipe (in centilitres/cl)	
Method of Preparation	
Glassware	

## Enquiry & Sponsored Product Sample Arrangement

Hong Kong Bartenders Association

Neil Wong

T: +852 9768 0418

E: neilwongsc@gmail.com