Competition Rules & Judging Criteria

When: Monday May 13th

Where: Craft260 Fairfield

Arrival Time: 5:30pm → set-up, choose competition order. 6PM educational seminar.

Comp Start time: 7:00pm → First contestant is up

**Herradura Reposado Cocktail Competition Rules**

* Contestants will have 7 minutes to create 4 of the same cocktail (one for each judge, and one for

photos). The drink may include 6 ingredients maximum (infusions, or multiflavored syrups can count as

one—An ingredient list is needed for each homemade ingredient).

* The cocktail must have a minimum of 1.5 ounces of the featured spirit, Herradura Reposado).
* The full cocktail recipe with measurement must be submitted to me / joe (mmayo@ederbros.com & joecraft260@gmail.com ) and also added to their perspective restaurant’s menu for the people choice award by Monday April 22nd.
* Competitors will be provided shakers, mixing glasses, jiggers, ice and the featured spirit, Herradura Reposado. Any glassware, citrus, garnishes, syrups, or infusions will need to be provided by the contestants themselves.
* Competitors will also make their cocktail before going in front of their judges for last min people choice votes with the customers that come to support.

(There will be space in the freezer and fridge for contestants to store any items if necessary.)

**Competition Judging Criteria**

Presentation (10 pts)- Overall appearance of the final cocktail. (Garnish/glassware/etc)

Taste (10 pts)- Overall flavor profile of the cocktail. How well the ingredients are integrated.

Creativity (10 pts)- Flex your creativity, get points for thinking outside the box.

Use of Spirit (10 pts)- The spirit should be highlighted and not lost in the other ingredients.

Bar Presence (5 pts)- Your ability to talk to the judges and maintain a clean and tidy environment.

Time (5 pts) → This is an automatic 5 pts or 0 pts depending if you go over the 7 minute timer. Timer starts when you pick up your jiggers or bottle. Timer ends when drinks have been served to the judges.