



2018 Regional Bartender of the Year Guidelines

1. The sponsor will supply the “featured spirits” for the contest. The host venue will supply standard mixers and garnishes needed for the cocktails.
2. Contestants should have adequate space in order for them to construct their cocktails. Depending on the venue, this could be either one or two “wells” in a standard bar set up, one or two portable bars as used by many hotels, or standard rectangular draped tables.
3. All competing bartenders should be present at the host venue one hour prior to the start of the contest.
4. Competition order will be determined and representatives will review contest rules and regulations with the contestants.
5. Contestants will have 5 minutes to set up the bar.
6. Each bartender will have 6 minutes to prepare 2 drinks: choose one of the following classics and put your own unique “twist” on it (Boulevardier, Manhattan, Old-Fashioned, and Whiskey Sour) and create a specialty drink. **The contestant’s drinks must include the featured spirits provided by the competition sponsor.**
7. A clock will be visible to the bartenders and the judges.
8. While each bartender prepares their drinks, it is required that the contestants describe the drinks and its ingredients to the judges, including any reasoning behind the combinations they have chosen. Use of a jigger is optional.
9. A contestant can remake a drink as long as it is within the time limit. The bartender should complete both drinks within the time limit, or they will be penalized.
10. The host venue will supply “rocks” glasses and cocktail glasses. Contestants may bring their own glasses if they prefer (as well as their own garnishes, especially if it is one that the host venue might not normally provide).
11. Showmanship and crowd interaction are judged as part of the contest, so the more interaction the bartender has with the judges and the crowd, the better their chances of scoring points.
12. Speed will also be judged. The faster the contestant is; the more points they will receive.

FOR QUESTIONS, call 334-244-1320 or email sperkins@arhaonline.com.