



The Bartender of the Year Competition presented by the Alabama Restaurant & Hospitality Association and Old Forester will begin with four regional competitions. Contests are open to all professional bartenders in the state. Contestants who finish in first place are recognized as that region/city Bartender of the Year, and are entered to compete for the title of State Bartender of the Year. Regional competitions will be held in Huntsville, Birmingham, Montgomery and Mobile in October. **Regional winners will compete during the reception of the Stars of the Industry Awards Dinner at Renaissance Ross Bridge Golf Resort & Spa on October 30, 2023.**

General Guidelines

- The sponsor will supply the Old Forester for the competition. Contestants can bring other spirits, mixers, and garnishes, but **drinks must contain at least 1.5 ounces of an Old Forester core expression (Old Forester 86, Old Forester 100, Old Forester Rye)**. The host venue will supply “rocks” glasses and cocktail glasses, but contestants may bring their own glassware if they prefer.
- Contestants will 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.
- All competing bartenders should be present at the host venue **one hour** prior to the start of the contest.
- Competition order will be determined and representatives will review contest rules with the contestants.

Competition Format

- Contestants (teams of two) will submit an original cocktail featuring **at least 1.5 ounces of an Old Forester core expression (Old Forester 86, Old Forester 100, Old Forester Rye)**. If selected, this cocktail will be batched and sampled to guests during the cocktail hour of the competition for a chance to win the People’s Choice award.
- This year’s regional competition format will consist of four teams of two (eight total contestants) competing against each other. The winning team will then compete head-to-head to determine who will advance to the state finale. Contestants will have 8 minutes to prepare and present an original cocktail to the judges **containing at least 1.5 ounces of an Old Forester core expression**.
- Three judges will score each team/participant. **Please make a drink for each judge.** Judging criteria will be based on creativity and uniqueness of cocktail, technique, appearance, taste, time management, and presentation. The winning team will then compete against each other for first and second place.
- **Contestants can sign up at ARHAonline.com. For questions call 334-233-4519 or email sperkins@arhaonline.com.**