

# BEYOND THE RAIL Cocktail Competition 2022

## Introduction

Welcome to the Restaurants Canada Beyond the Rail Cocktail Competition.

This year, in light of the global pandemic and to honour the togetherness and resiliency of our industry, Beyond The Rail will be organized as a team-based cocktail competition. In addition to testing competitors' creativity and technical skills, we will also be showcasing their ability to work together towards excellence. Taking inspiration from RC Show 2022's theme of revival, we have seen bars and restaurants from all over the world create new bonds and relationships, creating new ways of drinking, eating and delivering outstanding products new, innovative experiences. This year, we are bringing some of that experiential approach brought to the show.

## Entry:

All applicants must meet the application criteria and submit an application by March 31, 2022 at 11:59pm EST. Each participating bar will apply to compete as a team of two. A total of six teams will be selected, through the initial application process including both skill and problem solving questions, who will move on to compete at the finals hosted at the RC Show.

## Applicant Requirements:

- Must live and work in Canada
- Must currently be working in a bar, restaurant or catering facility
- Be available to travel to Toronto to compete in the live competition on Tuesday May 10, 2022

The teams that are selected as finalists are allowed a third competitor (such as a manager or a support staff) to support.

## Challenge - 10 minutes each

The challenges in the restaurant and bar industry this year have no doubt been tremendous - one of the biggest hurdles is team morale, customer retention and creating safe and interesting ways to enjoy the regular bar space. Competitors are invited to make two cocktails showcasing their creativity, balance and flavours inspired by their bar's spirit. This could be style of drink, aesthetic of presentation, flair of performance. What does that mean? This means capturing the essence of the style of their bar, showcasing the unique pivots they have made as a team, and presenting it to the judges in an interactive manner. (e.g. To-go canned cocktails, virtual cocktail experiences, pop up ventures...etc.) Drinks are to be served to our judges just as they were served at the bar. Small adjustments to ambiance will be allowed (such as a song in the background). As well, this year judges will be allowed to ask questions and interact with competitors. Each presentation will be 10 minutes in total, including the question period. We are looking for engagement first and foremost. We encourage the competitors to explore the show floor prior to the competition as there is a black box element.

## Cocktail #1 - the Ideal Celebratory Drink

After this last year, we all deserve a celebratory beverage. Competitors will provide two servings of an 'ideal celebratory drink', inspired by their bars' style and personality. We encourage the competitors to think beyond just a simple spritz. It could be a low ABV drink or an aperitif style cocktail. Competitors will be judged on presentation, taste, balance of the cocktail. Each serving must contain a minimum 1oz of the featured base spirit in each cocktail.

## Cocktail #2 - the Show Piece

This portion of the competition is to showcase teamwork, service and unique presentation in the format of a larger serve. This cocktail should be designed for two to share and should showcase not only your bar's approach for drinks, but your bar's style of showmanship and hospitality. Each serving must contain a minimum 1oz of the featured base spirit, adhering to Onatrio's serving standards.

#### **The Twist:**

- Participating teams are able to bring up to **three** proprietary ingredients.
- The spirit selection will be a surprise until they arrive at the RC Show that morning, hailing from the Beam Suntory Portfolio. A small pantry of items as well as supporting additives will be provided if needed.
- There will be **two black box ingredients** that must be included in teams' presentations.
- Both cocktails need to have **at least one ingredient sourced** from the show floor.
- Each presentation needs to have at least one non-edible piece sourced from the show floor (could be glassware, plates, bags, decoration, up to the team).

**Judges:** This will be the year for the judges to be able to bring in some of their personality. During the past competitions, there has been tons of colour commentary that the audience doesn't get to hear. Mimicking the experience of a bar will make the competition even more entertaining as well as more dynamic.

#### **General Rules & Information**

- Any violation of these rules, or any acts that display low integrity, poor taste or disrespect for the competition, sponsors or staff may result in disqualification.
- This competition is open to all bartenders in Canada of legal drinking age.
- There is no entry fee for this competition.
- The competition will be held as part of the Bar & Beverage program inside the RC Show
- Finalists must be on location no later than 11am - May 10th, 2022
- Competing bartenders are only to use the identified brands as their base spirit for the drink (which will be revealed and randomly assigned at the RC Show). Brands will be selected from the Beam Suntory Portfolio.
- Competing bartenders agree to allow Restaurants Canada and Beam Suntory to use their recipes and drink names in promotional materials of their recipes and drink names to the competition organizers. Bartenders will be fully credited for their recipes in print and digital media whenever possible.
- Be available to travel to Toronto to compete in the live competition on Tuesday, May 10, 2022
- Effective March 1, 2022 vaccine passports will no longer be required to enter indoor settings such as the Enercare Centre.
- The government has declared that to manage COVID-19 over the long-term, public health units can deploy local and regional responses based on local context and conditions. Please check back on a regular basis for updates.

#### **Unforeseen Circumstances**

- In the event of a tie among the finalists during the live competition, the final decision will be made by the head judge.
- In the event that one or more of the final 12 competitors works for one of the pre-selected judges, it is at the sole discretion of Restaurants Canada, Beam Suntory and the RC Show Bar & Beverage curators to determine if it is necessary for the competitor(s) to be judged by a replacement judge, selected at the sole discretion of the event organizers, to ensure fair and impartial evaluation.

- In the event that a competitor is unable to participate in the live competition rounds, their team-mate may select a replacement. In the event a team can not compete, then they will be replaced by the next top-scoring team who is available.
- In the event that a pre-selected judge is unable to participate, event organizers, Restaurants Canada and/or Beam Suntory will select a replacement at their sole discretion. If a replacement judge can not be found due to limited time or availability, it is at the sole discretion of event organizers, Restaurants Canada and/or Beam Suntory to decide if the judging continues with a reduced number of judges.
- Should any additional disputes arise that need to be settled, event organizers, Restaurants Canada and Beam Suntory, in consultation with the head judge, will determine a solution at their sole discretion.

## Final Competition Details

- The Final Competition Round will be held on the Bar & Beverage Stage inside the RC Show at the Enercare Centre, 100 Princes' Blvd, Toronto, ON. Finalists must be on location by 11am May 10th, 2022 as the challenge begins at 2pm sharp. Briefing will start at 11:15am sharp, regardless of attendance.
- Any travel or accommodation required is the responsibility of the competing bartenders.
- All finalists will be provided with a badge to gain admission to all three days of the RC Show. The show floor opens daily at 10am. We recommend that competitors check out some of the booths, as this is where the ingredients they are working with will be sourced from.
- At 11:15am sharp, your two base spirits will be revealed, competitors **MUST** include **one** of your home made ingredients within their two cocktails, **utilize two black box ingredients** and **at least one other additional ingredient**. A map will be provided for RC Show vendors.
- The participating brands are as follows: Maker's Mark Bourbon, Hornitos Tequila, Northern Keep Vodka, Canadian Club Whisky, Sipsmith Gin
- Competitors will have 90 minutes to complete their prep (including sourcing materials from the show floor).
- Competitors are allowed to bring their own tools.
- At 1:30pm, all prep must be completed. All competitors are to step away from their prep, and are encouraged to watch the competition from the front.
- Competitors will be allowed to access the ingredients again when they are ready to present.
- Final teams will present **two** original cocktails for this round.
- The theme for these recipes should be inspired by the spirit of competitors' home bars. The ingredients found on the show floor should also contribute to those themes.
- Competitors can bring up to three home made ingredients and **at least one** must be used in their presentation.
- Each recipe must include at least 1oz (30mL) from the identified spirit brands. Competing brands may not be used as the base spirit.
- The final teams will have a total of ten (10) minutes of "show" time to present their two (2) cocktails. There will also be up to five (5) minutes allowed for each team to set-up beforehand. (15 minutes including set up and presentation)
- Cocktails are **not** to be pre-made. The competing team will stop when the time is completed and the judges will score based on the cocktails served. Judges will deliberate for 2 minutes.
- Final teams are to present their drinks, as well as the completed recipes to the judges.
- The finalists will be evaluated by the judges for their presentation and creativity, skills and their cocktails based on the breakdown listed below.

## Final Round Scoring – Total of 500 Points

### Overall Performance and Presentation – 150 Points

In this category, the bartender should not be just making cocktails, but engaging their audience. They should be able to break down the ingredients they picked pertaining to the drinks, and why it fits into the spirit of their home bar (are the two drinks speaking to each theme?). The bartenders should be confident and sure of their performance,

including their skills behind the bar. The bartenders' pours, cuts and overall cleanliness will also be considered for this category.

### Overall Creativity – 100 Points

In this category, the bartender is scored on the creative use of found ingredients, as well as their home made ingredients. This category includes how they choose to present their drinks.

### Taste & Balance – 150 Points (75 each cocktail)

In this category, the bartender is scored on the aroma, flavour, balance and finish of both cocktails. Is the cocktail enticing from start to finish? Is it balanced? Do the identified spirit brands and the rest of the ingredients in the cocktail complement each other?

### Technical Execution – 50 Points

In this category, the bartender is scored on their skills behind the bar. This includes manipulation or use of bottles, tins, bar tools and / or any techniques that they attempt.

### Practicality/Replicability – 50 Points

In this category, the bartender is scored on how practical their creative and sustainable cocktails recipes prove to be. Aka, the operational efficiency of the recipe. Is this recipe able to be replicated by a reasonably well-equipped cocktail bar?

### Penalties and Deductions

#### Fifty (50) Points per Occurrence

- Missing, wrong, unservable or incomplete drink that is not fit to be served. An example of an unservable or incomplete drink would be a drink that is only half full.
- Missing required spirit products, per occurrence.
- Unsanitary or improper procedure that would cause concern from a guest, co-worker, manager, or health inspector. An example of this would be scooping ice with a glass or any object other than an ice scoop, ice tongs, or mixing tin.
- Missing or wrong ingredient(s), including garnishes.

### Prizes

- 1<sup>st</sup> Place - \$3000
- 2<sup>nd</sup> Place - \$1500
- 3<sup>rd</sup> Place - \$500