

BEYOND THE RAIL Cocktail Competition 2023

Introduction

Welcome to the Restaurants Canada Beyond the Rail Cocktail Competition.

This year, in light of our recovery from the global pandemic and to honour the 'heart and hustle' 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 a growing trend of Omakase serves - this year's challenge will encompass a storied cocktail flight - 3 cocktails that will take us on a journey, please the senses - and one of them has to be a kegged cocktail.

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 April 10, 2023
- Must be able to attend a virtual keg cocktail workshop the first week of April before the competition date.

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 three cocktails as a flight showcasing their creativity, balance and flavors telling a story through those serves. ONE of the cocktails are to be batched and served in a keg, another a low ABV serve, and the third is for the imagination.. What does that mean? This means each of the drinks should have continuity from the previous, showcasing the style of their bar or the unique collaboration presented as a team.. This year judges will be allowed to ask questions and interact with competitors during the presentation. All three cocktails will be presented and assessed by the judges to determine the ultimate winners. This year will also have a people's choice award, based solely on the kegged cocktail. This cocktail will be served to spectators as well as judges and will be eligible for a separate - but just as exciting - prize. 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 - High Volume Serves

Innovation and pivots are in the forefront of everyone's mind - this year, competitors will provide one serving of a kegged cocktail to be served to the judges, the rest of the keg will be served to the audience for an additional people's choice award. Each cocktail will be a part of a 'flight', showcasing the spirit of the bar as well as the team's personality. We encourage the competitors to think about scaling up, consistency and technique. 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 Low ABV

This portion of the flight is to showcase the ability to create a low abv drink using (still) a base spirit. We are looking for a unique continuation of the first serve, designed to showcase the team or the bar's approach for drinks.. Each serving must contain a minimum of 0.5 oz (maximum 1oz) of the featured base spirit, adhering to Onatrio's serving standards.

Cocktail #3 - the Wild Card

This cocktail must make use of one of the black box ingredients as well as our pantry provided during the RC show, as well as ONE found ingredient from the show floor (glassware does not count). Again, all three cocktails should tell a cohesive story, a 'tasting' if you will. 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 the recipe for the batched kegged cocktail only to the show - as well as any ingredients needed other than the base spirit
- The spirit selection will be pre determined for the kegged cocktails only. 6 bottles of sponsored product will be provided at the show, plus \$100 stipend for their kegged cocktail portion only.
- Keg cocktails will be charged with NO2 tanks - all kegs and jockey boxes to serve kegged cocktails in will be provided by Beam Suntory on the day of the competition.
- Spirits for the Low ABV and Wild Card cocktails will be a surprise as 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 **one black box ingredient** that must be included in teams' presentation - in the wild card cocktail.
- The Wild Card cocktails need to have **at least one ingredient sourced** from the show floor.
- Each presentation will present the first batched cocktail to the audience for an additional opportunity to win people's choice award.

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 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 April 10th, 2023, and must travel on their own accord to attend and compete at the show.
- 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 Monday April 10, 2023
- Finalists must attend a virtual cocktail keg demo by Beam Suntory virtually before the competition.

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 **10:30am April 10th, 2023** as the challenge begins at **3pm** 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 **10:45am** sharp, your two base spirits for the non-kegged will be revealed, competitors **MUST** include **one** of the black box ingredients within the 'wild card' cocktail, **utilize one black box ingredient** and **at least one other additional ingredient**. A map will be provided for RC Show vendors.
- The participating brands are as follows: Reifel Rye, **Canadian Club, Hornitos Tequila, Roku Gin, Northern Keep Vodka, Maker's Mark Bourbon**
- 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 **2:15pm**, 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 **three** original cocktails for this round.
- The theme for these recipes should be inspired by a storied flight. The ingredients found on the show floor should also contribute to those themes.
- Competitors are to bring the recipe and ingredients for the batched cocktail enough for 100 servings at a 1oz pour base spirit each.
- Competitors will be given \$100 stipend to execute the ingredients for the kegged cocktail.
- 'High Volume' and 'Wild Card' recipe must include at least 1oz (30mL) from the identified spirit brands. 'Low ABV' should contain no more than 1oz (30ml) from identified spirit brands. Competing brands from the Beam Suntory portfolio may not be used in any cocktails - please double check if you are unsure.
- The final teams will have a total of ten (10) minutes of "show" time to present their three (3) 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)
- The only allowed 'pre-made' cocktail before entering the stage is the kegged cocktail portion - the 'Low ABV' and 'Wild Card' portion has to be made on stage.
- 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.

- Kegged cocktails are to be presented to the judges as well as the public (assistance to be provided by RC and Beam Suntory)
- 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 storied flight. Is there continuity amongst the drinks? Does it tell a nice story? 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 (50 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.
- Failed cocktail keg - not pourable, unable to serve in its vessel, insufficient carbonation
- Missing or wrong ingredient(s), including garnishes.

Prizes

- 1st Place - \$3000
- 2nd Place - \$1500
- 3rd Place - \$500