



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 throughout 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 The Hotel at Auburn University on Monday, November 14, 2022.

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 and regulations with the contestants.

Competition Format

- Contestants will submit an original cocktail featuring 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.
- Contestants will be randomly assigned two additional cocktail ingredients, one alcoholic and one non-alcoholic, with 10 minutes to prepare and present a second, original cocktail to the judges **containing at least 1.5 ounces of an Old Forester core expression**.
- Three judges will score each 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.
- Contestants can sign up on the ARHA website at www.arhaonline.com

FOR QUESTIONS call 334-233-4519 or email sperkins@arhaonline.com