

63<sup>rd</sup> IBA Congress 2014
CAPE TOWN, SOUTH AFRICA
29<sup>th</sup> September - 4<sup>th</sup> October 2014



# WORLD COCKTAIL CHAMPIONSHIP

This year the World Classic Cocktail and Flair championships took place in Cape Town, South Africa.

Over 500 delegates attended the 63rd IBA Congress and the WCC to support the 62 countries represented in the competition and to elect Ron Busman as a NEW IBA President.

Congratulations and best wishes in the future to Ron!

As always, MONIN is supporting the WCC champions, winning 12 medals out of 18, including 4 GOLD medals out of 6! The Cocktail of the Year, by Ms Jana Karkusova from Slovak Republic, even used 3 MONIN Products!

The Winner of the Before Dinner Cocktail category Mr Wojciech Urbanski from Poland was the winner of the very first MONIN Cup.... Fulfilling our objective to promote young talents!



### What's IBA?

The IBA is the sole International Association gathering the best bartenders from all over the world. It is open to all independent National Bartenders Guilds whose members are cocktail experts from 61 countries. Each year, national champions are competing for the title of "Cocktail of the year" both in Classic and Flair categories at the WCC (World Cocktail Championship).



# **COCKTAIL PER CATEGORY**

# **BEFORE DINNER CATEGORY**



### **Ingredients**

5 ml MONIN Peach liqueur 5 ml MONIN Glasco Lemon syrup

50 ml Havana Club Anejo 7 Anos 10 ml Antica Formula 5 ml Fernet Branca Grapefruit zest

Method: Mixing glass



Bronze: Bulgaria Vasil Kolev MONIN Lychee liqueur

# **SPARKLING CATEGORY**



### **BRIGHT RHUBY**

Ingredients

10 ml MONIN Green Apple syrup

90 ml Martini Prosecco DOC 50 ml Bombay Sapphire 20 ml De Kuyper Sour Rhubarb 3 barspoons Bigallet Thyme liqueur 1 barspoon De Kuyper Amaretto

Method: Shake



Y Silver: Armenia

Garnik Sahakvan

MONIN White Peach syrup

Y Bronze:Singapore

**Dennis Tan** 

MONIN Apple Pie syrup



**FANCY CATEGORY** 



Ingredients

20 ml MONIN Lychee liqueur 20 ml MONIN Almond syrup 10 ml MONIN Toffee Nut syrup

30 ml Havana Club Anejo 3 anos

40 ml cranberry juice 10 ml lime juice

Method: Shake



Y Silver: Czech Republic

Milan Mrialod

Le Fruit de MONIN Raspberry MONIN Coconut syrup

Bronze: Austria

Mario Hofferer MONIN Matcha Green Tea syrup, MONIN Lychee syrup



ULTIMATE CREATIVITY

# LONG DRINK CATEGORY

# Younjung Oh Korea LOVELY PINK PEACH

**Ingredients** 

15 ml MONIN Ginger syrup

30 ml Bombay Sapphire

30 ml Giffard Crème de Pêche

40 ml Cranberry apple juice

50 ml Perrier ®

Method: Mixing glass

T Bronze:Cyprus
Sotiris Savvides
MONIN Jasmine syrup

# FLAIR CATEGORY



Y Silver: Poland

Marek Posluszny

MONIN Gingerbread syrup

Y Bronze: Czech Republic

Vaclav Abraham

Le Fruit de MONIN Kiwi MONIN Passion Fruit syrup

CONGRATULATIONS TO THE GOLD MEDAL WINNERS!



With 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 on trend flavours to choose from, offering bartenders unlimited taste and beverage creativity. With MONIN, the flavour possibilities are endless. For beverage inspiration, visit **www.monin.com** for hundreds of great tasting ideas.

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ULTIMATE CREATIVITY