

PARK CITY COCKTAIL CONTEST

July 1-31

See Who's Participating & Vote

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PARK CITY
area restaurant association

2019 SUMMER "ONLINE" PARK CITY COCKTAIL CONTEST

The Park City Area Restaurant Association (PCARA) is currently seeking member restaurants to participate in the 2019 Summer Online Park City Cocktail Contest, which will run from July 1-31, 2019. Local establishments are encouraged to develop a summer cocktail recipe that reflects Park City's spirit. The Winning Cocktail will be highlighted/featured in a marketing campaign following the contest... not to mention bragging rights! The winning bar tender will also receive a \$200 cash prize.

BENEFITS OF AN ONLINE CONTEST:

1. PCARA will market all participating establishments, driving patrons in to purchase the cocktail so they can vote online.
2. All revenue collected from cocktail sales remain with establishment.
3. All marketing efforts will be provided at no costs by the PCARA (posters, rack cards etc.).
4. Voting will take place on the PCARA website. Each participating restaurant will have their recipe, picture and video (optional) displayed on the Cocktail Contest page. Voting results will be shown live so that guests can follow the action and see who is winning at any given time throughout the contest. Cocktails can only be voted on once per email, per cocktail, by voters 21 years and older.

ENTRY DEADLINE: Monday, June 17, 2019. *ONCE ENTRY IS SUBMITTED RECIPE CANNOT BE CHANGED.* Entry must include the following elements:

1. Application – **Please print clearly so we can ensure your entry is correct online.**
2. Recipe (please write clearly and give ample detail - we will post this information on the website)
3. Picture of Cocktail
4. YouTube Video of Bar Tender making cocktail - **Optional**

HOW TO ENTER: Send your application, recipe, picture, video no later than Monday, June 17, 2019 to:

Park City Area Restaurant Association
Att: Ginger Ries
PO Box 3162
Park City, UT 84060
Email: gingerwicks@icloud.com
Phone: 435.640.1168

Entry Checklist:

- Application
- Recipe (please write clearly and give ample detail - we will post this information on the website)
- Picture of Cocktail
- YouTube Video - Optional

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COMPETITION RULES

PLEASE CHECK EACH BOX INDICATING YOU UNDERSTAND AND AGREE TO THE COMPETITION RULES:

- Cocktail must be featured on participant's menu or marketed through other means throughout the 2019 summer season regardless if they win or not. PCARA will market cocktail entries throughout the 2019 summer season on the website so it is very important they will be available through the end of September.
- Once Recipe has been submitted it CANNOT be changed.
- Restaurant agrees to display the following marketing materials July 1-31, 2019 in conjunction with the Cocktail Contest. Marketing materials will be provided at no cost to participating restaurants.
- Per State Liquor Laws, Cocktail must not exceed more than 2.5oz of "Hard Liquor".
- Competitor and related PCARA member release all rights to the cocktail recipes submitted to the Park City Area Restaurant Association.

PLEASE PRINT CLEARLY OR TYPE INFORMATION & SUBMIT

Recipes will be posted on the PCARA website.

Establishment Name: _____

Bar Tender Name: _____

PCARA Member Competitor is Representing: _____

PCARA Member Manager: _____

PCARA Member Phone: _____ PCARA Member Email: _____

Cocktail Name: _____

Cocktail Recipe:

Please Note: Per State Liquor Laws, Cocktail must not exceed more than 2.5oz of "Hard Liquor".

Spirits:

1. _____
2. _____
3. _____

Other Ingredients:

1. _____
2. _____
3. _____

Recommended Style of Glassware (*Martini, Collins, Old Fashioned etc*):

Garnish: _____

Method/Directions: _____

EXAMPLE OF COCKTAIL RECIPE SUBMISSION

NAME OF COCKTAIL

1. Liquor
2. Liquor
3. Other Ingredient
4. Other Ingredient
5. Other Ingredient
6. Other ingredient

Method: Shake all ingredients with ice, strain over fresh ice into a rock glass.

Garnish: Lemon twist & sprig of mint.