

Organized by :  PT. DAVID ROY INDONESIA

PRESENTING

5th



Tea
Mixology

PLAYOFF

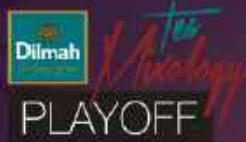
www.teagastronomy.com





The Dilmah Mixology PlayOff Competition is a showcase of skill and creativity in producing exceptional Cocktails, Mocktails and traditional hot beverages using Ceylon's Finest Tea. The exquisite art of making tea is celebrated with an array of Fine Tea from Dilmah.

The aim is to share with hospitality professionals and experience the overall aspect from taste to appearance, to extend the tea experience not only for healthy beverage but also as an indulgent beverage of a lifestyle.



Jakarta 2013



Surabaya 2016



Bali 2014



Jakarta 2019



Yogyakarta 2019





MEDIA EXPOSURE





NOW PRESENTING

The 5th Dilmah Mixology Play Off 2023
is **open to professionals**
from the hospitality industry such as
Hotels/ Resort/ Restaurant/ Hotel



**TUESDAY
8TH AUGUST
2023**

Registration Fee

Rp. 300.000/person

Transfer to Account**

Bank : Bank Central Asia

Branch : Kebayoran Baru

No Acc : 070.305.2298

Company Name : PT. David Roy Indonesia

Note :

**Limited spot is 20 participants, each company is only send 1 person as representative & Open For Public*

*** Transfer registration fee is only done by the participants who had received confirmation letter from the committee*



PRIZE

GOLD

(90-99 points)

2nd WINNER:
Cash Prize of

IDR 5.000.000

Medal & Certificate

3rd WINNER:
Cash Prize of

IDR 2.000.000

Medal & Certificate

SILVER

(80-89 points)

Medal & Certificate

BRONZE

(70-79 points)

Medal & Certificate

1st WINNER:
TOTAL PRIZE:

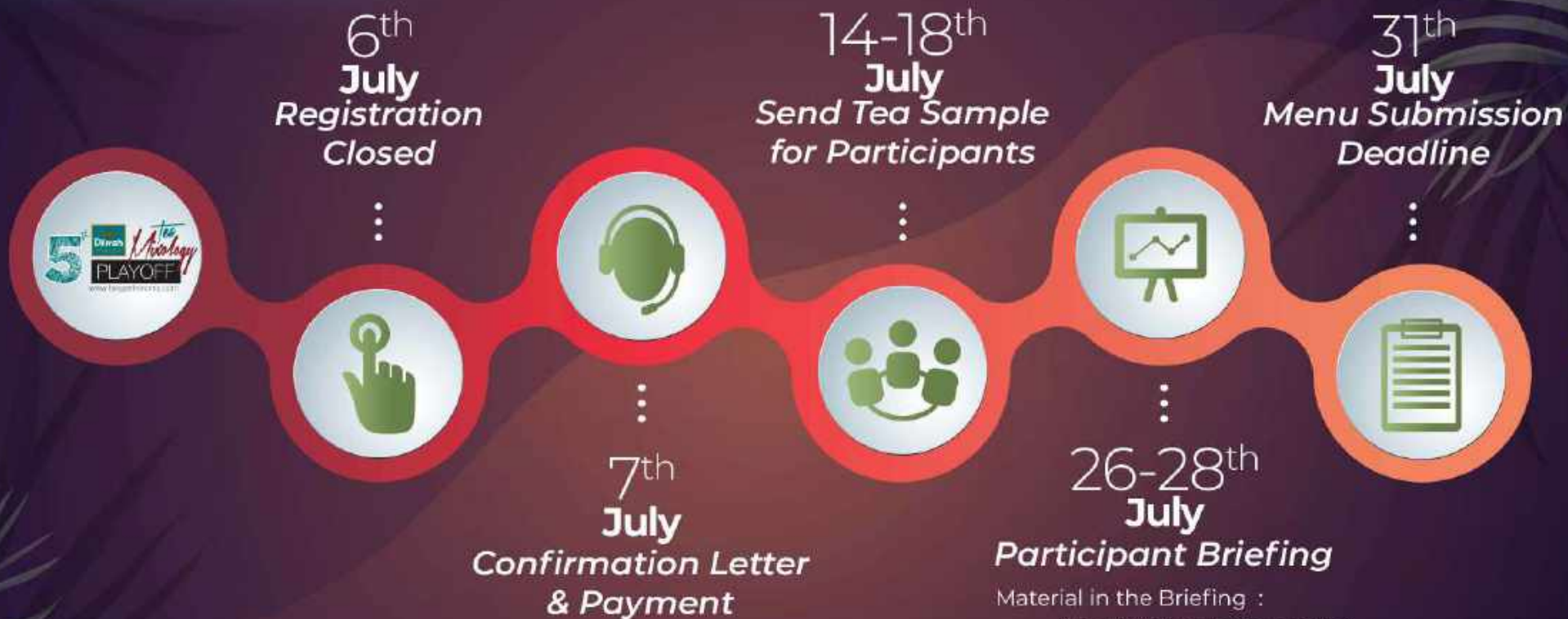
WORTH **USD 3,500**

Cash Prize of \$200 and
Dilmah School Of Tea in Sri Lanka,
Incl. Air Ticket, Accommodation only.
Excl Sri Lankan Online Visa.
Medal & Certificate

REQUIREMENT REGISTRATION

- Participants must be from the company in the field of Hospitality (Café, Restaurant, Bar, and Hotel). Each company can only send one person as the representative
- There is no age limit for participants
- Minimum 2 years experience in the field
- The participants must speak in English during performances to describe the Concept, techniques, Story of why you chose that tea, How to prepare it, and the Ingredients used.
- The participant must settle the registration fee of IDR 300.000 as reconfirmation. It must be done after receiving the confirmation letter from the committee.
- Registration fee is non refundable.

FLOW CHART



Material in the Briefing :

- About Venue & Preparation
- Rules & Regulation
- Information about Dilmah
- Descriptions of Particular Teas
- Rules of Brewing and Serving tea
- Retrieval Competition Numbers
- Collection of Menus & Preparation from Participants

EACH PARTICIPANT NEEDS TO PREPARE & PRESENT THE FOLLOWING

*Dilmah Tea Mocktail (4
Glasses of the same kind)
-> 3 for the Judges & 1 for
photo session*



*Dilmah Tea Cocktail (4
Glasses of the same kind)
-> 3 for the Judges & 1 for
photo session*

PREPARATION

- It is mandatory for all participants to take part in both categories (mocktail and cocktail)
- Time Limit Each participant will be allocated
 - 10 minutes for live preparation for both categories
 - 2.5 Minutes to Present the Concept, techniques, Story behind choosing the tea, Preparation, and Ingredients used
 - 5 Minutes for the Judges to
- The ingredients and preparation method needs to be clearly stated in the recipe
- All ingredients should be shown to the judges before starting the performance

TERMS & CONDITION

- Participants must be present 1 hour before the scheduled competition
- Participants should have the number on the scheduled competition
- Participants wear the uniform to represent the company.
- Participants will have 10 minutes to provide Mocktail & Cocktail tea
- Participants must make 4 sets of each drinks, 3 set for the Judges & 1 set for photoshoot purpose
- Participants must provide and bring their own equipment for the competition from glassware, utensils, display, and ingredients other than tea.
- All ingredients should be shown to the judges before starting the performance
- Participants may use the necessary equipment provided by the committee such as Tea, Ice Cubes
- Committee will prepare a presentation table in the area where the competition consists of two (2) tables, with the following details:
 1. Samovar (Hot Urns) for hot water at each table to brew the tea
 2. Water to brew the Tea
 3. Selection of tea to be used at the competition
- The drink made for the photo shoot will be taken into a separate area for photography purposes
- Organizers will conduct a briefing one week prior to the event

JUDGING CRITERIA



Name of the Beverage	10 Points
Inspiration (story)	20 Points
Innovation	15 Points
Replicability	20 Points
Aroma & Taste (Tea Taste / Balance)	20 Points
Presentation	15 Points
TOTAL	100 Points

JUDGES



Judge 2
Alberto Pizarro
Dilmah Mixologist, Spain

Judge 1
Dilhan C. Fernando
CEO of Dilmah Tea

Judge 3
INDONESIAN
MIXOLOGIST

DILMAH TEAS TO BE USED*

Dilmah
**ELIXIR OF
CEYLON TEA**

Tea concentrate made from 100% Pure Ceylon, freshly handpicked tea leaves, and single estate tea.
Natural extract for Iced Tea, Infused Water, Tea Mixology, Tea Shakes & Smoothies



**BLACK TEA WITH
PEACH FLAVOUR**



**BLACK TEA WITH
LYCHEE FLAVOUR**



**BLACK TEA WITH
ROSE & VANILLA FLAVOUR**



**GREEN TEA WITH
JASMINE FLAVOUR**



**CEYLON
BLACK TEA**

**Use one of Elixir variants to present 'Tea Cocktail or Tea Mocktail'*

DILMAH TEAS TO BE USED*

Yum is seriously tea inspired deliciousness for lovers of life. Yum is gourmet black tea, and it is also a sublime peachy Oolong, a magnificent Earl Grey and gentle Green Teas



**YUM-PAPER ENV TBAG
CEYLON TEA
WITH FOREST BERRY**

Finest Ceylon Tea in a profusion of berry flavours.



**YUM-PAPER ENV TBAG
GREEN TEA WITH
COCONUT & MANGO**

A serene green tea, enlivened with juicy, tropical fruit flavours.



**YUM-PAPER ENV TBAG
OOLONG WITH PEACH**

Oriental oolong with a delicious, fruity finish.



**YUM-PAPER ENV TBAG
GREEN TEA WITH LEMON LIME**

Carnival of citrus, floral, zesty, sensational



**YUM-PAPER ENV TBAG
EARL GREY WITH VANILLA**

Refined & distinguished, with an indulgent twist, fragrant & delicious, vanilla with bergamot.

**Use one of Yum variants to present 'Tea Cocktail or Tea Mocktail'*

SYRUP SELECTION*

TOSCHI
VIGNOLA

**You can use any variant of syrup other than our recommendation below*



LITCHI
Sirup Rasa Leci



BLU CURACAO
Sirup Rasa Blue Curacao



VANIGLIA
Sirup Rasa Vanilla



NOCCIOLA
Sirup Rasa Kacang Hazel



CARAMELLO
Sirup Rasa Karamel



MOJITO MENTA
Sirup Rasa Jeruk Nipis Mint

'TOSCHI' is specialized in the production of syrups for almost 70 years, offers a wide range of syrups, tastes from classic to the most exotic. The concentration and quality of products used, with the competitive price, make these syrups perfect for professional bartenders.

'TOSCHI' syrup is ideal for drinks and cocktails, both alcoholic and non-alcoholic. But also to garnish, ice cream, milk shake, etc.





Online Registration
Please register by clicking on the
below link


CLICK HERE


More information

VISIT NOW

 dilmah.co.id

 [dilmahteaindonesia](https://www.instagram.com/dilmahteaindonesia)

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 [Dilmah Tea Indonesia](https://www.youtube.com/DilmahTeaIndonesia)