

HONOURING OUR ROOTS



2026 CROYA TABLESCAPING COMPETITION



THE CHALLENGE

TO PREPARE A TABLE SETTING THAT CELEBRATES **THE CROATIAN OLIVE TREE**. CROATIA HAS OVER 30 NATIVE OLIVE VARIETIES AND MILLIONS OF TREES SPREAD ACROSS DALMATIA, ISTRIA, AND THE ADRIATIC ISLANDS. THERE ARE GROVES DATING BACK 1,500 TO 2,000 YEARS, SUCH AS THE FAMOUS WILD TREES IN THE GARDENS OF LUN (PAG ISLAND) AND THE MASTRINKA TREE IN KAŠTEL ŠTAFILIĆ.

THE OIL PRODUCED FROM THESE TREES TRANSCENDS BEING A MERE INGREDIENT; IT SYMBOLISES **TRANQUILITY, LONGEVITY, AND WELL-BEING**.

SO WHEN PREPARING YOUR TABLE, KEEP THESE IMPORTANT QUALITIES IN MIND. FOCUS ON CREATING AN ATMOSPHERE THAT RESPECTS HISTORY AND LOOKS AT THE FUTURE.



THE BASICS FOR THE INTERIOR CREW

WHEN A YACHT CHEF HAS SUCCESSFULLY REGISTERED FOR THE COMPETITION, THE TABLESCAPING CONTEST IS AUTOMATICALLY OPEN TO THE INTERIOR CREW.

THE CHALLENGE THIS YEAR IS TO CREATE A TABLE SETTING & DECOR THAT **PERFECTLY COMPLEMENTS THE CHEF'S DISHES** WHILE **HONOURING NATURE AND THE MEDITERRANEAN LANDSCAPE.** BY USING **OLIVE TREE ELEMENTS.**



THE JUDGING CRITERIA



- CREATIVITY
- CORRECTNESS OF TABLE SETTING
- ATTENTION TO DETAIL
- APPROPRIATENESS TO THEME
- OVERALL IMPRESSION



THE IMPORTANT DATES

SUNDAY 27 SEPTEMBER

16:00 - 17:00

BRIEFING FOR REGISTERED CHEFS AT THE **HOTEL AMBASADOR**

ATTENDANCE IS MANDATORY

MONDAY 28 SEPTEMBER

10:00 - 17:00

JUDGING DAY ONBOARD THE REGISTERED YACHTS

WEDNESDAY 30 SEPTEMBER

17:30 - 18:30

AWARDS CEREMONY (VENUE TO BE CONFIRMED)
FOR ALL CREW OF REGISTERED YACHTS, CHARTER BROKERS, EVENT SPONSORS AND PRESS

September 2026

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

IF YOU HAVE ANY QUESTIONS...

PLEASE REACH OUT TO US BY SENDING AN EMAIL TO
chefscompetition@croya.hr

