



## Cocktails competition: Around the world

2023 Edition: Greece

Monday 12 June 2023

La Brasserie de Montbenon (All. Ernest-Ansermet 3, 1003 Lausanne)

Category: Bartender's Choice

This competition is open to all active members of the Swiss Barkeeper Union (SBU), and to all bartenders working in Suisse Romande.

The bartender task is to create and present a cocktail based on the theme: Greece.

All recipes must be sent online or by mail (only on official form)

Register deadline: 4 July 2023

Every participant will have 10 minutes preparation time in the office. This time will be served for the setup and garnish preparation. Garnish can't be prepared in advance.

Competition:

The competitor will have a 1-minute speech time to present his cocktail. Then 6 minutes to realize his cocktail in 5 glasses.

The bar equipment, the glasses and the ingredients must be brought by the competitor. All the equipment, glassware and outfits must be branding free.

All the competitors will be judged by a technical jury, a tasting jury and a special jury that will decern points for the name of the cocktail and the presentation speech.

The recipe must be new and non-published before. The recipe quantity must be between 6 to 39 cl.

Each recipe can contain a maximum of six ingredients (dashes included). All the products must be officially available in Switzerland.

All the ingredients available must be from the sponsors and partners portfolio of the SBU, except for the home-made ingredient, fruit, spices, vegetable, or fresh juice.

( <https://www.barkeeper-union.ch/sponsor/> )

Between the six ingredients, it is allowed to use a homemade ingredient, the preparation recipe must be described on the recipe form.

The participants of the competition “Around the world – Greece” allow the SBU all the submit recipe rights.

The Jury decision cannot be disputable.

Romain Tritsch & Kathrin Leisi, SBU Swiss Barkeeper Union, Spring 2023