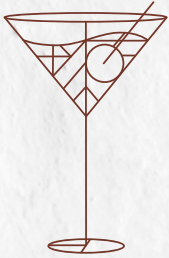




# Cocktail Challenge



C O M P E T I T I O N

## Objective

The Mixer Mixology Challenge aims to showcase the creativity and skill of bartenders in crafting exceptional cocktails using Mixer products. Participants will have the opportunity to demonstrate their expertise in mixology and create unique and innovative drinks that highlight the quality and versatility of Mixer products.

## Rules and Guidelines

1. Eligibility:
2. Cocktail Creation
3. Ingredients
4. Presentation
5. Technical Skill
6. Judging Criteria
7. Time Limit:
8. Equipment
9. Scoring and Prizes
10. Safety and Responsibility
11. Registration



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# Cocktail Challenge

C O M P E T I T I O N

## 1. Eligibility:

- The competition is open to professional bartenders aged 18 and above.
- Participants must use a Mixer product in their cocktail and include a Dalcassian base spirit. The list attached for each group.

## 2. Cocktail Creation:

- Each participant must create an original cocktail that showcases the flavour profile of Mixer product.
- Creativity and innovation in both ingredients and presentation are highly encouraged.

## 3. Ingredients:

- Participants can use a maximum of six additional ingredients, recommended that the main spirit be from the Dalcassian portfolio. (This is a loose guideline - whatever you like here as you could create a syrup with four ingredients, but the syrup would be considered as one ingredient).
- All ingredients must be easily accessible and within a reasonable budget.
- [Click here> list of products](#)

## 4. Presentation:

- Participants will present their cocktails to a panel of judges. The judges are Fergus O'Leary: The Dean Hotel Group | Gary Quinn: Dalcassian Wines & Spirits | Norbert Schok: Mixer.
- The presentation should include a brief description of the (i) inspiration behind the cocktail, (ii) the choice of ingredients, (iii) and the role of Mixer product.

## 5. Technical Skill:

- Bartenders will be judged on their technical skills, including (i) precision in measuring, (ii) mixing, and (iii) garnishing.
- Proper use of glassware, ice, and other bar tools will also be considered.

## 6. Judging Criteria:

- Creativity and Originality: 30%
- Flavour and Balance: 20%
- Presentation and Garnish: 20%
- Effective Use of Mixer product: 20%
- Technical Skill: 10%

## 7. Time Limit:

- Participants will have a maximum of 10 minutes to prepare and present their cocktail to the judges. (4 mins prep | 6 mins presentation | 2 mins clean down)

## 8. Equipment:

- Basic bar equipment will be provided, but participants are welcome to bring their own specialised tools if desired.



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## 9. Scoring and Prizes:

- Judges will score each cocktail based on the criteria above. Gary, Norbert and Fergus. Judging will be autonomous.
- The participant with the highest overall score will be declared the winner.
- 3-day trip to Bologna Italy. Expenses paid.

## 10. Safety and Responsibility:

- Participants are expected to promote responsible drinking and adhere to local laws and regulations.

## 11. Registration:

- Interested bartenders must register in advance to secure a spot in the competition – email your creation with a brief description along with measurements along with recipes of any homemade ingredients to [gquinn@dalcassianwines.com](mailto:gquinn@dalcassianwines.com) before **12pm Friday 26th July** date to secure your place in the final. Finalists announced on 29th July.
- In the subject line of your email, please use Mixer Competition | Your Name | Venue – eg. Mixer Competition | Gary Quinn | The Dean Hotel
- There will be 8 finalists chosen to compete for the prize of a 3-day trip to Bologna in Italy.



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## List of products

Product Group	Product Code	Product Description	Unit Size MI	Pk Size
GUNPOWDER GIN				
Gin	DGG01	Drumshambo Gunpowder Gin 43% x 6x70cl	700	6
Gin	DGG10	Drumshambo Gunpowder Sardinian Citrus Gin 43% x 6x70cl	700	6
Gin	DGG14	Drumshambo Gunpowder California Orange Gin 43% x 6x70cl	700	6
Gin	DGG20	Drumshambo Gunpowder Gin Brazilian Pine-apple 43% x 6x70cl	700	6
LIQUEURS				
Liqueur	WHIP05	Shanky's Whip 33% 4 X 15 X 5CL	50	60
Whiskey	MIS01	Irish Mist 6x70 35%	700	6
Liquors	LIC01	Licor 43 31.0%	700	6
Cream	FFIC03	Five Farms Irish Cream 17% 5CL	50	30
Japanese Whiskey				
Whiskey	NIK001	Nikka from the Barrel 51.4%	500	6
Whiskey	NIK002	Nikka Super Nikka 43%	700	12
Whiskey	NIK003	Nikka Coffey Grain 47%	700	6
RUM				
Rum	LAP02	La Progresiva Rum 41%	700	6
Rum	GOS02	Goslings Ginger Beer	330	24
Rum	GOS01	Goslings Black Seal rum 40% 6 x 70cl	700	6
Rum	GOS05	Goslings Black Seal 151 75.5% 6 x 70cl	700	6
WHISKEY				
Whiskey	IRI22	Irishman Harvest 40% 6x70cl	700	6
Whiskey	IRI23	Irishman New Single Malt 40% 6x70cl	700	6
Whiskey	IRI15	IM Caribbean Cask Finish 46% 6x70cl	700	6
Whiskey	IRIO3	Irishman New 12 YO 43% 6x70cl	700	6
Whiskey	IRIO10	Irishman New 17 YO Single Malt 56% 6x70cl	700	6
Whiskey	WAL15	Writers Tears Coppor Pot potstill blend 40%	700	6
Whiskey	WAL20	Writers Tears Double Oak 46%	700	6
Whiskey	WAL18	Writers Tears Red Head 46%	700	6
Whiskey	WAL24	Writers Tears Single Pot Still 46%	700	6
Whiskey	WAL23	WT Inniskillen Ice Wine Finish 46%	700	6
Whiskey	WAL26	Writers Tears 2022 Cask Strength 54.6%	700	6
Whiskey	WAL33	Writers Tears 2023 Cask Strength 54.8%	700	6
MIXER				
Syrup	MIX70	GLASS Mixer Caramel Syrup 6x100 cl	1000	6
Syrup	MIX71	GLASS Mixer Elderflower Syrup 6x100 cl	1000	6
Syrup	MIX72	GLASS Mixer Hazlenut Syrup 6x100 cl	1000	6
Syrup	MIX73	GLASS Mixer Oregat Almond Syrup 6x100 cl	1000	6
Syrup	MIX74	GLASS Mixer Strawberry Syrup 6x100 cl	1000	6
Syrup	MIX75	GLASS Mixer Vanilla Syrup 6x100 cl	1000	6
Syrup	MIX76	GLASS Mixer Raspberry Syrup 6x100 cl	1000	6





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BITTERS				
Bitters	BT001	Aromatic time Bitters 39%	200	12
Bitters	BT002	Orange bitters 39%	200	12
Bitters	BT006	Grapefruit Bitters 44%	200	12
Bitters	BT007	Chocolate Bitters 44%	200	12
Rum	GOS05	Goslings Black Seal 151 75.5% 6 x 70cl	700	6