



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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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 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 ML	Pk Size
		Gunpowder gin		
Gin	DGG10	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 Pineapple 43% x 6x70cl	700	6
		Bourbon		
Bourbon	HHD02	Elijah Craig Small Batch 47% 6x70cl	700	6
Whiskey	HHD03	Ritten House Rye 50% 6x70cl	700	6
		Tequila		
Tequila	AMB02	Rooster Teq Blanco 6x38%	700	6
Tequila	AMB03	Rooster Teq Reposado 6x38%	700	6
Tequila	AMB07	Rooster Teq Smoked Pineapple 6x38%	700	6
MEZCAL	AMB09	Rooster Rojo Mezcal Joven 43% 6x70cl	700	6
Tequila	HHD04	Lunazul Teq Blanco 40% 6x70cl	700	6
Tequila	HHD05	Lunazul Teq Reposado 40% 6x70cl	700	6
Tequila	HHD06	Lunazul Teq Anejo 40% 6x70cl	700	6
Mezcal	BEV65	Zignum El Recuerdo Joven 40%	700	6
Mezcal	BEV58	Zignum Mezcal Reposado 38%	700	6
Mezcal	BEV61	Zignum Mezcal Anejo 38%	700	6
		Rum		
Rum	PLA01	Plantation 3 Stars 41.2% 6x70cl	700	6
Rum	PLA02	Plantation Original dark Double Aged Rum 40% 6x70cl	700	6
Rum	PLA03	Plantation Stiggins Pineapple 40% 6x70cl	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	WAL15	Writers Tears Coppor Pot pot-still blend 40%	700	6



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Whiskey	WAL20	Writers Tears Double Oak 46%	700	6
Whiskey	WAL24	Writers Tears Single Pot Still 46%	700	6
Whiskey	FLA01	Flatley Irish Whiskey - The Dreamer 43% 6 x 70cl	700	6
Liqueur	WHIP05	Shanky's Whip 33% 4 X 15 X 5CL	50	60
Cream	FFIC03	Five Farms Irish Cream 17% 5CL	50	30
		Mixer		
Juice Cordials	MIX01	Mixer PURE Lime Juice 99.5%	700	6
Juice Cordials	MIX02	Mixer PURE LEMON Juice 99.9%	700	6
Fruit Puree	MIX07	Mixer Peach Puree x 1 litre	1000	6
Fruit Puree	MIX11	Mixer Mango Puree x 1 litre	1000	6
Fruit Puree	MIX19	Mixer Coconut Puree x 1 litre	1000	6
Fruit Puree	MIX17	Mixer Strawberry x 1litre	1000	6
Fruit Puree	MIX18	Mixer Passion Fruit Puree x 1 litre	1000	6
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
		Vermouths		
Vermouth	COC11	Cocchi Americano Bianco 16.5%	750	6
Vermouth	COC12	Cocchi Rosa Americano 16.5%	750	6
Vermouth	COC13	Cocchi Vermouth di Torino 16%	750	6
Vermouth	COC14	Cocchi Vermouth AMARO di Torino 16%	750	6
Vermouth	COC15	Cocchi Barolo Chinato 16.5% 50cl	500	6
		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
Bitters	BT009	Peach Bitters 39%	200	12