

THE SUMMER
COCKTAIL
COMPETITION



TROPICAL CHALLENGE

symposium

SUBMISSION
DEADLINE
14TH JULY 2021

SYMPOSIUM TROP-ECO COCKTAIL CHALLENGE

CHALLENGE DETAILS

Create a mindful, tropically inspired summer cocktail using a sustainable approach and concept.

ENTRY DEADLINE SUBMIT RECIPES FINALIST NOTIFICATION COMPETITION DATE VENUE

14th July
cheers@wenglersymposium.lu
18th July
Tuesday 27th July
The Gudde Weather Terrace

FURTHER DETAILS AND RULES

01 / No citrus fruits / juices allowed in the cocktail!
02 / Main Brand must be from the **Symposium Cocktail Selection**
03 / Recipe must be submitted to **cheers@wenglersymposium.lu** by **14th July**
04 / Recipe format must be:

Bartender Name
Venue
Cocktail Name
XXml Main Brand
XXml Ingredient 2
Method
Garnish
Homemade Ingredients
Notes

05 / Cocktail Recipe must include at least **30ml of the Main Brand** from our competition portfolio selection (see below)
06 / Cocktail entry must be posted on instagram/FB using the tag **@wenglersymposium** and hashtag **#tropeco**
07 / When presenting your cocktail during the final you must make **1 full sized, complete serve** and **5 tasting measures** of the cocktail for judging.
08 / You will have a maximum of **8 minutes** to present your cocktail at the final.
09 / Judges decision is final.

ENTRY CRITERIA

Entrants must be working in a bar/restaurant/outlet in Luxembourg
Entrants must be of legal age to work in the licensed trade.
Entrants must represent a working establishment.

GENERAL RULES

Maintain professional conduct at all times. Respect the Brands, Colleagues, Peers, Guests and others and always set an example. Promote the Craft of Bartending, our chosen profession, in a professional and inspirational manner.

SYMPOSIUM COMPETITION PORTFOLIO SELECTION BRANDS

RUM

J.M. Rhum
Clément Rhum
The Lovers Rum
Ron Zacapa

CACHACA

Abelha

AGAVE

Don Julio
Casamigos

NO & LOW

Seedlip
Belsazar

JUDGING CRITERIA

Professionalism 20%

How good was the bartenders engagement, skills and charisma?

Presentation 10%

How was the presentation of the cocktail?

Taste & Flavour 30%

All the sensory aspects. How good does it taste? Appealing aroma? Mouthfeel? Finish? Balance?

Mindfulness 25%

How sustainable was the serve? How mindful?

Bonus 15%

Mindful
Sustainable
Innovative
Other

