

## Regulations Grand Marnier Competition 2024

### Description

The Grand Marnier Competition is a cocktail competition for professional bartenders working in Switzerland.

### Organiser

The Grand Marnier Competition is organised by Campari Schweiz AG, Lindenstrasse 8, CH-6341 Baar in cooperation with BAR NEWS GmbH, Hansmatt 32, CH-6371 Stans.

### Basic principle

Participation implies acceptance of the provisions of the regulations. The masculine form includes the feminine form.

### Idea

2 drinks, 2 stories, 2 bartenders, 1 team: the Grand Marnier Competition 2024 pits Swiss bar teams against each other in a challenge. Two bartenders from the same bar develop two drinks, a "Grand Margarita Twist" and a "Grand Creation", and present them as a team to a high-calibre jury. The best team travels to Paris and wins a fantastic stay with lots of surprises.

### Procedure

#### Step 1: Submit recipe by 7 April 2024

### Submission

To participate, a bar team (two bartenders from the same bar) must submit two new, unpublished cocktail recipes. Recipes from professional bartenders (m/f) who work part-time or full-time in Switzerland are eligible. Two recipes, including photos of the cocktails, must be submitted online at <https://barnews.ch/grand-marnier-competition-2024>. Participation in the Grand Marnier Cocktail Competition is free of charge for all participants. One entry may be submitted per team.

### Post on social media

Each team must publish at least one post about the Grand Marnier Competition 2024 on social media. #grandmarnierofficial #GM24Competition

### Recipe 1: "Grand Margarita Twist"

This recipe focusses on the technical aspect. Number of ingredients: max. 4 (plus decoration), of which the following components must be included:

- At least 2 cl Grand Marnier
- Agave-based spirits (tequila, mezcal, etc.)
- Acid
- Sugar

Fresh products (fruits, vegetables, herbs) etc. are also permitted. The products (if available) must be selected from the Campari Switzerland range. All products used must be available in Switzerland.

### Recipe 2: "Grand Creation"

Creativity is at the centre of this recipe. The recipe must be inspired by a work of art (inspiration from the world of music, literature, art, photos, etc.). Category short drink or long drink.

Number of ingredients: max. 5 (plus decoration), of which must be included:

- at least 3 cl Grand Marnier

Maximum 1 "home-made" product. Fresh products (fruits, vegetables, herbs) etc. are also permitted. The products (if available) must be selected from the Campari Switzerland range. All products used must be available in Switzerland.

### Step 2: Preliminary round until mid-April 2024

The recipes will be reviewed and evaluated by a jury. Evaluation grid: recipe (80%), appearance of the drink based on the submitted photo plus social media contribution (20%). The 8 bar teams that have submitted the best recipes will be announced and invited to the final.

### Step 3: Final on 13 May 2024

The final with the best 8 bar teams will take place on Monday afternoon, 13 May 2024 at L'Ovestino in Bern.

### Procedure

The bar teams mix 4 cocktails per recipe within a maximum of 7 minutes each. During this time, the story behind the drink will also be presented. Further information will follow in the finalist briefing in mid-April.

### Prizes

The best team will travel to Paris and win a dream holiday. Stay with lots of surprises. All prizes are non-cash prizes. Cash payment excluded.

### Materials

All products from the Campari Schweiz AG range as well as standard ice (cubes & crushed) are available at the finale. Other ingredients (in original bottles) and utensils must be brought by the bartenders themselves.

### Clothing / Utensils

Only neutral clothing may be worn during the competition. Shakers, bar spoons, jiggers and strainers (provided on site) are to be used by Grand Marnier. Other mixing utensils must be neutral.

### Recipe / Communication

The recipe may only be communicated / presented (media, social media, etc.) in connection with the Grand Marnier Cocktail Competition in its original composition (ingredients, quantities, etc.) and preparation.

### Photography and filming, naming of names

Photographs and films may be taken by the organiser or its representatives during the event.

These may be used by the organiser for illustration and advertising purposes without any time or content restrictions and irrespective of the transmission, carrier and storage technologies. The same applies to information and documents submitted by participants as part of their participation.

**Rights**

The recipes and all rights to the cocktails, including their marketing rights, are transferred to the organiser upon participation. The exploitation rights of the Grand Marnier Cocktail Competition remain with the organiser.

**Jury decisions**

The organiser is responsible for compliance with the regulations. In the event of breaches of the regulations or ambiguities, the jury appointed by the organiser shall decide. Jury decisions cannot be contested. Legal recourse is excluded.

**Disqualification**

Violations of the regulations may be penalised. Gross offences will result in disqualification. The jury and ultimately the organiser will decide on sanctions.

**Final provisions**

The regulations may be amended by the organiser. The organiser will be informed of any amendments and additions in an appropriate form

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