

Regulations

SWISS COCKTAIL OPEN 2024

Description of the

The SWISS COCKTAIL OPEN is a cocktail competition for professional bartenders. The aim is to find the best cocktail in Switzerland.

Organiser

The SWISS COCKTAIL OPEN is organised by BAR NEWS GmbH, Hansmatt 32, CH-6371 Stans.

Basic principle

Participation implies acceptance of the provisions of the regulations.

Procedure

Step 1: Submit recipe by 31 March 2024

A new, previously unpublished cocktail recipe must be submitted to take part. Recipes from professional bartenders who work part-time or full-time in Switzerland are eligible. A recipe including a photo of the cocktail and a portrait photo must be submitted with the application.

Cocktail recipe

Category: Short drink or long drink.

Number of products: 3 to 6 (plus decoration), of which:

- At least 1 product from an international producer (products according to the list of competition partners)
- At least 1 product from a Swiss producer (products according to the list of competition partners)
- Maximum 1 "Home-Made" product
- Maximum 1 speciality or niche product (producer not competition partner)
- Fresh products (fruit, vegetables, herbs) etc. are also permitted.

Participation in the SWISS COCKTAIL OPEN is free of charge for all participants. A maximum of 2 recipes can be submitted per participant.

Step 2: Preliminary round

The recipes are scrutinised and evaluated by a jury. The author of the recipe will be anonymised. Judging grid: recipe (80%), appearance of the drink based on the submitted photo (20%). The bartenders who have submitted the best recipes will be announced and invited to the final.

Step 3: Final on 6 May 2024

The final with the best 24 recipes will take place on Monday, 6 May 2024 at Chicago 1928 (Hall 550) in Zurich-Oerlikon.

First round: In the first round, the bartenders mix four cocktails within a maximum of 7 minutes and serve them to the jury.

Judging grid: Appearance: Visual appeal / appearance / aesthetics

/ cocktail name (20%) Fragrance / Flavour / Taste / Texture / Harmony / Finish (80%). No technical jury will be appointed.

Second round: In the second round, the best six bartenders from the first round compete against each other with the same cocktail recipes. Each finalist has an additional maximum of 1 minute to explain the background to the recipe and the cocktail. Judging grid: Appearance: Visual appeal / appearance / aesthetics / cocktail name (20%). Aroma / flavour / taste / texture / harmony / finish (60%). Bartender appearance / storytelling (20%). There will be no technical jury. The participant with the most points from the second round will be the winner of the SWISS COCKTAIL OPEN. In the event of a tie, the better result of the first round will be decisive.

Awards and prizes

These awards are presented:

- Winner SWISS COCKTAIL OPEN 2024
- Best cocktail in Switzerland 2024.

Winner prizes and special prizes according to the swisscocktailopen.ch website. All prizes are non-cash prizes. Cash payment excluded.

Materials

Unless otherwise stated, all ingredients (in original bottles) and utensils must be brought by the bartenders themselves. Standard ice (cubes & crushed) will be provided.

Clothing / Utensils

Only neutral clothing and neutral mixing utensils and glasses may be worn during the competition.

Recipe / Communication

The recipe may only be communicated / presented (media, social media, etc.) in connection with the SWISS COCKTAIL OPEN in its original composition (brands, products, quantities, etc.) and preparation.

Obligation

The winner undertakes to be available to the organiser for two events at no cost for one year after the final. Arrangements and planning will be made in good time.

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 without time or content restrictions and regardless of the transmission, carrier and storage technologies for illustration and advertising purposes. The same applies to information provided by participants as part of their participation.

Rights

The recipes and all rights to the drinks, including their marketing rights, are transferred to the organiser upon participation. The exploitation rights of the SWISS COCKTAIL OPEN 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 will decide. Jury decisions cannot be contested. Legal recourse is excluded.

Exclusion / disqualification

Violations of the regulations may be penalised. Gross offences will result in exclusion. The jury or the organiser will decide on sanctions.

Final provisions

The regulations may be amended by the organiser. Information on amendments and additions will be provided in an appropriate form, in particular by publishing the current version on the website.

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