

## Regulations

### SWISS COCKTAIL OPEN 2026

#### Description

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

#### Organizer

The SWISS COCKTAIL OPEN is organized 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 March 31, 2026

A new, previously unpublished cocktail recipe must be submitted to take part.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

Type of drink: Short drink or long drink.

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

- At least 1 main product from an international producer (products according to the list of competition partners)
- At least 1 main product from a Swiss producer (products according to the list of competition partners)
- Maximum 1 "Home-Made" product
- Maximum 1 specialty or niche product (producer not competition partner)
- Fresh products (fruit, vegetables, herbs) etc. are also permitted. Lemon and lime juice prepared a la minute are considered fresh products.

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 checked and evaluated by a jury. The author of the recipe will be anonymized. Evaluation 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 May 4, 2026

The final with the best 24 recipes will take place on Monday, May 4, 2026 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 / Aroma / Taste / Texture / Harmony / Finish (80%). There will be no technical jury.

**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 (Storytelling). Judging grid: Appearance: Visual appeal / appearance / aesthetics / cocktail name (20%). Aroma / flavor / 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 2026
- Best cocktail in Switzerland 2026.

Winners' prizes and special prizes according to the [swisscocktailopen.ch](http://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 not be published until the end of the preliminary round and the announcement of the finalists. Thereafter, 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 organizer for two events at no cost for one year after the final. Arrangements and planning will be made in good time.

### **Photography and filming, attribution**

Photographs and films may be taken by the organizer or its agents during the event. These may be used by the organizer 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 organizer upon participation. The exploitation rights of the SWISS COCKTAIL OPEN remain with the organizer.

### **Jury decisions**

The organizer is responsible for compliance with the regulations. In the event of breaches of the regulations or ambiguities, the jury appointed by the organizer shall decide. Jury decisions are not contestable. Legal recourse is excluded.

### **Exclusion / Disqualification**

Violations of the regulations may be sanctioned. Gross violations will result in exclusion. The jury or the organizer will decide on sanctions.

### **Final provisions**

The regulations may be amended by the organizer. Information about amendments and additions will be provided in an appropriate form, in particular by publishing the current version on the website. The German-language version is authoritative in each case.

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