

Best Cocktail Experience- Guidelines

Sponsored by Monin.

Breakdown of Judging

- 20% will be awarded for the Cocktail Menu of the nominated establishment.
- 60% will be awarded for the live creation of an original cocktail with the theme “Lights, Camera... Cocktails! Directed by Monin”
- **At least 1 product from the Monin portfolio (see below)** must be used in creating this original cocktail.
- 20% will be allocated to the overall cocktail experience of the establishment as decided by our National Academy Judging Panel.

Application to attend

- Applications (including cocktail menus) must be submitted via irishrestaurantawards.com/cocktails by 12 Noon on Wednesday 17th April.

Live Cocktail Competition

- Competitors must submit a successful application via irishrestaurantawards.com/cocktails and will be notified of their participation in the live competition no later than Wednesday April 24th.
- The live competition will take place across two days, Monday 29th April and Tuesday 30th April in the Dublin Bar Academy, 141 North King Street, Arran Quay, Dublin 7.
- Competitor registration from 10.00am on the 29th of April and competition starts at 10.30am sharp (you will be notified of your exact time and date slot via email no later than Wednesday 24th April).
- Competitors should attend on their own where possible, with a maximum of one guest if necessary

Cocktail Criteria

- This year’s theme of the live cocktail competition is “Lights, Camera... Cocktails! Directed by Monin”
- The original cocktail must contain (max) 2 shots (7cl) of alcohol per portion.
- Competitors must prepare two portions of their submitted cocktail.
- A minimum of 1 product from the Monin portfolio (Monin syrup/puree or Paragon cordial) must be used in the creation of this cocktail. Applications without the inclusion of a Monin product will not be accepted. Competitors who arrive to the competition with a substitution for their Monin Product (As opposed to the original Monin product quoted in their recipe) will not be permitted to participate.
- Each establishment must bring their own product (including their choice of Monin product), glassware and any special equipment required. (Only ice will be provided at the venue).
- Monin product can be sourced from fsl.ie or by contacting events@rai.ie - we will be able to put you in contact with a Monin rep.
- Each competitor must create an original cocktail **that does not already exist on their cocktail menu.**

Judging Parameters

- The judges will be marking the cocktail according to Taste, Presentation/Appearance and Aroma along with the technical expertise of the bartender.
- Competitors will compete in heats of 5-6 bartenders at a time. Each heat will be given two minutes to set-up for the competition. During these two minutes, technical judging shall already be effective. The competitor then has a maximum of six (6) minutes to make two portions of his/her cocktail. Penalties will apply between 6-7 mins and competitors must stop when they reach 7 mins.
- A competitors briefing will take place prior to the commencement of the first heat.

Announcement of Winner

- A shortlist will be issued on May 3rd following the Cocktail Competition.
- The overall winner of the 'Best Cocktail Experience' award will be announced on Monday, 20th May at the All Ireland Irish Restaurant Awards 2024.
- Competitors will be issued details of this event following the live cocktail competition.

Irish Restaurant Awards Cocktail Competition 2024

Theme: Lights, Camera... Cocktails! Directed by Monin

In this challenge, we want you to create a drink that captures the essence of your favourite silver screen storyline– each cocktail creation should be inspired by a particular movie...anything from an action blockbuster to acclaimed indie flick.

What is your vision for this concept? How will you approach your ingredients, vessels, tools, service and drinking experience?

With the help of the Monin portfolio, develop a drink that is fresh and vibrant, with flavours that are light and intriguing by considering elements that you believe encompass this theme.

Please find the full Monin portfolio through the following link, you can **avail of the special discount**:

20% off MONIN for all competitors!

Valid at www.fsl.ie

Enter promo code **RAI20** at checkout

No minimum purchase requirement

One use per customer

Active from today until Mon 29 Apr

<https://irishrestaurantawards.com/wp-content/uploads/2023/03/Monin-Brochure-2023.pdf>