

Bartenders Association of Ireland Cocktail Competition 2025

Sponsored by Edward Dillon

Application to attend

- Applications (including cocktail menus) must be submitted via <https://forms.gle/1fQyXHDnZNnArerX6> by 12 Noon on Friday 7th February.

Live Cocktail Competition

- Competitors must submit a successful application via <https://forms.gle/1fQyXHDnZNnArerX6> and will be notified of their participation in the live competition no later than Wednesday February 12th.
- The live competition will take place on Tuesday February 18th @ Catex 2025 in the RDS, Dublin 4.
- Competitor registration from 10.00am starts at 10.30am sharp (you will be notified of your exact time and date slot via email no later than Wednesday February 12th).
- 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 'A twist on a classic cocktail' – the twist must have a connection to your current venue for employment.
For example:
A twist on a classic Mojito cocktail, but I will use Jack Daniels Apple. Jack Daniels distillery was first registered 1866 the same year the restaurant I work in first opened its doors. – The name of my cocktail is '1866 Spritz'
- The original cocktail must contain max 7cl of alcohol per portion.
- Competitors must prepare two portions of their submitted cocktail.
- A minimum of 1 product from the Edward Dillon portfolio must be used in the creation of this cocktail. Applicants must decant all other liquid ingredients (with the exception of bitters) into small unbranded bottles or jugs in order to compete.
- Each competitor must bring their own product (excluding their choice of Edward Dillon product - this will be available on the day), glassware and any special equipment required (ice will be provided at the venue).
- Competitors must state clearly in their application if they require the use of a power source.

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

- The overall winner of the Bartenders Association of Ireland Cocktail Competition 2025 will be announced at the end of the day @ Catex on February 18th.

Edward Dillon Portfolio - All Products Available for Use in Competition:

<https://www.rai.ie/wp-content/uploads/2025/01/Edward-Dillon-Products-Catex-2025.pdf>