

HAVANA CLUB COCKTAIL GRAND PRIX 2018



CUBA
MODERNA





HAVANA CLUB COCKTAIL GRAND PRIX 2018 – RULES FOR BARTENDERS

Introduction

Havana Club Cocktail Grand Prix 2018 is designed to put the Competitor at the center of the story and to follow the journey of the eventual winner of the HCCGP18 from their home market through to lifting the golden Giraldilla trophy in Havana on the 1st June 2018!

Cocktail Brief

Create a modern forward looking cocktail that is ORIGINAL, EASY TO MAKE, REPLICABLE and is inspired by Cuban bartending techniques, use of ingredients, drink structure and cultural pride!

The new cocktail creations need to demonstrate an in-depth understanding of Cuban cocktail culture, its simplicity of ingredients, the structure of its cocktails, its innovative bartending techniques and its timeless recipes. The cocktails also need to showcase the influence of the competitors' local culture and their personal experiences by using some, or all of the five senses (taste, sight, sound, smell (aroma) and touch) to enhance their cocktail. The local influence can come in any form - ingredient, technique, ritual, glassware or inspiration.

A great example of the local influence is from the HCCGP16 winner Amaury Cepeda. In addition to creating a great, locally inspired cocktail, Amaury brought his own personal cultural experience to the competition enhancing his cocktail by serving it in a traditional clay cup fused with a sensory atmosphere of Cuban cigar smoke aroma and Cuban traditional music for sound.

Competition Format

Bartenders need to submit their recipe until Monday, January 15th (23:59:59, local Greek time) by visiting the exclusive Havana Club Cocktail Grand Prix microsite (grandprix.havana-club.gr).

Valid participations will be qualified to the semi-finals round (January 22nd – January 25th) where Meimi Sanchez, Havana Club Global Brand Ambassador, will evaluate the recipes with a physical presence in Athens, Thessaloniki and key provincial cities.

The top 10 recipes of the semi-finals round will be qualified to the Greek Local Final (February 22nd), which will take place in Athens. The 10 HCCGP finalists will be judged by a top-class judging panel.

Recruitment phase (until Monday, January 15th)



Greek Semi Finals Round (January 22nd – January 25th)



Greek Final (February 22nd)



Global Final at La Habana, Cuba (May 28th – June 2nd)

Competition Rules

1. Havana Club Añejo 3 Años, Havana Club Añejo 7 Años or Havana Club Selección de Maestros must be the base ingredient of each cocktail.
2. A minimum 35ml of the Havana Club base ingredient must be used in each cocktail.
3. Use of Pernod Ricard brands is encouraged but not mandatory.
4. Use of other rum brands is not permitted.
5. There are no limitations on the total amount of alcohol included in each drink.
6. A maximum limit of five (5) complete ingredients used for each drink.

7. Competitors must use 1 ingredient in their cocktail in two different ways (for example: ORANGE: the juice and a homemade orange bitter. Or GRAPEFRUIT: as a syrup and as a grapefruit flavored soda).
8. Homemade ingredients such as syrups, tinctures, pastes, etc. that are prepared for service prior to the competition can contain an unlimited number of ingredients and that finished preparation will be counted as a single ingredient.
9. All bartending techniques for the preparation of the drinks are accepted EXCLUDING those used in exhibition flair tending.
10. Free pouring or the use of non-branded metric measures are both accepted.
11. The metric system will be used for counting all liquid ingredients in milliliters (ml) as well as drops and dashes. Solid ingredients will be counted in units, bar spoons or grams.
12. Any non-branded bar tool brought by the competitor will be accepted.
13. Any garnish edible and inedible (e.g. fruit, vegetables, herbs, spices, flowers etc.) and in good taste will be accepted.
14. No cocktail shall EVER be named after a public figure, whether they're from Cuba or from any other country (e.g. "Fidel Castro Daiquiri" or "El Trump Presidente" or "Hemingway Mojito" etc.).

Contact Us

For any information regarding the competition, please contact us by email at Natalia.Livitsanou@pernod-ricard.com.

