

FLAVOUR & FLAIR EMEA

HILTON F&B TALENT COMPETITION
2020

THE NEXT big thing

THE HILTON F&B COMPETITION

Mixology

Competition Guidelines

Competitors need to submit their Name & Recipe card along with a 90 second video of themselves presenting the cocktail with ingredients and inspiration. A submission link and guide will be added to the Flavour & Flair website when submissions open on the 20th of August.

Competitors are required to submit two deliverables:

1. A video presentation of their cocktail, no longer than 90 seconds in length

Suggested structure

- 30 seconds on inspiration
- 30 seconds on ingredients and flavour profile
- 30 seconds on presentation and wrap-up

2. Recipe sheet

Keep a record of your recipe, you will need this information when uploading your information to the website!

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Mixology Recipe Guidelines

- Design your own 'Hilton First' cocktail using new and original ingredients to create an entirely new experience. Ingredients must justify a sales price of up to \$25USD
- The ingredients used must be found in every classic bar set up or dry store. Please do not use any obscure or highly localised ingredients
- Must take 150 seconds or less to prepare
- Must use at least one ingredient from the Pernod Ricard portfolio listed below
- Cocktails must be presented in any shape of glass, cup or hygienic and safe receptacle

Tier 1 - Pouring

Vodka	Wyborowa or Absolut
Gin	Beefeater
Whisky	The Glenlivet Founder's Reserve Ballantine's Finest
Whiskey	Jameson Original
Tequila	Olmeca Blanco
Cognac	Martell VS Martell VSOP
Rum	Havana Club 3yo Malibu
Digestive	Ricard
Liqueur	Kahlua

Tier 2 - Premium Pouring

Vodka	Absolut Elyx
Gin	Beefeater 24 Monkey 47
Whisky	Chivas Regal 12yo
Tequila	Olmeca Gold
Rum	Havana Club 7yo