



# MONIN CUP 2026



*\*Timeless-Twists\_*

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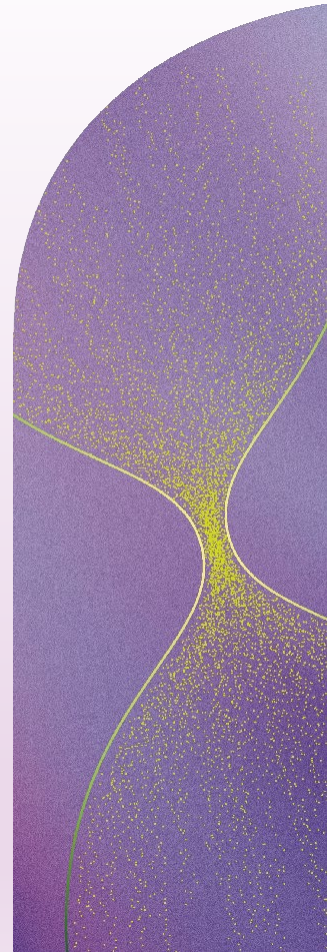
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**RULES & REGULATIONS**

# EVERYTHING YOU NEED TO KNOW

## TIMELESS TWISTS

- A Bartending Competition Bridging Past and Future
- Look to the past for inspiration—revive forgotten flavours, honour time-tested techniques, and explore the stories behind iconic serves. Then, channel your creativity into reimagining them for today and tomorrow. Whether you're infusing a local tradition with a modern spin, or transforming a classic recipe, your challenge is to create a drink that captures the soul of the past—while pushing boundaries, incorporating modern tools and skills.
- Innovation can take many forms. It could mean using contemporary ingredients, exploring new methods of presentation, new techniques... The key is to modernize in a way that feels authentic, creative, and exciting.
- Respect tradition, but don't be afraid to rework it. The future belongs to those who dare to twist the familiar into something fresh, forward-thinking, and unforgettable.



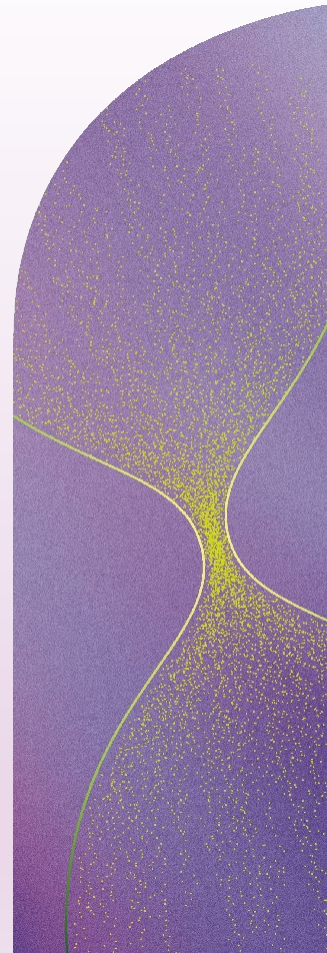
# EVERYTHING YOU NEED TO KNOW

## COMPETITOR

- For each competitor to take part in the competition, all the following criteria must be met:
- Competitors should be either professional bartenders or students from bar schools.
- The age limit to participate in the MONIN Cup final is 27 years old (**Candidates born in 1999 or after**).
- Competitors must follow the exact recipe they submitted.
- On the day of the competition, all competitors will need to bring their own tools and may bring their own glasses.
- On the day of the competition, all competitors will have to bring their own tools and glasses and follow the exact recipe they submitted. Changes to the recipe could result in points being deducted or disqualification from the competition.
- All competitors attending the semi-finales and Internationale Finale must be able to speak and present their drinks in English. From the semi-finale, all tests and competition process will be held **in English**.

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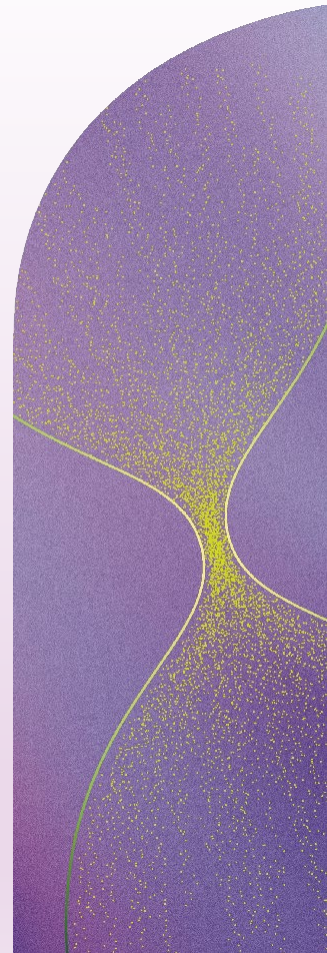
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# EVERYTHING YOU NEED TO KNOW

## COMPETITOR

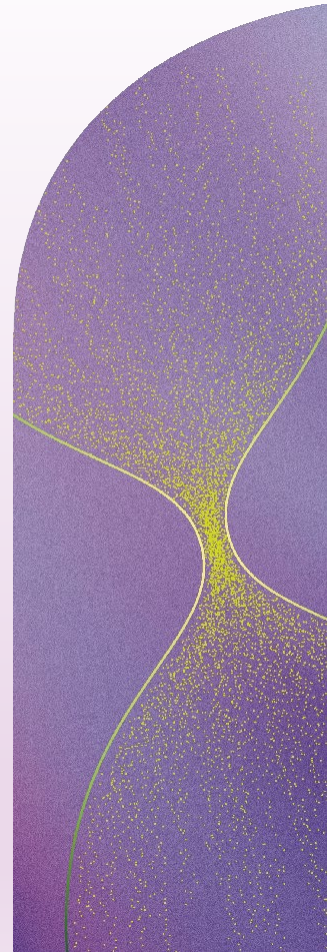
- The winner of each country or region earns the chance to represent his homeland at the semi-final event by showcasing the same cocktail they presented at their local Monin Cup. It's crucial to stick to the theme throughout the competition stages to ensure consistency and a fair playfield.
- Consistency in theme interpretation guarantees a smooth transition from local to global stages, allowing participants to showcase their cocktail expertise on an international scale.
- If this is not respected, we will not be able to welcome a competitor whose recipe is not aligned with these rules & regulations.



# EVERYTHING YOU NEED TO KNOW

## COMPETITION FORMAT

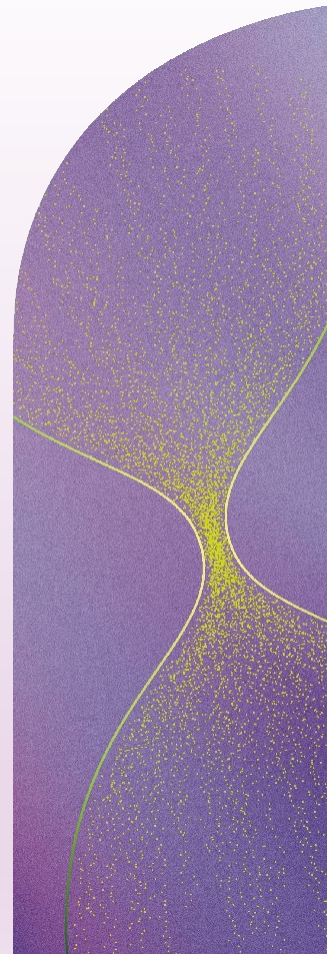
- Competitors will have 10 minutes in the pre-stage area to prepare their garnishes, finalize their ingredients, and ensure that all aspects of their drink are ready for presentation (garnishes can be prepared beforehand). Bar tools and glassware needed for the presentation will have to be checked as well.
- Once the competition begins, competitors will have 3 minutes to set up their station.
- After the countdown, they will have 10 minutes to prepare and present their cocktail, explaining its inspiration and connection to the competition's theme. Four identical servings of the cocktail will be prepared, three of which will be served to the judges and one for photography or display purposes.
- Finally, competitors will have 2 minutes to clean up their station and return all equipment and ingredients to their original places.
- The order in which competitors will present their drinks will be announced on the day of the competition.



# EVERYTHING YOU NEED TO KNOW

## DRINK REQUIREMENTS

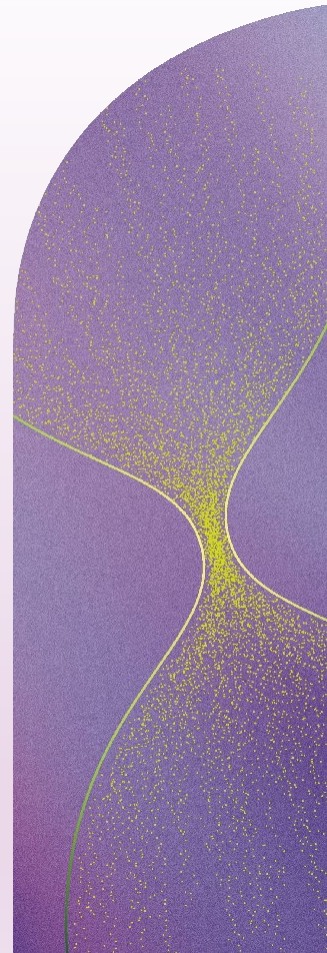
- To create the final drink, competitors must include at least 10ml of any MONIN product, such as Le Sirop de MONIN, Le Concentré de MONIN, Le Fruit de MONIN. Multiple MONIN products are acceptable. Paragon is not considered as a MONIN product.
- A product made from MONIN Fusion technique is not considered to comply with the above rule, it will be designed as an addition to the 10ml of unadulterated MONIN product.
- Competitors are free to incorporate any edible ingredients from brands not competing with MONIN existing portfolio (syrups or purees) into their recipes. The number and quantity of ingredients used are unrestricted, as long as they are safe for consumption.
- Homemade ingredients are permitted, but it must satisfy the following criteria:
  - It can be an infusion, bitter, juice, fat wash, etc...
  - Homemade syrups, cordials, or similar products must be based on MONIN products. For instance, "Pineapple and curry syrup" should be a blend of MONIN Pineapple syrup and curry powder.
  - If using a homemade syrup, cordial, or comparable product, an unadulterated MONIN product must also be included in the recipe.
  - Homemade syrups are forbidden if an identical flavour exists in the MONIN range.
  - All homemade components must be thoroughly explained, including the recipe, and submitted on the registration form before the application deadline.
  - It must be prepared in advance of your arrival at the competition venue, as the organisers cannot guarantee the necessary conditions for on-site preparation (equipment, timing, utensils, etc.).
  - Please note that homemade product will be tested by the organising team before they are added to the final preparation of the cocktail, to check that they have not been altered.
  - Garnishes can be edible or not, if they are consistent with the drink or the theme of the competition.



# EVERYTHING YOU NEED TO KNOW

## JUDGING REQUIREMENTS

- Judging will consider:
- The candidate's presentation: Personal presentation and ability to communicate in English.
- Cleanliness: Having an organised, clean, and efficient way of working, maintaining a clean work area, avoiding spillages.
- Technical skills: The competitor's skill and proper use of bartending techniques. The competition requires the cocktail to have been prepared on the spot when it is presented to the jury; a complete pre-batch will be penalised in the scoring.
- Drink evaluation: The appearance and presentation, the aroma, taste, balance, originality, and how it links to the theme of the competition.
- Penalties shall apply for exceeding the time limit. (-5 For each minute exceeded.)



# SCORING



## JUDGES SCORING SHEET / (Tasting / Technical)

COMPETITOR'S NAME

DRINK'S APPELLATION

SCORING GUIDELINES

(1-3 poor, 4-5 good, 6-8 very good, 9-10 excellent)

**IMPORTANT NOTICE:** Homemade product must be tested by the organising team before they are added to the final preparation of the cocktail, to check that they have not been altered.

• **PRESENTATION**

Story behind the recipe / Link with the Competition theme  
Charisma, communication skills (from the stage performance)

 / 10  
 / 5

• **SKILLS**

Correct use of equipment and bartending techniques,  
Clean, organised and efficient way of working, avoiding spills or left-over liquid  
Accurate pouring and equal wash-lines, cleanliness of workstation

 / 10

• **FOLLOWING THE RECIPE**

Using the exact measurements, methods and ingredients from the recipe

 / 5

**TOTAL**

 / 30

• **COCKTAIL PRESENTATION**

Colour, garnish, glassware, is the drink aesthetically pleasing?

 / 10

• **NOSE**

Does the cocktail have an aroma? Does the aroma compliment the drink?  
Is the nose fresh and pleasant?

 / 8

• **BALANCE**

Are all the elements and flavours balanced? Not too sweet, sour, bitter, salty or strong...

 / 10

• **TASTE - (1-5 poor, 6-12 good, 13-20 very good, 21-25 excellent)**

Overall impression of the taste. Is it pleasant? Do the flavours work together?

 / 25

• **LENGTH**

Does the cocktail have a long finish? Do the flavours linger or change after drinking?  
Still pleasant

 / 10

• **CREATIVITY**

Originality of the cocktail. Not too similar to any classic cocktails?

 / 7

**TOTAL**

 - / 70

Judge Name

Judge Signature

TIME PENALTIES

1 point for every 30 seconds overrun

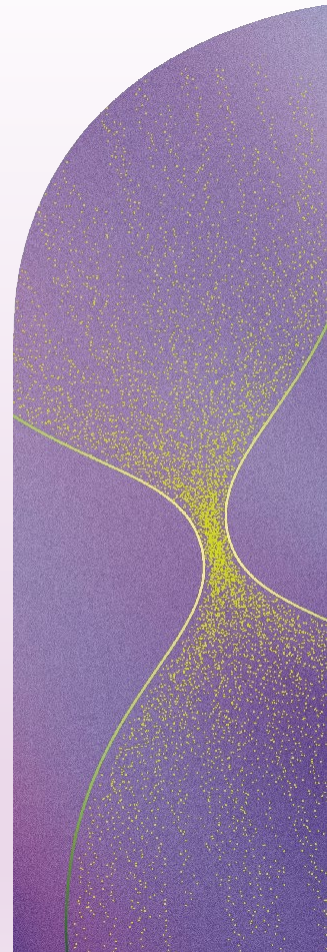
FINAL RESULT

 / 100

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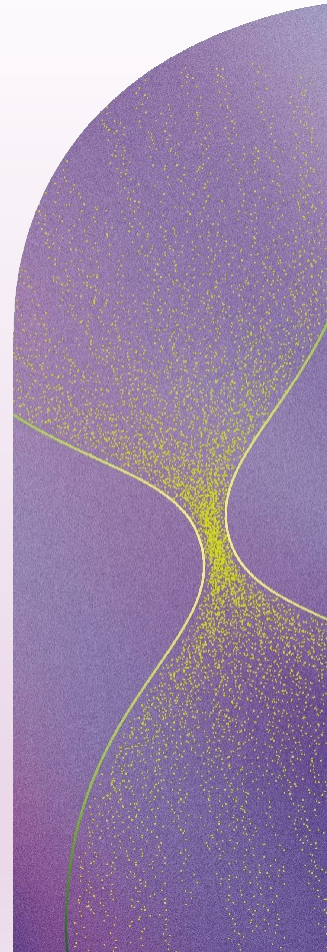
# EVERYTHING YOU NEED TO KNOW

## Competitors

- Competitors should be in the preparation room 10 minutes prior to his/her scheduled time slot. Any competitor who is not on stage at the start of their 3 minutes preparation time may be disqualified.
- The organizing committee reserves the right to reject any participant, recipe or recipe name if considered unacceptable or in breach of the rules.

## Results gathering & announcements

- Once all competitors have presented their drinks, the scoring committee will compile all the scores and determine the ranking of all the competitors. The committee will double-check all the results to avoid any mistakes.



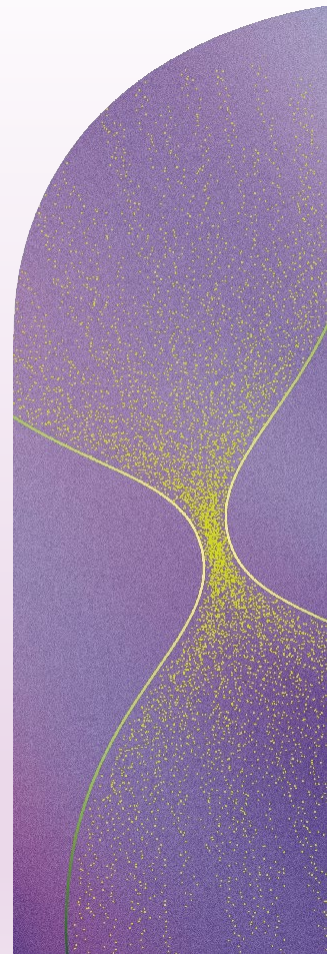
# EVERYTHING YOU NEED TO KNOW

The **MONIN Cup Internationale Finale** will take place in Paris on the **8th and 9th of December 2026**. The final stage of the competition will be focusing on individual creativity. Each finalist will be expected to work and present a cocktail that reflects their personal style, vision, and identity as a bartender.

- This last round will be designed to highlight originality, concept development, and the ability to deliver a distinctive and expressive serve.
- **The format of this finale stage is currently being developed.** All relevant details will be communicated to local teams and semi-finalists ahead of the event to ensure smooth preparation and alignment.
- Rewards
- The winners of the international finale will receive a financial prize of €5,000 for first place, €3,000 for second place and €2,000 for third place.
- Following their victory, the 3 finalists become representatives of the competition and could therefore be asked to collaborate with MONIN in certain promotional operations in the following year.

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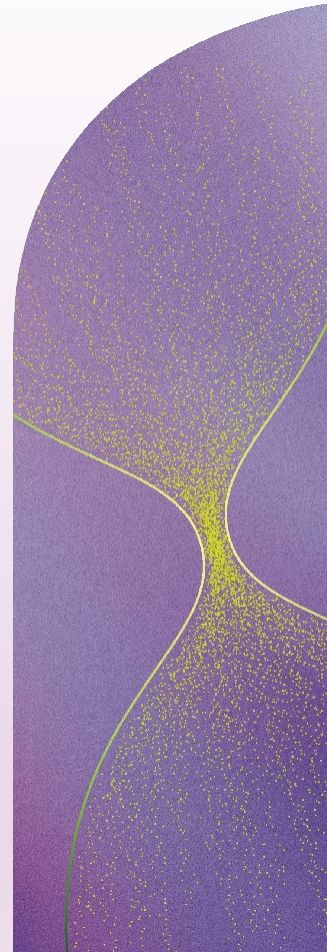
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**THE TIMELESS TEMPLATES**

# WHAT DOES IT MEAN TO BE TIMELESS?

- **Not tied to an era:** It does not scream “this is from 2024” or “this is from the 80s”; it feels at home in many periods.
- **Unaffected by fashion:** It still feels relevant, beautiful, or true even when styles, tastes, or norms change.
- **Enduring value:** The core idea, feeling, or function continues to resonate—whether it’s a piece of music, a principle, a story, or a design.
- **Simplicity and clarity:** It often avoids gimmicks, relying instead on strong fundamentals (form, function, truth, or emotion) that age well.
- A simple way to test it: if someone encounters it decades later, with no nostalgia attached, and it still feels natural, compelling, or true, it’s probably timeless.



# TIMELESS TEMPLATES



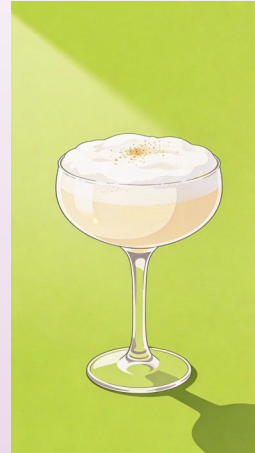
THE  
MARTINI



THE  
OLD FASHIONED



THE  
DAIQUIRI



THE  
FLIP



THE  
HIGHBALL

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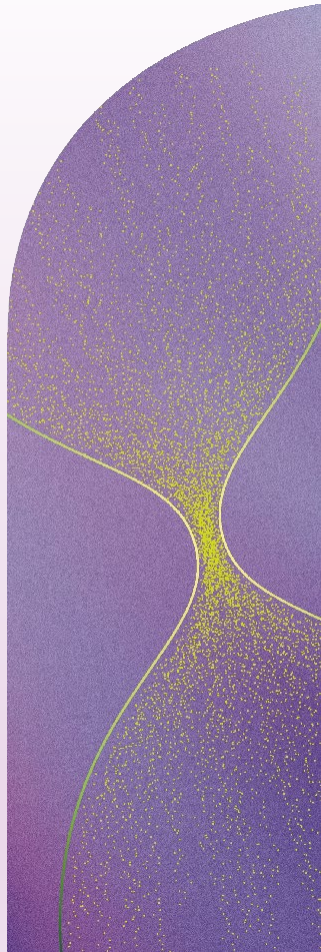
# The MARTINI

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# THE MARTINI

- The Martini is the purest expression of a spirit in cocktail form
- It has been reinforced as a visual icon of bar culture
- At its core it's just gin or vodka and vermouth, plus ice and a tiny garnish, so every detail matters
- This restraint makes it a benchmark for technique because if you can make the perfect martini, you understand balance, texture, and clarity in spirit forward drinks
- The martini is able to evolve and adapt without losing its identity. It is designed to be modified and stays relevant because of this
- The ultimate cocktail made and tailored to the guest



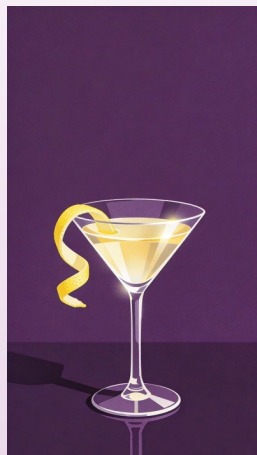
# MARTINI DESCENDANTS



THE  
MANHATTAN



THE  
NEGRONI



THE  
VESPER



THE  
MARTINEZ



LA  
ROSITA

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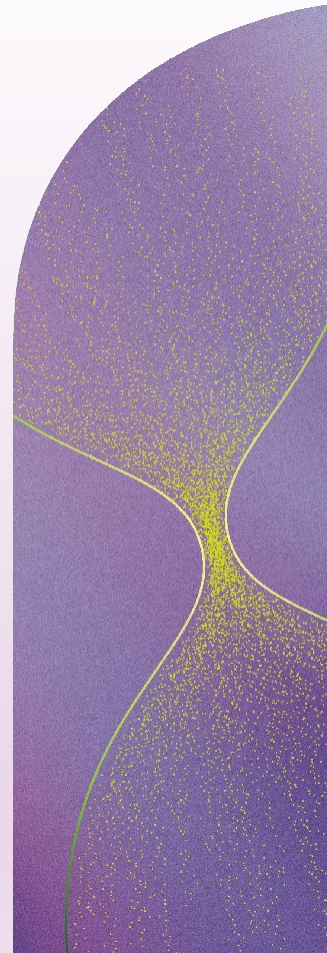
# The Old FASHIONED

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# The OLD FASHIONED

- **What** makes the Old Fashioned so timeless is that it's essentially the original cocktail and we still enjoy it until this day
- The drink is just spirit, sugar, bitters, and water, a formula that is easy to modify and change
- Its name comes from guests asking for the drink to be made the 'Old-fashioned" way, especially since bartenders started to create riskier and more creative cocktails
- This template survives any trend you can send its way! You can swap the whisky into any style or spirit you wish, change the bitters, sweetener, and of course, the dilution but no matter what you do - any cocktail lover will know the identity of the drink



# The OLD FASHIONED

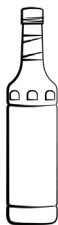
## Ingredients

60 ml American Whisky (Bourbon)

10 ml Demerara Gum Syrup

2 Dashes of Aromatic Bitters

Garnish: 1 Orange Twist



## Method



1. Stir all the ingredients over ice, then strain into a double Old-Fashioned glass

Over a large ice cube.

2. Express the orange twist over the drink, then gently rub it around the rim of the Glass and place it into the drink.

## Suggested Garnish



Orange zest.



# OLD FASHIONED DESCENDANTS



MINT  
JULEP



THE  
SAZERAC



TI ' PUNCH



HOT  
TODDY



SHERRY  
COBBLER

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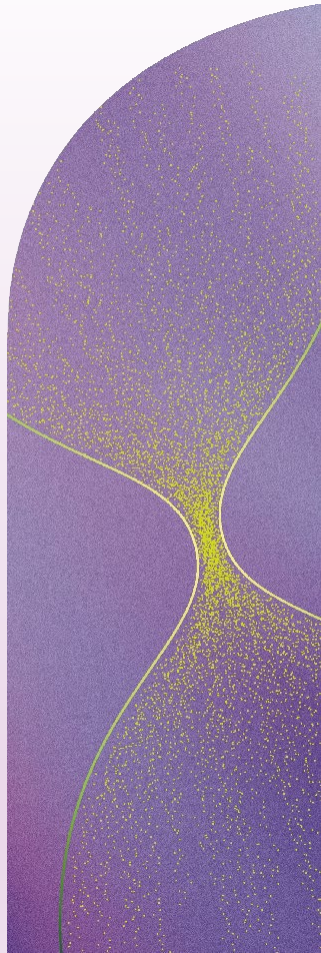
# The DAIQUIRI

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# THE DAIQUIRI

- The Daiquiri is the purest version of a sour
- The Three ingredient template at it's finest
- The daiquiri is a litmus test for the technique and the palate of the bartender who makes it
- It is the original sour, which was followed by the sidecar, margarita, and textured sours
- It can be modified by changing the rum, sweetness, and acidity, or even amplified with various fruits
- It is timeless because it can be enjoyed in any situation



# THE DAIQUIRI DESCENDANTS



MOSCOW  
MULE



FRESH  
GIMLET



WHISKEY  
SOR



THE  
MOJITO



MAI TAI

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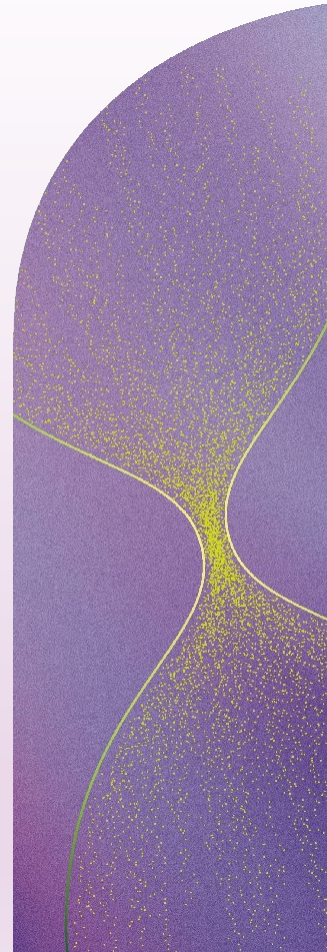
# The FLIP

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# THE FLIP

- The Flip cocktail as a recipe is not timeless, but a Flip STYLE Cocktail truly is
- The original flip can be traced to the 17<sup>th</sup> century in England where beer, rum, and sugar were combined and heated to create a winter drink. In its evolution, one would put a hot fire poker into the drink until it violently started to bubble or ‘Flip’
- The Flip style refers to any beverage that contains a base spirit, sugar, and a thick modifier such as egg, dairy, or in modern cases, coffee
- Think of Pina Coladas, Egg Nog, or even to a degree, the Espresso Martini



# THE FLIP DESCENDANTS



ESPRESSO  
MARTINI



WHITE  
RUSSIAN



RAMOS GIN  
FIZZ



PINA  
COLADA



THE  
GRASSHOPPER

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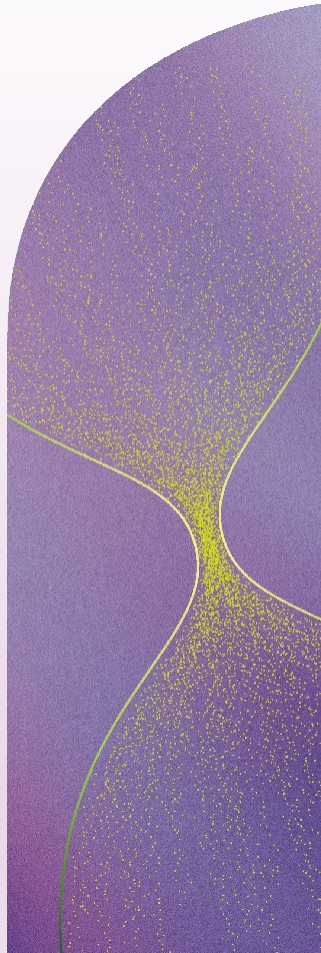
# The HIGHBALL

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CUP 2026

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# THE HIGHBALL

- The highball is timeless because it takes the oldest mixed-drink idea "Spirit + Something refreshing" and makes it the most universal and adaptable format that never goes out of style because it is easy to drink
- Simplicity scales forever
- The choice of spirit, choice of mixer, ratio, choice of ice, temperature and carbonation make all of the difference
- The highball is timeless because it is fast, consistent, and cost-effective
- The highball is a canvas, not a single recipe.



# THE HIGHBALL DESCENDANTS



THE  
AMERICANO



WHITE  
RUSSIAN



RAMOS GIN  
FIZZ



THE  
MIMOSA



KIR  
ROYALE

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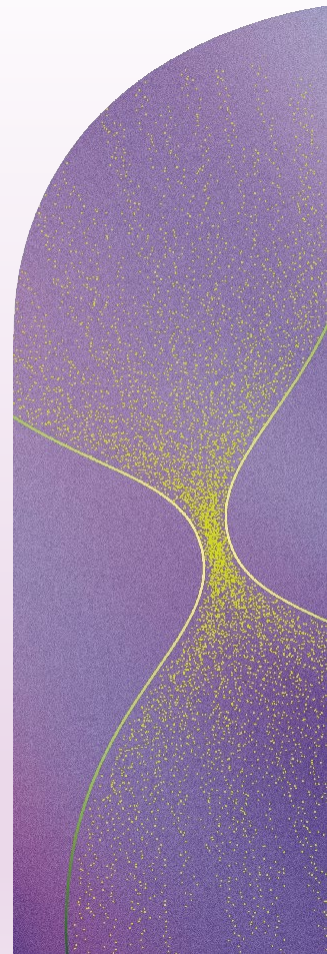
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**TIMELESS MODIFICATIONS**

# THE POWER OF IMAGINATION

- **New flavor connections**  
Imagination lets you see unexpected links between flavors, cultures, and ingredients, turning a familiar build (like a sour or a Collins) into something guests have never tasted before but still recognize as “home base.”
- **Emotional storytelling**  
With a strong imaginative lens, a twist on a classic becomes a story or mood in a glass (place, season, memory), which makes the cocktail more engaging and easier for guests to remember and talk about.
- **Solving constraints creatively**  
Imagination helps you work around limitations—no certain spirit, seasonal produce only, venue restrictions—by rethinking structure and technique instead of just deleting elements, so the drink still feels complete and intentional.
- **Signature identity and differentiation**  
In a world where everyone knows the same 50 classics, imaginative twists are how a bar, brand, or bartender develops a distinctive style that stands out and becomes associated with “their version” of the Negroni or Martini.
- **Pushing technique and craft forward**  
Imaginative thinking is what drives you to question default specs and methods (clarifying, fat-washing, acid-adjusting, carbonation, ferments), which not only upgrades a classic but also advances the wider craft for the next generation of bartenders.



# FAQ

- **Is there a limit on ingredients?**

There is no limit on ingredients as long as they are safe.

- **Why is it only 27 and under?**

It's to give the young bartenders an opportunity to participate in a life changing competition without fear of losing to more experienced bartenders.

- **What will help my drink stand out?**

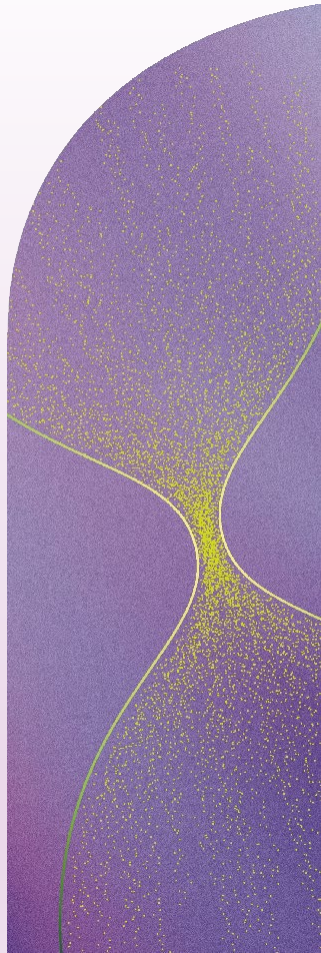
Think of what your drink showcases that will make it a modern classic. Is it playing with a new piece of equipment? Is it using equipment in innovative ways? Is it using a new ingredient? Think toward the future and whether it's a drink that can be made everywhere.

- **Will my drink have a better chance if I use more Monin products?**

The key is to find drinks with the structured imagination rather than focusing on the monin products

- **How important is the story?**

Immensely! Tell us why your drink is a timeless twist that focuses on the future of drink making and you have a great chance to win. Think outside of the box and make sure you communicate your message properly. Practice speeches, watch and learn from videos and courses that can give you tips, and most important, make it entertaining and memorable.



# How can SIMDI Bev support your business?

## MENU DEVELOPMENT

Let SIMDI Bev and the MONIN Beverage team reformulate your recipes for better efficiency, innovation and quality. Get in touch to discuss

## TRAINING S DEVELOPMENT

SIMDI Bev, Beverage experts and ambassadors are here to support your team with beverage innovation training, beverage category training, and workshops

## SOCIAL MEDIA

Tag @simdi\_bev and @monin\_arabia in your serves on Instagram to feature on our social media to gain free visibility

### GET IN TOUCH

Email: [varun@simdi.com](mailto:varun@simdi.com)  
[monin@simdi.com](mailto:monin@simdi.com)

[Instagram: @simdi\\_bev](https://www.instagram.com/simdi_bev)

