



## GIFFARD WEST CUP IS BACK !

We are very happy that our international bartending competition returns this year for its 27th anniversary with 18 selected countries in competition.

Inspired by bartenders' life, the theme of this new edition is :  
**THE ART OF BALANCE**

Candidates will be asked to create a cocktail that reflects what makes their life balanced, using Giffard liqueurs as their main inspiration and show us the artist they are, not just behind the bar !

All the information about the competition are available on this card.  
Please contact Lars Renbjer ([lars@renbjer.se](mailto:lars@renbjer.se)) or  
Alex Robin, Giffard Northern Europe Ambassador ([alex.robin@giffard.com](mailto:alex.robin@giffard.com)) for any  
questions/enquiries.

We wish you a successful selection !

DEPUIS 1885

**GIFFARD**  
FRANCE

## REGIONAL HEATS

We will shortlist 8 entrants per region (Stockholm or Gothenburg) to present their creations to a panel of prestigious judges. The winner of each region will then enter the Scandinavian Final which will be held in Copenhagen.

Candidates will be asked to create 2 cocktails: one that reflects what makes their life balanced, using Giffard liqueurs as their main inspiration and show us the artist they are, not just behind the bar; as well as a second non-alcoholic one using the Giffard Alcohol Free range.

## DATES

Dates and venues for each regional and final heat will be announced

## RULES

- One entry per person
- Recipes entered must be the original creation of the competitor and if a competitor is thought to have plagiarised a known, existing cocktail they will be disqualified
- Recipes entered must be expressed in millilitres with the use of 'dashes' and/or 'drops' limited to bitters, hot pepper sauce and the like. Fruit juice quantities must also be stipulated, e.g. "squeeze of lime" is unacceptable.
- Drinks must not contain more than six ingredients, including fruit juices, syrups, drops, or dashes
- Solid garnishes are not considered ingredients. Use of edible fruits, herbs, leaves and spices may include sprigs, peels, barks, fruit shells etc. Any flowers and petals used must be of an edible variety. Nonedible garnishes and accessories are allowed if safe and general common-sense aspects apply.
- No prebatching allowed
- If any syrups in use, prioritise the Giffard range available in your area

### o Liqueurs Matter

- Create a cocktail linked to a hobby, sport, or passion outside the bar, whatever makes your life balanced
- The Giffard liqueur(s) have to represent at least 30ml in the cocktail
- 1 homemade ingredient maximum allowed (recipe to be provided)

## SUBMIT YOUR ENTRY

Please send the completed submission form back to this address :

[lars@renbjer.se](mailto:lars@renbjer.se)

**DEADLINE TO ENTER IS MONDAY 8th OF APRIL**

## SCANDINAVIAN FINAL

- Candidates will be asked to present their 'Liqueurs Matter' creation to a new panel of judges
- As a new step, candidates will be asked to present a cocktail created on the spot with a basket of selected Giffard and Sprit & Co ([www.sprit-co.dk](http://www.sprit-co.dk)) products revealed on the day

## INTERNATIONAL FINAL & PRIZE

At the Grand Final which will take place in Angers (France) in September 2024, the international winners will be invited to make their cocktail in front of a live audience for respected judges from around the world.

Giffard will bring the winner outside of the bar to balance his/her life !

**The winning prize is a return flight journey for two to discover another cocktail culture.**