



# 2026 Rules, Regulations & Guidelines

## Introduction

The purpose of this document is to provide guidance and principles on the MONIN CUP Switzerland 2026 to create a worldwide standard.

## General Information

### 1. Deadlines

- 01.06.2026: Registration deadline
- 08.06.2026: Submission of recipe deadline
- 22.06.2026: MONIN Cup Switzerland

### 2. Thematic

Competitors submitting 2026 MONIN Cup will have to comply with the following thematic for their cocktail creation:

## **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.

## Candidates

### 1. Competitor selection process

For each competitor to take part in the competition, all the following criteria must be met:

- Competitors should be professional bartenders active in Switzerland.
- 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.
- All competitors must be able **to speak and present their drinks in English**. All competition process will be held in English.

### 2. Competitor Code of Conduct

The organizing committee requires that all competitors will be honest in their behaviour and will respect the rights, opinions, and culture of fellow competitors and all others involved in the competition.

A competitor is an ambassador not only for the bar they are representing, but also for the bartender craft. A competitor's interaction with the public, as well as other professionals, reflects greatly on the global bartender community. Please respect this responsibility.

## The Competition

### 1. General Guidelines

By entering this competition, each competitor is agreeing to give MONIN and Lateltin AG the full right to use all cocktail and drink recipes created and presented during all stages of the competition for use in any and all publications.

By participating at the competition, you agree that Lateltin AG will take, reproduce, and use photos or videos of the event for promotional purposes in link with the event and publish them.

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.

## 2. Competition Format and Timings

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.

## 3. Rules & Regulations

### General Considerations

On the day of the competition, all competitors will have to follow the exact recipe they submitted. Changes to the recipe could result in points being deducted or disqualification from the competition.

Products from the Lateltin AG range (incl. MONIN products) will be provided. Ice will be provided. Shape and style of the ice is based on availability.

Competitors will need to bring all their own glassware or serving vessels that they need, making sure there is enough for the 4 drinks to be prepared.

Participants are advised to bring their own equipment to prepare their drink and garnish (Jigger, shaker, etc). It is the competitor's responsibility to make sure their equipment and mise-en-place is complete within the 3-minute preparation time. Garnishes will be prepared separately.

Competitors must bring along a valid ID to identify themselves

### Recipe and ingredient 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, Pure by MONIN, Le Fruit de MONIN, or La Liqueur de MONIN. Multiple MONIN products are acceptable. Paragon is not considered as a MONIN product.

Competitors are only allowed to use products from the range of Lateltin AG. Exception are product groups which are not included in the Lateltin AG range (for example fruit juices, milk, bitter drops etc.). All used products must be available on the Swiss market.

Competitors are free to incorporate any edible ingredients from brands not competing with MONIN and Lateltin existing portfolio 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.

Please note that homemade product can 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.

### Judging Criteria

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.

### 4. Competitors

Competitors should be in the preparation room 30 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.

### 5. 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.

The winner will represent Switzerland at the Semi-Finales and get the chance to make it to the finals in Paris.

## The International Finale

### Calendar & Selection process

- July to October 2026: **Semi-Finales** MONIN Cup (x8)  
Europe, Africa, Middle East, Asia Pacific, Greater China, North America, Southern America, India and satellites
- December 8<sup>th</sup> and 9<sup>th</sup>, 2026: **International Finale** in France (Paris)

<b>SEMI-FINALES</b>	<i>Finalists selected at semi-finales to attend Internationale Finale*</i>
<b>EUROPE</b>	7
<b>MIDDLE EAST</b>	4
<b>AFRICA</b>	2
<b>ASIA PACIFIC</b>	3
<b>GREATER CHINA</b>	2
<b>NORTH AMERICA</b>	2
<b>SOUTHERN AMERICA</b>	2
<b>INDIA AND SATELLITES</b>	2
<b>TOTAL *</b>	<b>24</b>

(\*) The principle of **one representative competitor per country must be respected**, so the number of competitors taking part in the finale may be lower, or the repartition per area might be slightly modified if necessary.

If you are unable to meet these deadlines or attend the dates of the competition, please inform your Monin representative or contact immediately.