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INVITATION

19TH G&T Cup Competition
Bled, Slovenia 8 – 10 April 2025



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Dear students and mentors!

We are pleased to invite you to the 19th G&T Cup student Bartending competition. The competition is organised by students at Vocational College for Hospitality, Wellness and Tourism Bled. Students will compete in different theoretical and practical skills required for mixing drinks.

**THIS YEAR'S THEME WILL BE:
"CATCH THE ESSENCE OF ELEMENTS"**

The competition will be held from **8 - 10 of April**
at the **Vocational College for Hospitality, Wellness and Tourism Bled,**
Slovenia

We look forward to seeing you in Bled!

Yours sincerely,

Mihelčič Peter, Direktor, MSc

Grafenauer Boža, Mentor, Ph.D.

Kristina Razinger, Student, General Project Manager

Alja Bernik, Student, Competition Manager



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THIS YEAR'S THEME

Our bartending competition draws its theme from the natural forces that shape our world – the **four fundamental elements: AIR, WATER, EARTH and FIRE.**

These elements serve as inspiration for your next creations. Each represents distinct qualities:

- Air evokes freedom and lightness.
- Water symbolizes purity and flow.
- Earth conveys strength and grounding.
- Fire embodies passion and transformation.

Each participant must select **one primary element (AIR, WATER, EARTH and FIRE)**, which will serve as the central focus of their creation. While they are permitted to incorporate multiple elements, the primary element must remain prominent and distinct. Below, you will find the precise list of available spirits, representing the elements. Additionally, participants are required to include the fifth element as an integral part of their cocktail creation.

Competitors are also required to incorporate a –

FIFTH ELEMENT,

a **personal touch inspired by their homeland**. This may include unique local ingredients, traditional inspiration **of their choosing**. For the fifth element, competitors may select any ingredient, except ones provided in our sponsor's list of drinks. Please note that syrups and liqueurs are also prohibited. Competitors are welcome to use herbs, spices, condiments, or local beverages, as long as they are not part of the sponsor's drink list.

This competition is not only an opportunity to showcase bartending skills but also a platform to express your creativity and visions. Let the four elements guide you through limitless possibilities as you craft cocktails that not only delight the palate but also tell the story of nature and artistry united in a glass.





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RULES

1ST: RECOGNITION OF COCKTAIL RECIPES

2ND: MIXING YOUR OWN ALCOHOLIC MIXED DRINK

3RD: ORAL PRESENTATION OF THE ALCOHOLIC CREATION

1) RECOGNITION OF COCKTAIL RECIPES

Each contestant will be presented with paper sheets listing the ingredients (measured in millilitres) of **three (3) world-famous cocktails**. The name of each cocktail will already be provided, and the contestant's task will be to correctly sort and assign the listed ingredients under the corresponding cocktail name. This must be completed within **three (3) minutes**.

Example: 50ml of white rum, 30ml of coconut cream, 50ml of pineapple juice – these ingredients represent Pina Colada.

LIST OF POSSIBLE COCKTAILS: *

AMERICANO, DAIQUIRI, DRY MARTINI, MANHATTAN, NEGRONI, OLD FASHIONED, BLOODY MARY, COSMOPOLITAN, CUBA LIBRE, MAI-TAI, MOJITO, MARGARITA, MIMOSA, PINA COLADA, MOSCOW MULE, TEQUILA SUNRISE, SEX ON THE BEACH, VESPER, LONG ISLAND ICED TEA.

**all recipes will follow the official guidelines provided by the IBA (international Bartenders Association).*

2) ORAL PRESENTATION OF ALCOHOLIC BEVERAGE

- Prior to preparing their own creation, each competitor must deliver a brief oral presentation to the judges, providing context for their creation and sharing the inspiration behind it.
- Short presentation must include **which and why they chose the element**, something about the **5th element** and how they got **inspiration** for the mixed drink.
- The competitor will have **three (3) minutes** for oral presentation and communication with the judges before mixing their creation.



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3) PRESENTATION AND MIXING OF THE ALCOHOLIC CREATION

- Each competitor is required to prepare **five (5) portions** of the mixed drink with decoration for the judges.
- The time for mixing drinks is **ten (10) minutes**.
- you must use at least **30ml of the main spirit base** in the drinks
- Competitors may incorporate ingredients from the selection of sponsored spirits and beverages provided by the main sponsor, G3 Spirits (refer to the attached sponsor spirit list below).
- If syrups or liquors are used in the cocktail, they must be from Giffard.
- Each competitor can use **maximum 7 ingredients** (including the 5th element).
- Each competitor must use **their own cocktail equipment and glassware**.
- The competitor must use **their own decoration/garnish** which is edible and prepared before the mixed drink preparation.
- Recipes must be expressed in millilitres, whole numbers (e.g., 10 ml, 20 ml, etc.) and/or bar spoons, dashes or drops being the smallest quantities.
- Open fire is not allowed.
- Recipes entered must be the original creation of the competitors. Competitors are not allowed to alter their recipes during the competition.
- A **measure/jigger must be used** (no free pouring allowed).
- The appearance, flavour and taste of each mixed drink as well as the professional work will be assessed according to IBA (International Bartender Association) rules.

THEME RULES:

- The contestants will introduce their chosen “element” and their 5th ingredient over a mixed drink and describe why they chose it.
- The chosen elements must meet the minimum spirit requirements 30ml.
- The contestants are encouraged to wear costume or attire that visually represent their chosen element.
- Be mindful on minimal waste policy.

DECORATION, GLASSWARE FOR COCKTAILS, BAR TOOLS, KNIVES AND INGREDIENTS FOR COMPETITION HAVE TO BE BROUGHT BY THE COMPETITORS THEMSELVES!!!

Fresh orange/lime/lemon juice can be used but provided by the competitors.





SPIRIT BASES:

AIR:
Hendrick's
Original,
Gin Mare

EARTH:
Jägermeister,
Woodford Reserve
Bourbon,
Monkey Shoulder

FIRE:
Sierra Antigua
Plata,
Sierra Antigua
Anejo,
Diplomatico
Mantuano,
Diplomatico
Planas

WATER:
Tito's handmade
vodka

Giffard syrups:

1. Grenadine Syrup
2. Sugar Cane Syrup
3. Orgeat Syrup
4. Raspberry Syrup
5. Lime Syrup
6. Strawberry Syrup
7. Coconut Syrup
8. Passion Fruit Syrup
9. Mango Syrup
10. Watermelon Syrup
11. Hazelnut Syrup
12. White Peach Syrup
13. Green Apple Syrup
14. Agave Syrup
15. Pineapple Syrup
16. Cherry Syrup
17. Blueberry Syrup
18. Pineapple Syrup
19. Blood Orange Syrup
20. Quince Syr

7. Coconut
8. Blueberry
9. Pineapple

Liqueurs:

1. Cassis Noit De Bourgogne
2. Ginger of the Indies
3. Curacao Triple Sec
4. Caribbean Pineapple
5. Coffee Liqueur
6. Bitter Orange Liqueur
7. Peach Liqueur
8. Banana Liqueur
9. Coconut Liqueur
10. Rhubarb Liqueur
11. Giffard Fleur de Sauvage (elderflower liqueur)
12. Giffard Menthe Pastille

4. Thomas Henry Cherry Blossom Tonic
5. Thomas Henry Soda
6. Thomas Henry Bitter Lemon
7. Thomas Henry Pink Grapefruit
8. Thomas Henry Mystic Mango
9. Thomas Henry Ginger Ale
10. Thomas Henry Ginger Beer

Sparkling wine:

1. Freixenet 0.0%
2. Mionetto Prosecco
3. Freixenet Cordon Negro Brut
4. Freixenet Carta Nevada Semi-Seco

Fruit for mix Range:

1. Banana
2. Strawberry
3. Raspberry
4. Mango
5. Passion fruit
6. Peach

Premium mixers Thomas

Henry:

1. Thomas Henry Tonic Water
2. Thomas Henry Botanical Tonic
3. Thomas Henry Dry Tonic

Drinks which are not included on the list are not allowed!



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AWARDS

Best overall cocktail (sum of all points = technique + appearance + aroma + taste + story + oral presentation + recipe knowledge):

1ST PLACE

2ND PLACE

3RD PLACE

SPECIAL CATEGORIES:

The Best cocktail for the element of **water**.

The Best cocktail for the element of **air**.

The Best cocktail for the element of **earth**.

The Best cocktail for the element of **fire**.

BEST RECIPIE KNOWLEDGE,

BEST STORY

BEST CREATIVE COCKTAIL

... and other awards

IMPORTANT NOTES

- The language used will be English.
- The organizer reserves the right to reject any competitor not considering the above written rules.
- Bartenders must consider the meaning of **MINIMAL WASTE** when preparing the mixed drinks.
- The competitors must submit their creation by the **deadlines**, so they can be checked!
- **Only two (2) students from each school are allowed to apply!**
- Only the sponsor beverages will be provided, therefore competitors must bring their own decoration, glassware for mixed drink, bar tools, knives and ingredients for the competition. (except the 5th element).



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APPLICATIONS

APPLICATION FORM FOR SCHOOL **(15.2.2025 / 15.3.2025)**:

https://docs.google.com/forms/d/e/1FAIpQLSeomLm_01p8-D6VJg5JG7xy8ZdfVjI4nOlQeDuQRgadx3I10A/viewform?usp=sharing

APPLICATION FORM FOR COMPETITORS **(15.2.2025 / 15.3.2025)**:

https://docs.google.com/forms/d/e/1FAIpQLSfSiggI9dTUk9RqhDfTHkCVsKzn6LgvXH8w_dWu0S95aUaWxw/viewform?usp=sharing

APPLICATION FORM FOR THE RECIPIE **(20.3.2025)**:

<https://docs.google.com/forms/d/e/1FAIpQLSc70eTm9nUvC7DH1yzVZaXs|czxku0940aaCdRmqWM84j6-oQ/viewform?usp=sharing>

*if links do not work when clicked, please copy and paste them into your browser.

The participation fee is **(for double room accommodation)**:

- **EARLY BIRD PRICE:** EUR 260,00 per person until **15.2.2025**,
- **REGULAR PRICE:** EUR 300,00 until **15.3.2025** and it includes:
 - double bed & breakfast room for 2 nights
 - welcome party, lunch, Gala dinner
 - competition participation fee
 - guided tour around Bled (optional)
 - goodie bag

***Single use of accommodation EUR 300,00 early bird (10.2.2025) and after that EUR 340,00 (10.3.2025) per person.**

*Competitors will be assigned to rooms based on gender. It is possible that two competitors from different countries share a room.

You are kindly asked to submit the applications by 15.3.2025.

For any additional information or inquiries, please feel free to contact us at:

gtcup25.bled@gmail.com



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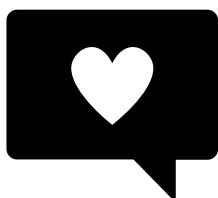
APPROXIMATE TIMETABLE

DATE	TIME	ACTIVITY
APRIL 8TH		Arrival of school delegations *Optional tour of Bled during the day
	19.00 – 22.00	Welcome party – non formal
APRIL 9TH	7.00 – 8.30	Breakfast
	9.00	Start of competition
	19.30	Gala dinner
	23.00	After party
APRIL 10TH	7.00 – 10.00	Breakfast
		Departure of school delegations

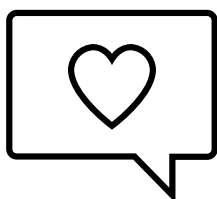
* OPTIONAL TOURS OF BLED – the tours of Bled will be organized on 8th and 9th of April.

We would appreciate it if each team brought the flag of the country they are representing!

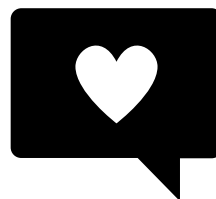
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