



INVITATION

20TH G&T Cup Competition
Bled, Slovenia 21 –23 April
2026



VŠŠ BLED



Dear students and mentors!

For two decades now, the G&T Cup has brought passion, creativity and of course, exceptional cocktails to the Slovenian competition scene. We are proud to celebrate our 20th Anniversary this year—twenty years brimming with eagerness, sparkle and countless stories that have been stirred into existence during this time. So, for this opportunity, we are pleased to invite you to G&T Cup student Bartending competition. The competition is organized 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: “20 years in a mix”

**The competition will be held from 21- 23 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, Director, MSc

Miha Guzelj, Mentor

Pika Sedmak, Student, General Project Manager

Filip Đorđević, Student, Competition Manager





THE FOCUS OF THIS YEAR

This year marks a remarkable milestone—**20 years of the G&T Cup**, two decades of creativity, skill, unforgettable performances and countless emotions that shaped each edition of this competition.

Just like the finest cocktails, these splendid years were built on layers of moments: victories, mistakes, laughter, stress, excitement, confusion, growth...and above all emotion.

And so, this year, we are celebrating **emotions** as the core theme of our competition. As not get lost in the ocean of different emotions, we have selected **four** of them, that will be later assigned to you.

1. JOY – Bliss

Joy is the taste of pure triumph—the sweetness of success, the lightness of celebration, the moment when everything finally pays off.

Imagine the comforting delight of a *liquid dessert*, a cocktail that captures a perfect moment in a glass.

Your mixed drink should express happiness, brightness and a sense of reward.

Mixed drink style: *Long Drink*

Flavour profile: Sweet, uplifting, playful

This mixed drink should feel easy to drink, joyful and celebratory. It may be still or sparkling, with or without bubbles.

Creativity is encouraged — fresh, fruity or dessert-inspired approaches are welcome.

Required spirit (to choose one):

- ☐ Vodka Three Sixty
- ☐ Tito's Handmade Vodka

Colour direction: *Yellow / golden tones*

The colour should visually reflect warmth, sunshine and celebration.

Example mixed drinks (inspiration only):

Long Island Iced Tea, Mojito, Blue Lagoon, Cuba Libre, Paloma-style long drink





2. PASSION – Fire

Passion is heat, intensity and devotion to the craft. It is the energy that pushes a bartender through a long shift and fuels the spark of innovation.

This mixed drink should be strong, bold, expressive and unforgettable.

Think intensity—powerful flavours, daring combinations and a confident presentation.

Mixed drink style: *Short Drink*

Flavour profile: Sweet–sour, bold, intense

Your mixed drink should be compact, powerful and expressive.

Shaken and strained cocktails are recommended to highlight freshness, acidity and balance.

Required spirit (to choose one):

- ☐ Tequila Salitos gold
- ☐ Tequila Salitos silver
- ☐ Tequila Herradura Plata
- ☐ Tequila Herradura Reposado

Colour direction: *Red tones*

The drink should visually represent fire, strength and emotional intensity.

Example mixed drinks (inspiration only):

Daiquiri, Margarita, Cosmopolitan, Martini (modern or flavoured), Sour-style cocktails.

3. ANTICIPATION – Build-Up

Anticipation is the feeling of standing on the edge of tomorrow.

It is excitement, curiosity and the quiet tension before something new begins.

Your mixed drink should hint at what's next—modern, forward-looking and full of potential. Think evolving flavours, progressive techniques, sleek presentation or elements that reveal themselves over time.

This drink should make the judges feel like they are tasting the first glimpse of the future—a promise of something new, just about to unfold.

Mixed drink style: *Sparkling Cocktail*





Flavour profile: Fresh, elegant, celebratory

This drink should feel like a moment of celebration just about to happen — light, refined and forward-looking.

Sparkling wine (based on your recipe the sponsor will provide us with sparkling wine) or carbonation should play a key role in building excitement and anticipation.

Required spirit:

- ☐ Hendrick's Gin

Colour direction: *Blue tones*

The colour should suggest innovation, freshness and a futuristic character.

Example mixed drinks (inspiration only):

Strawberry Spritz, Bellini, Mimosa, Hugo Spritz, Gin-based sparkling cocktails

4. NOSTALGIA – Throwback

Nostalgia is memory in liquid form—a reminder of moments, people and flavours from the past 20 years.

Your mixed drink should evoke familiarity, warmth, tradition or a tribute to a past era of bartending.

Mixed drink style: *Digestif/after dinner mixed drink / Over Ice*

Flavour profile: Warm, deep, comforting

This mixed drink should be served on ice and reflect classic, timeless drinking moments. Think tradition, simplicity and elegance.

Think classic inspiration reimaged... or a personal memory transformed into a drink.

Required spirits (to choose one):

- ☐ Woodford Reserve Bourbon
- ☐ Monkey Shoulder

Colour direction: *Almond / warm brown tones*

The colour should reflect depth, comfort and timelessness.

Example mixed drinks (inspiration only):

Old Fashioned, Spirit-forward classic digestifs.





THEME RULES

The emotion **will be assigned** to each competitor or school by our internal draw in order to avoid confusion and ensure equal distribution of themes. The registration period will be closed on 15 February 2026 and within three days, you will receive an e-mail (with the assigned emotion). Once assigned, the school's competitors must create a mixed drink inspired entirely by the selected emotion (If a school sends two competitors, each of them will get a **different emotion**).

Important notes:

- ☐ As written above, each emotion comes with the mandatory **base spirit, mixed drink style and assigned colour direction**.
- ☐ The mixed drink must reflect the assigned emotion through its **story, flavour, aroma, name, presentation and visual appearance**.
- ☐ Only **sponsor-provided** beverages may be used.
- ☐ Minimal waste policy must be respected.
- ☐ The competitors must bring their own:
decoration, fruit, tools, knives, glassware and any additional ingredients not provided by the sponsor.

IMPORTANT: If you would like to use different puree and syrups (not found on our list) you can bring it with you, but it must be from **Giffard** brand. It is also allowed to enrich your mixed drink with your local ingredient (eg. herbs, spices, local spirits... **provided and brought** by you!) that must be presented in your recipe description to be verified by our judges.

The **completed mixed drink recipe must be submitted by 31 March 2026**.

You are kindly asked to submit the school applications and number of competitors by 15 February 2026 (see links below).

Participating schools are requested to inform the organizers which students will compete. Late registrations may be submitted by 15 March 2026, depending on space availability.

You are kindly asked to send your application as soon as possible. Once the participation number is full (also before the 15 February), submission does not guarantee acceptance, as participation will be confirmed only if sufficient capacity is available.

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

gtcup26.bled@gmail.com





COMPETITION

CATEGORY 1: BARTENDING KNOWLEDGE QUIZ

CATEGORY 2: MIXING YOUR OWN MIXED DRINK CREATION

CATEGORY 3: ORAL PRESENTATION OF THE MIXED DRINK CREATION

1) BARTENDING KNOWLEDGE QUIZ

Each competitor will take part in a **short quiz testing general bartending knowledge**.

The quiz will include questions related to:

- ☐ classic and contemporary cocktails
- ☐ basic spirits and liqueurs
- ☐ bartending techniques and terminology
- ☐ bar tools and their usage
- ☐ general bar culture and history

The quiz will consist of **about 20 questions**.

The purpose of this category is to assess the competitor's **theoretical knowledge**, understanding of bartending fundamentals and overall professionalism behind the bar.

2) MIXING & PRESENTING YOUR MIXED DRINK CREATION

Each competitor must prepare **five (5)** portions of their mixed drink for the judges.

Time limit: 10 minutes

Technical Requirements

- ☐ You must use **at least 30 ml** of the sponsored main spirit base.
- ☐ Maximum **7 ingredients** total (including syrups, juices and allowed local ingredient).
- ☐ A **jigger is mandatory** (no free pouring allowed).
- ☐ Open fire is **not allowed**.
- ☐ Garnish must be **edible**, prepared at the competition and brought by the competitor.
- ☐ All recipes must be written in **millilitres** (whole numbers), bar spoons, dashes, or drops.
- ☐ Recipes must be original and **cannot be changed** during the competition.





- **This year the competition will also include an evaluation of backstage preparation, where a dedicated judge will observe each competitor's prep work, assessing station organisation, cleanliness and adherence to a minimal-waste approach with particular attention to how efficiently ingredients and waste are managed.**

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

Drinks will be judged according to **IBA standards** (appearance, technique, aroma, flavour).

3) ORAL PRESENTATION OF THE MIXED DRINK CREATION

After mixing their drink, each competitor must give a **brief oral presentation** explaining the inspiration and emotional concept behind their mixed drink.

This year's presentation MUST include:

- What the assigned emotion means to you personally
- How you interpret this emotion in bartending or in life
- How the mixed drink story, ingredients and design represent that emotion

Oral presentation time: 2 minutes

Creativity, authenticity and clarity are strongly encouraged.

SURPRISE GAME!

Mystery challenge, no points, just fun!

This year, to celebrate the 20th anniversary, we are introducing a short fun game to test your skills.

The exact game will remain a **secret until the competition day**.

This mystery challenge will **not** give you points for competition, but will bring some smiles, small awards and maybe something to remember this special year.





INGREDIENT & PRODUCT GUIDELINES

Giffards Syrups

1. Giffard Elderflower Syrup 1L
2. Giffard Blueberry Syrup 1L
3. Giffard Raspberry Syrup 1L
4. Giffard Grenadine Syrup 1L
5. Giffard Strawberry Syrup 1L
6. Giffard Mango Syrup 1L
7. Giffard Chocolate Cookie Syrup 1L
8. Giffard Passion Fruit Syrup 1L
9. Giffard Vanilla Syrup 1L
10. Giffard Coconut Syrup 1L
11. Giffard Blackthorn Syrup 1L
12. Giffard Black Tea concentrated Base Syrup 1L
13. Giffard Caramel Syrup 1L
14. Giffard White Peach Syrup 1L
15. Giffard Hazelnut Syrup 1L
16. Giffard Cherry Syrup 1L
17. Giffard Lime Syrup 1L
18. Giffard Green Apple Syrup 1L
19. Giffard Ginger Syrup 1L
20. Giffard Lemonade Base Syrup 1L
21. Giffard Blue Curaçao Syrup 1L
22. Giffard Quince Syrup 1L
23. Giffard Green Tea concentrated Base Syrup 1L
24. Giffard Mojito Syrup 1L

Giffards Liqueurs

1. Giffard Orange Bitter Liqueur 0.7L 16%
2. Giffard Curaçao Triple Sec Liqueur 0.7L 40%
3. Giffard Peach Liqueur 0.7L 16% vol
4. Giffard Blue Curaçao Liqueur 0.7L 25%
5. Giffard Ginger of Indies Liqueur 0,7l
6. Giffard Piment d'Espelette 0,7l
7. Giffard Cassis Noir de Bourgogne 0,7
8. Giffard Menthe Pastille
9. Giffard Creme de Cacao Brun 0,7l
10. Giffard Banana Liqueur 0,7l
11. Giffard Amaretto Liqueur 0,7l
12. Giffard Curacao Triple Sec Liqueur 0,7





13. Giffard Rhubarb Liqueur 0,7l
14. Giffard Coffee Liqueur 0,7l
15. Giffard Bitter Orange Spritz Liqueur 0,7l
16. Giffard Peach Liqueur 0,7l
17. Giffard Caribbean Pineapple Liqueur 0,7l
18. Giffard Coconut Liqueur 0,7l

Giffards Purées (Fruit for Mix)

1. Giffard Strawberry Purée 1L
2. Giffard Raspberry Purée 1L
3. Giffard Mango Purée 1L
4. Giffard Peach Purée 1L
5. Giffard Blueberry Purée 1L
6. Giffard Coconut Purée 1L
7. Giffard Pineapple Purée 1L
8. Giffard Passion Fruit Purée 1L

Premium mixers Thomas Henry (bottles of 200 ml):

1. Thomas Henry Tonic Water
2. Thomas Henry Botanical Tonic
3. Thomas Henry Dry Tonic
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
11. Thomas Henry Vivid Watermelon

Sparkling wine

1. Freixenet 0.0% 0,75l
2. Mionetto Prosecco 0,75l
3. Freixenet Cordon Negro Brut 0,75l
4. Freixenet Carta Nevada Semi-Seco 0,75l
5. Bottega Gold 0,75l
6. Bottega Rose Gold 0,75l

Drinks which are not included on the list are not allowed! (for exception look **theme rules**-important).





AWARDS

Main mixed drink Award (overall score: technique + appearance + backstage preparation + aroma + taste + story + oral presentation + quiz points):

1st Place

2nd Place

3rd Place

Special Categories:

- ☐ Best Emotion mixed drink – **JOY**
- ☐ Best Emotion mixed drink – **PASSION**
- ☐ Best Emotion mixed drink – **ANTICIPATION**
- ☐ Best Emotion mixed drink – **NOSTALGIA**
- ☐ Best Story
- ☐ Most Creative mixed drink
- ☐ Best **taste award**...and additional awards announced on the day of the event.

IMPORTANT NOTES

- ☐ The official competition language is **English**.
- ☐ Only **two (2)** students per school may apply.
- ☐ The organizer reserves the right to reject competitors who do not follow the rules.
- ☐ All recipes must be submitted before the deadline for verification (31 March 2026).
- ☐ Competitors must respect the **minimal waste** guideline.
- ☐ You are kindly asked to submit the school applications by 15 February and not later than 15 March 2026.

APPLICATIONS

APPLICATION FORM FOR SCHOOL (15 February 2026/15 March 2026):

<https://forms.gle/cYd2Dr1VuG9714669>

APPLICATION FORM FOR COMPETITORS (15 March 2026):

<https://forms.gle/N4SSqaYuMq4gixDv7>

<https://forms.gle/N4SSqaYuMq4gixDv7>

APPLICATION FORM FOR THE RECIPIE (31 March 2026):

<https://shorturl.at/mISAD>

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



VŠŠ BLED



The participation fee is (for twin room accommodation):

☐ **EUR 290,00 and it includes:**

- twin bed & breakfast room for 2 nights
- welcome party, lunch, Gala dinner
- competition participation fee
- guided tour around Bled (optional)

☐ **Single use of accommodation EUR 330,00**

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

The accommodation will be at our school hotel Astoria at: **Prešernova cesta 44, 4260 Bled**

APPROXIMATE TIMETABLE

DATE	TIME	ACTIVITY
APRIL 21TH		Arrival of school delegations
		*Optional tour of Bled during the day
	19.00 – 22.00	Welcome party – non formal
APRIL 22TH	7.00 – 8.30	Breakfast
	9.00	Start of competition
	19.30	Gala dinner
	23.00	After party
APRIL 23TH	7.00 – 10.00	Breakfast
		Departure of school delegations

* OPTIONAL WALKING TOURS OF BLED – the tours of Bled will be organized on 21th of April.

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

