



2026 Rules, Regulations & Guidelines

Introduction

The purpose of this document is to provide guidance and principles on the MONIN CUP 2026 to create a worldwide standard. All the necessary information about the final competition, competitor requirements, judges and rules surrounding the event is detailed here.

General Information

1. 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.

2. Calendar & Selection process

- January to July 2026: **Regional and/or National** MONIN Cup
- 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 8th and 9th, 2026: **International Finale** in France (Paris)

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

(*) 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.

April 30th, 2026: Deadline for submitting the names of participating countries to HQ Monin (monincup@monin.com).

October 30th, 2026: Deadline for submitting semi-finalists names and registration to the International Finale.

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

Candidates

1. Competitor selection process

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 glasses¹.
- 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**.

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.

¹ If partnerships with glassware brands have been secured by the local organization, glasses can also be provided on-site.

A competitor is an ambassador not only for the bar/school 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 Nationals and semi-Finales

1. General Guidelines

All competitors are expected to be committed in pursuing drink excellence and are encouraged to share information and knowledge among each other to improve the bartender craft.

By entering this competition, each competitor is agreeing to give MONIN 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.

MONIN wishes to take, reproduce, and use photos or videos of the event for promotional purposes in link with the event. As part of the competitor's participation in this event, MONIN asks that they read and certify the model release agreement provided and send it back fully signed and completed before competition starts.

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.

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. Judges

Selecting Judges

The organizing committee, (i.e., MONIN) shall recruit several judges for each category requiring a judgment. Judges can include MONIN staff or representatives, an industry professional from the bar scene, chefs, industry influencer, F&B managers, etc...

Judges code of conduct

All selected judges must:

- Be committed to cocktail excellence and promotion of the bartender profession. Judge each drink on its own merit and not against other drinks.

- Refuse judging in case of a conflict of interest. If a judge is deemed as biased in any way towards a competitor or perceived by others to have a conflict of interest with one or several of the competitors, then the judge may be disqualified from judging.
- Behave ethically, honestly and with integrity. Respect fellow judges, competitors, volunteers, and staff at all times.

- Appreciate and be sensitive to culturally different opinions and customs.
- Maintain appropriate confidentiality. Do not misuse privileged information in areas sensitive to fellow judges, competitors, volunteers, or staff that might cause harm or embarrassment.
- Abstain from talking to each other unless all the judges have finished filling in the scoring sheet.

4. Rules & Regulations

General Considerations

When the recipe is submitted, the organizing committee will tell which ingredients can be made available and which ones must be brought by the competitor. Some ingredients may not be available at the competition location, so make sure it is taken into consideration. We encourage participants to also consider seasonal differences when choosing their ingredients. The semi-final event may be held several months after the national event, leading to supply difficulties.

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.

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.

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, purees, or liqueurs) 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.

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.

5. 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.

6. 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 International Finale

General Considerations

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.

MONIN Cup organization - Guidelines -

Recruitment

To attract young talents to attend MONIN Cup, highlighting what sets this competition apart is deeply recommended: a chance to express creativity, gain international exposure, and learn alongside a global community of bartenders. We suggest you also to focus on personal growth, innovation, and the opportunity to build a standout profile in the industry.

Use engaging content, past success stories, and local ambassadors to inspire the next generation to take part. Photos and videos from last edition remain available on Moninside.

Marketing and MONIN Branding

One of the key success factors for a MONIN Cup is to make the whole MONIN range visible (syrups, liqueurs, sauces, Pure and Le Fruit). The MONIN Cup must be held in a MONIN environment.

Printing of the tools is recommended on laid paper, but it can also be printed on standard paper. You will find on www.moninside.com/BMS files for both uses. You will find in appendix of this document some artworks of material we would recommend you use:

Invitations

Invitations must be sent to potential candidates, jury members; press etc.

Invitations to the specialized and the local press is a key point to promote the event, the brand and competitors who will attend the cup.

Booklet with all participants and details of recipes

This booklet will be handed to any audience attending the competition. It can be printed or digitally shared via QR code.

MONIN Brochures

Brochures are necessary can be added at the MONIN information desk in the main room, to communicate on the brand to all visitors, sponsors, press, etc.

Brochures include MONIN Corporate brochure and MONIN All-In-One. These brochures are available on www.moninside.com/BMS

Press release

To be sent to the press, schools (...) before and after the event.

Posters, Roll-up

Those tools are necessary to make the brand visible in the show room, and to show examples of possible applications.

Adverts

The organizing committee should promote the event in the local press.