

Amuse Bouche Cocktail Competition

G. & E. Massenez®



Judges

- Tom Gibbs (Winner of the Massenez National Competition 2020)
- Dan Arnold (Chef of Dan Arnold Restaurant, worked in 3 star Michelin restaurants in France)
- Daniel Gregory (Winner of the Massenez/Hartshorn Competition 2021)
- Marie Pottier (National Brand Ambassador Massenez)

Rules & Criterias for the Instagram Competition

Main Rules for your cocktail :

1. Competition entry requirements involve (i) posting on Instagram photo or video (ii) using or displaying a Massenez product in such post and (iii) using the hashtag #AmuseBoucheCocktailComp & #Massenez150 in such post. (iv) But also follow @massenez_au & @cerbaco
 2. All entries must be uploaded onto Instagram before 11:59pm on the 22nd May 2023, AEST.
 3. Entrant must Include all measurements (mL's) of your cocktail recipe in the description
 4. Entrants must have a public profile on Instagram for the time of the selection
 5. 8 ingredients Maximum (Garnish not included in ingredients)
 6. Min. 10ml Massenez (Liqueurs, Eaux de vie, Spirits or Garden Party)
 7. Cocktail to be paired with an Amuse Bouche of your choice (Bar Snack not a meal)
- You should think about an easy to bring Snack so that you can present the best entry even in Brisbane for the Finale

Main Criterias of judgement :

- Recipe (Balance, Massenez representation, creativity)
- Esthetics
- Pairing with the Amuse Bouche

General Rules

By participating in this competition, competitors acknowledge that they are aware of the following Terms and Conditions. Competitors also acknowledge that they will meet the following rules and regulations.

1. All competitors must work for a register bar or restaurant within Australia
2. All competitors must be of legal drinking age (18) as of April, 13th 2023
3. Participation is limited to entrants working at a venue at the time of announcing the finalists (29th May, 2023)
4. Participants place of employment must be purchasing and serving a Massenez liquor from Cerbaco Distribution or its redistributors as of May 22nd 2023
5. Rules for your cocktail :
 - 8 ingredients Maximum (Garnish not included in number of ingredients)
 - Min. 10ml Massenez
 - Cocktail to be paired with a the food pairing of your choice.
6. Finalists will be announced on the 29TH May 2023.
7. Six (6) finalists will be selected at the time of announcement
8. Finalists will be notified by Direct Message through Instagram
9. Finalists not living in Brisbane will receive complementary flights to Brisbane from their nearest major city
10. Finalists will be required to be in Brisbane on June 5th 2023
11. Finalists not from Brisbane will receive one night's accommodation in Brisbane on June 5th 2023.
12. Finalists will be liable for all other costs
13. Competition entrants will be adjudicated based on creativity, visual appeal and the pairing with an Amuse Bouche
14. Entrants will be judged by the jury mentioned above and some Massenez Representatives.
15. 2 Finalists will be required to use the contents of a mystery box to create a cocktail on the day of the Finale if they make it to the 2nd round.
16. Finalists will be adjudicated at the Amuse Bouche Cocktail Competition Finale via a panel of judges, who will judge the following criteria.
 - i. Visual appeal
 - ii. Aroma
 - iii. Taste, mouthfeel and finish
 - iv. Presentation
 - v. Pairing with the Amuse Bouche
 - vi. Respect of the Rules
17. One (1) finalist will be awarded with the victory entitling them to the following
 - i. Return flights to France from their nearest major city in October 2023
 - ii. 7 nights accommodation
 - iii. All meals included with a budget to respect
 - iv. Transfer to the different citys
 - v. Participation to the Berlin Bar convent on the 8th of October 2023

Overview of the Finale

Round 1 : 6 Finalists

Competitors will be asked to **showcase the cocktail they entered for the Instagram selection.**

Competitors will have **3 minutes to set their stations**, and 5 **minutes** to perform their **cocktails**

Competitors will have to realize **4 of the same cocktail.**

As a reminder, Competitors must also present **the food pairing** they announced on their Instagram entry and bring everything they need for it.

Competitors must supply all ingredients, except the Massenez, Lemon, Lime, Sugar Syrup, Basic bitters that we will provide.

The candidate needs to bring their own glassware or ask in advance what can be provided.

Shakers and basic bartools will be provided.

Round 2 : 2 Finalists – The Mystery Box Challenge

Monday 5th at 2:30 pm the 6 finalists will discover the Massenez Mystery Box and will have one hour to prepare a recipe including some of the mandatory Massenez Liqueurs.

Only the 2 bests competitors of the First round will be asked to present this creation to maybe be the final winner and get a trip to France.

Scoring on the day of the Finale

Competitors will be scored on compelling chat, cleanliness, performance and timing

Drinks will be scored on Appearance, Flavour, Balance, Scent

But also, how the Food / cocktail pairing is elevating your recipe.

The recipe must be an original creation of the entrant

Massenez have the rights to use recipes, photos and videos of the participants in their brand communication

Correct Dress code required

Place of the Finale

Frog's Hollow Saloon

26 Charlotte St, Brisbane City QLD 4000