

1. APPLICATION GUIDELINES

1. Applications for the competition are accepted until **March 2nd at 23:59**.
2. Recipes submitted after the deadline will not be accepted.
3. Recipes must be submitted through the form available on the official Raise the Bar website ([LINK](#)).
4. Incomplete application forms will not be accepted.
5. Recipes must include:
 - cocktail name
 - ingredients written in full
 - measures
 - glass type
 - garnish
 - detailed cocktail preparation method

Example:

Lune

40 ml Bombay Sapphire gin

15 ml lemon juice

10 ml Monin Lavender Syrup

Top-up (approx. 60 ml) Martini Prosecco

Glass: Highball

Method: shake, fine strain, top up

Ice: no

Garnish: lemon peel

6. Photos must be clearly taken and visible.
7. Names must not contain offensive content and must not be connected to drugs, sexual or racist content, or anything illegal.
8. Recipes must be listed in milliliters or grams.
9. Use of homemade ingredients (alcohol infusions, foams, syrups, cordials, milk punches, etc.) is not allowed **except for simple syrup 1:1**.
10. Recipes must contain a minimum of **30 ml** of the selected alcohol base, which can be found in this document under section 3 ("Available Labels for Application").

11. Only ingredients listed in section 3 ("Available Labels for Application") may be used in the recipe.
12. Freshly squeezed fruit juices are considered allowed ingredients.
13. The maximum number of ingredients competitors may use is **7 (seven)**.
14. Ice does not count as an ingredient.
15. All elements placed *on the glass* that affect the cocktail's flavor count as ingredients and count toward the total allowed number.
16. Changes to recipes after submission are not allowed.
17. All recipes must be original.
18. Submitted recipes are used **only for application** and will not be recreated or judged live at the Raise the Bar Competition.
19. Cocktail recipes are accepted **only in Croatian or English**.
20. The expert team will recreate the submitted drinks and will internally select **20 finalists**, who will compete live for entry into the Raise the Bar Competition super-final.
21. The selection of the top 20 competitors is not influenced by the competitors' background, social status, or by the brands used in the cocktail.

2. COMPETITION CONCEPT

2.1. The competition will be held on **Thursday and Friday, 26 and 27 March**, at **Lauba – House for People and Art**, Prilaz baruna Filipovića 23A, Zagreb, starting at **09:00**.

2.2. The competition consists of **6 different challenges** spread across two days, covering various aspects of hospitality:

26 March

- **Three Cents Team Challenge**
Assessment of teamwork, creativity, presentation, and ability to perform under time pressure – *20 competitors*
- **It's Jack – Creativity Challenge** – *20 competitors*
- **Fastest Hand + Accurate Pouring**
Judging classic cocktail preparation in the fastest possible time + precision of pouring – *10 competitors*
- **Patrón Speak the Taste Challenge**
Evaluation of presentation skills – *6 competitors*

- **Blind Tasting**
Evaluation of organoleptic senses across various categories of strong alcoholic beverages – *4 competitors*

27 March

- **Hospitality Excellence – The Grand Super-Final! – 2 finalists**

2.3. Each challenge will be presented to competitors before the competition begins and repeated immediately before each round.

2.4. Knowledge of English is a prerequisite for participation in the Raise the Bar Competition.

2.5. The organizer will provide all necessary materials for each task (glasses, ice, equipment).

2.6. The organizer will provide accommodation for all competitors coming from outside Zagreb for **26 and 27 March**.

2.7. The winner of the Raise the Bar Competition will receive a **€10,000 cash prize** and a **trip to the Roma Bar Show 2026 in Rome**.

3. AVAILABLE LABELS FOR APPLICATION

- Finlandia vodka
- Bacardi Carta Blanca rum
- Bacardi Carta Negra rum
- Bacardi Carta Oro rum
- Bacardi Spiced rum
- Bacardi Anejo Cuatro
- Bacardi Reserva Ocho Gold
- Bacardi Gran Reserva Diez
- Bacardi Caribbean Spiced
- Bombay Sapphire gin
- Bombay Sapphire Sunset
- Bombay Sapphire Premier Cru
- Martini Bianco
- Martini Extra Dry

- Martini Fiero
- Martini Rosso
- Martini Riserva Speciale Ambrato
- Martini Riserva Speciale Rubino
- Martini Riserva Speciale Bitter
- Patron Silver
- Patron Reposado
- Patron Anejo
- Grey Goose
- St. Germain elderflower liqueur
- The Botanist gin
- Gin Mare
- El Jimador blanco
- El Jimador reposado
- Herradura Plata
- Herradura Reposado
- Camino Real blanco
- Camino Real gold
- Brugal 1888
- Mount Gay Black Barrell
- Mount Gay XO
- Jack Daniel's Old No7
- Gentleman Jack
- Jack Daniel's Single Barrel
- Jack Daniel's Triple Mash
- Jack Daniel's Bonded
- Jack Daniel's Tennessee Apple
- Jack Daniel's Tennessee Honey
- Woodford Reserve bourbon

- Woodford Reserve Rye
- The Macallan 12YO Double Cask
- The Macallan 15YO Double Cask
- Remy Martin VSOP
- Remy Martin 1738
- Metaxa 12 stars
- Cointreau
- Chambord
- Zlatna Kajsija
- Zlatna Dunja
- Zlatna Vilijamovka
- Zlatna Šljiva

MIXERS

- Ginger beer – Three Cents Ginger Beer
- Tonik – Three Cents Tonic Water, Schweppes Tonic Water
- Soda – Two Cents Plain Soda, Three Cents Cherry Soda, Three Cents Fig Leaf Soda, Three Cents Pineapple Soda, Three Cents Pink Grapefruit Soda, Schweppes Pink Grapefruit, Römerquelle Emotion Lemongrass *
- Water – Römerquelle Sparkling, Römerquelle Still // Olimpija gazirana, Olimpija negazirana (BH tržište)
- Sparkling wine – Martini Prosecco Sparkling Wine, Martini Asti Sparkling Wine, Martini Prosecco Rose Sparkling Wine
- Soft drinks – Coca-Cola, Coca-Cola Zero, Sprite

SIRUPS / LIQUEURS

- Monin Paragon Cordial range, Monin syrups, liqueurs and purées available on the CCHBC Adria market (Croatia, Slovenia, Bosnia & Herzegovina)
- Briottet syrups, liqueurs and purées available on the CCHBC Adria market (Croatia, Slovenia, Bosnia & Herzegovina)
- Giffard syrups, liqueurs and purées available on the CCHBC Adria market (Croatia, Slovenia, Bosnia & Herzegovina)