

14th Edition

HORECA^{ME}

KUWAIT

2026

Mocktail

PARTICIPANT MANUAL



Mocktail
COMPETITION

19/21 JAN

11 AM - 9 PM

KUWAIT INTERNATIONAL FAIR - HALL 8

AN EVENT BY


Leaders Group
ليدرز جروب للاستشارات والتطوير
Leaders Group for Consulting & Development

Hospitality
SERVICES

www.horecakuwait.com

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INTRODUCTION

Dear Participant,
We are thrilled to welcome you to the 2nd edition of the Mocktail Competition, taking place during HORECA Kuwait 2026, the annual meeting place for the hospitality and foodservice industries.

This manual provides you with all the information you will need regarding the event.

Good luck to you all.



Nabila M. Al Anjari
General Manager

Leaders Group for Consulting & Development
HORECA Kuwait

14th Edition



MOCKTAIL PARTICIPANT MANUAL

JURY MEMBERS

AN EVENT BY



Horeca-Kuwait

horecakuwait.com



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[horecakuwait](https://www.instagram.com/horecakuwait)



Horeca Kuwait

[horeca-kuwait](https://www.youtube.com/horeca-kuwait)

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MOCKTAIL PARTICIPANT MANUAL

SPONSOR

BAR EQUIPPED BY:



AN EVENT BY



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GENERAL INFORMATION

- The organizers reserve the right to remove, change or add to the rules and regulations.
- The organizers reserve all rights to the recipes used and photographs taken during the event.
- The organizers are not responsible for any damage or loss to competitors' exhibited items, equipment, and utensils or personal belongings.
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows.
- Participants must show personal ID and badge to the person in charge in order to enter the competition area.
- Any cancellation after the 5th of January 2026 is not accepted.
- During the competition wear your badges on the side where your number is written, no name or establishment logo must be visible to the judges.
- Each participant must bring his/her drink recipe printed, and distribute it to the jury before the start of the competition
- If an award is won, the competitor should be present or send a representative of his/her establishment to receive it from the information booth.
- All participants should wear their uniform at the awards ceremony.
- Every establishment will receive a helper's badge depending on the category's participation number.
- Helpers must go outside the competition area once the competition begins.

Competition schedule

The schedule will be sent 7 days prior to the event.

Your staff, delegation, and supporters are welcome at the exhibition.

To attend, they must be from the field of hospitality and are required to register online:

How does the pre-registration system work for **HORECA 2026 - KUWAIT?**

We invite you to log on to www.horecakuwait.com and get your online badge

Products & Ingredients

- It is a must to use the sponsors' products in your recipe when needed.
- It is forbidden to promote competitors' products during the competition.
- List of available products will be shared with you.

The Competition Summary

The main objective of this competition is to create a new non-alcoholic non-traditional cocktail that respects two main requirements:

1. **Be innovative**
2. **Offer a memorable experience**

General Rules

Participants are not allowed to promote the products of any competitor to our sponsors during the competition.

- The sponsors' products are available free of charge during the competition. **It is a must to use our sponsors' products in your recipe when needed.**
- Participants should bring all other ingredients with them on the day of the competition.
- Participants must bring garnishes, fruits, vegetables and condiments with them on the competition day.
- All bar accessories, glasses and utensils needed for the competition should be brought by participants on the day of the competition.
- Ice will be provided.
- Participants are required to bring a printed copy of their recipe on the competition day to distribute to the three judges.

Preparation station and back area include:

- Fridge
- Stainless table
- Freezer
- Dishwashing station

Bar station includes:

- Blender
- Stainless table

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B. The back area can only be accessed one hour before the competition starts. Participants are not allowed to enter or use this area until the official preparation time starts.

RULES AND REGULATIONS

First Round: Creative Mocktails

- Every Mixologist will have five minutes before the competition starts to prepare his garnish.
- Each competitor will have 10 minutes of competition time to prepare:
 - a. One mocktail inspired by a personal life event or experience.
 - b. One mocktail with a traditional Saudi twist, highlighting a cultural or local ingredient.
- The participant must prepare two servings of each drink.
- A microphone headset will be provided for participants to explain their preparation process during the 10-minute presentation.
- Each participant must briefly explain their mocktails, addressing the following points:
 - a. Name: Why did you choose this name?
 - b. Recipe: Why these ingredients?
- Mocktails must contain no more than six ingredients.
- Pre-prepared ingredients like syrups or infusions are allowed in this round and will count as one ingredient.
- After finishing their presentation, each mixologist will have 5 minutes to clean and tidy their station.

The participants with the highest scores will qualify to the final round.

N.B.

- Recipes must be original and not published
- Standard measures should be used in the recipe and expressed in cl, drops and dashes
- The volume of the drink (without ice) must not exceed 25 cl of liquid
- The volume of the melted ice or the ice itself will not be considered in the volume of the drink
- Contestant can use up to 10 cl of mineral sparkling water in the freestyle mocktail

Decoration and Garnishes:

- Garnishes are not considered as ingredients.
- All decorations and garnishes must be edible, including flowers, fruits, herbs, spices and vegetables.
- Decorations and garnishes must be prepared in advance and can be cut in the back area.

Final round: Mystery Box

- Finalists must create a mocktail on the spot using the ingredients provided in the box, which will contain three ingredients. At least one of these ingredients must be used in the drink.
- Total number of ingredients should not exceed six
- The participants will have 15 minutes to create one Portion of their drink, followed by five minutes to present the mocktail and explain their choice

JUDGING CRITERIA

TASTE & CREATIVITY

40 points

Taste: Balance, texture, temperature and overall flavor

Originality: Uniqueness & Innovation

Name association: Relevance & Creativity of the name

Visual appeal: Presentation & aesthetics

SKILLS & PERSONALITY

25 points

Technique: Demonstrate effective drink preparation skills

Character: Display professionalism & approachable attitude

Timeliness: Complete tasks on schedule

Uniform: Proper attire that reflects the mixologist's style

PERFORMANCE & EXPERIENCE

25 points

Storytelling: Engages the judges and creates a journey

Showmanship: Captivates the audience with charisma and energy

Smoothness: Demonstrates a fluid and polished presentation

Overall presentation: Assesses the impact of visual and verbal delivery

INNOVATION & BONUS

10 points

Innovation: Creativity in using flavors and ingredients.

Memorable Experience: Making a lasting impression

Uniqueness: Distinctive presentation and concept.

SCALE OF PENALTIES

- Negative behavior
- Poor time management
- Disrespecting the sponsor's products
- Missing ingredients
- Inadequate portion sizes for mocktails
- Spillage / Dropping items / Breakage

AWARDS



The participant with the highest score will be awarded first place followed by the second and third place winners. All three winners will be awarded gifts.

CONTACT US

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Application Form

1. COMPANY DETAILS

Name of establishment:	
Address:	
Phone:	
Person in charge:	Position:
Mobile number:	Email:

2. COMPETITION PARTICIPATION INFORMATION

By signing the present application i the undersigned do hereby agree to participate in the Kuwait Mocktail Competition 2025, observe the rules and regulations for the exposition and abide by the decisions of the jury

Last minute cancellation as of January 5th, 2026 will not be refunded.

Participation fees: KD/60/- each participant.

Participant Full Name	Occupation	Mobile	Instagram Account	E-mail	PRICE In KD

- Please send us a picture of all chefs participating with their names on the back of the picture
- Diplomas will be given only to person named on application submitted before the show
- Name on diplomas will be printed exactly as submitted on application, please type clearly the names in capital letters and verify spelling
- Please send us the CID of all the participants
- No application will be considered valid unless accompanied by the appropriate payment.
- All deadlines must be respected in order to issue the participants badges and invitation cards.

3. PAYMENT METHOD

- Bank Transfer to:
Leaders Group for Consulting & Development Company.
Kuwait Finance House (KFH) Head Office, State of Kuwait.
Account No: 011010926128
IBAN: KW61KFHO00000000000011010926128
SWIFT Code: KFHOKWKW

Signature & Company stamp

(A person duly authorized must sign this application)





Recipe Form

Participant's Code:

INGREDIENTS

RECIPE

Signature:

Date:

