

# 2025 Four Roses Bourbon "Twist on a Classic"

## Rules and Guidelines



FourRoses.  
BOURBON

**TWIST**  
*on a Classic*

**Sunday, August 3, 2025**

Welcome to the 2025 Four Roses Bourbon Twist on a Classic bartender competition event held in conjunction with the LRA Showcase— a two day restaurant and hospitality trade show in New Orleans. Bartenders will face off to see who can create an original spin on a classic cocktail recipe featuring our featured liquor brands. We will pick 10 participants to compete on August 3, 2025. The winner will receive \$1,000 and runner up \$750. You must be 21 or older to compete.

### Here are a few rules and guidelines to think about before submitting your application:

1. Each bartender must submit a :30 second to one minute video explaining their drink and how it came to creation. (Must tag @louisiana\_restaurant\_assoc on Instagram)
2. Drink must contain a maximum of seven ingredients.
3. The ingredients used must be easily accessible and able to be purchased in the U.S.
4. Competitors must use Four Roses Bourbon, Four Roses Small Batch, Four Roses Single Barrel or Four Roses Small Batch Select as the base spirit.
5. Your application, headshot and video must be submitted electronically to [communications@lra.org](mailto:communications@lra.org).
6. All submissions are due by Tuesday, June 24.
7. Contestants will be notified by Friday, June 27.
8. By submitting an application, you are verifying that you are over 21 years of age, an employee of a member of the Louisiana Restaurant Association, and give the LRA and Four Roses permission to use your likeness and recipe.
9. Each competing bartender will receive a \$200 stipend post-competition.
10. The cocktail must be based off of a classic cocktail recipe (e.g., Martini, Manhattan, Sidecar, Old Fashioned, Daiquiri, Margarita, etc.).

You must present your cocktail in person Sunday, August 3 from 2-5 p.m. at the LRA Showcase, New Orleans Morial Convention Center, Hall J. You will be interviewed as you make your cocktail during the competition and present it to a judging panel of three industry professionals. Sponsors will provide two bottles of product to use to produce your cocktails for the judges and to batch your cocktail for sample tastings by attendees.

Bartender Name \_\_\_\_\_

Title \_\_\_\_\_

Restaurant/Bar Name \_\_\_\_\_

City \_\_\_\_\_

Work Phone \_\_\_\_\_

Mobile Phone \_\_\_\_\_

Email Address \_\_\_\_\_

Drink Name \_\_\_\_\_

Classic Cocktail Inspiration \_\_\_\_\_

Four Roses Bourbon ☐ Four Roses Small Batch ☐ Four Roses Single Barrel ☐ Four Roses Small Batch Select ☐

Written Recipe

Do you currently work at a bar or restaurant as a bartender? Y ☐ N ☐

How long have you been a bartender?

Is your restaurant/bar a member of the Louisiana Restaurant Association? Y ☐ N ☐

What do you love about bartending?