



**Bold
Creative
Conscious
Sustainable**



**THE
HAGUE
COCKTAIL
WEEK**

Friday 2 - Sunday 11 October 2026
including The Hague Bartender of the Year 2026/27

NIX18

Tick tick tock... it's cocktail o'clock

We're back with the 8th edition of The Hague Cocktail Week running citywide from Friday 2 to Sunday 11 October 2026.

Open to all premium bars in the city, to shake things up this year we're asking venues to run with a sponsored menu that includes sustainable bar practices where possible.

Thinking sustainable – reduce, reuse, recycle – is not just good for the planet. Increasingly our guests are making active choices as to whether businesses align to their values. Being more sustainable also means less waste in your business so is better for your bottom line.



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**“Together let's put
The Hague at the
fore of sustainable
bartending”**

Every menu to include

- ★ Cocktail #1: headline spirit brand with a drink on every menu
- ★ Cocktail #2: spirit brands with a drink on one menu
- ★ Cocktail #3: spirit brands with a drink on one menu
- ★ Cocktail #4: OneUnit cocktail (30ml or less of 40% abv) with any of the sponsor spirits: venue to choose from sponsor brands
- ★ Cocktail #5: a 0% brand with a drink on every menu
- ★ Softs/mixers: a brand with a product on every menu



Spirits NL OneUnit

The alcohol in your cocktail, clearly defined

- ★ We've been working with Spirits NL – the national representative organisation for distilled spirits in the Netherlands – to champion OneUnit cocktails. OneUnit is legally defined as 30ml of 40% abv spirit.
- ★ It allows guests to make a conscious choice of what is in their glass whilst also enjoying an elevated drink.
- ★ Contact us for guidance.

Cocktails... & canapés

- ★ Get creative and match your cocktails to a canapé or bar bite to increase your margins.

What you need to know

- ★ There is no cost for venues to participate; the event is made possible through the generous support of our sponsors.
- ★ Unless you already have a strictly enforced pre-booking policy (ie for dining), your cocktail week menu must be displayed and available for walk-ins during your regular trading hours from Friday 2 - Sunday 11 October 2026.
- ★ You will receive two complimentary bottles of each spirit on your menu and one complimentary tray of mixers.
- ★ Once you have designed your cocktails then email Nick the cocktail name and list of ingredients. We will design and print your menu to our template.
- ★ As always, we can only mention our sponsors on the menus, social media and wider marketing materials. Any other products must be referred to generically.
- ★ If you would like to run an event, then in the first instance please communicate with your allocated sponsor brands before relaying information to Nick and Tom.
- ★ Enter the annual The Hague Bartender of the Year 2026/27 competition – criteria to be announced soon!

Run an in-house event

- ★ A cocktail masterclass, cocktail brunch, cocktail and food pairing, experimental cocktails... or – keeping with this year's theme – a sustainability workshop to share your tips and tricks with guests.

Low-waste citrus

- ★ Juice daily
- ★ Use peels for oleo saccharum, garnishes and infusions
- ★ Dehydrate leftover citrus slices for shelf-stable garnishes

Make syrups & cordials

- ★ Use surplus ingredients (overripe fruit, end of life herbs, leftover wine) from your bar and kitchen

Optimise ice use

- ★ Use clear block or large cubes for slower melt
- ★ Match ice type to drink so there's no unnecessary excess

Pre-batch

- ★ Speeds up service and reduces waste from over-pouring
- ★ Improves consistency

Garnish with intention

- ★ Avoid unnecessary garnishes
- ★ Use edible or reusable ones only

Preserve ingredients

- ★ Ferment, pickle or infuse ingredients nearing expiry
- ★ Turn herbs into tinctures or syrups

Choose seasonal & local

- ★ The autumn harvest is a great time for fresh produce
- ★ By choosing locally grown ingredients you reduce food miles

Go wild

- ★ Forage for ingredients
- ★ Always forage responsibly



Think sustainable





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