

# THE WESTBURY

DOYLE COLLECTION • DUBLIN

## Head Mixologist at The Westbury, Micheál O Shea, reaches final of prestigious BACARDÍ Legacy Cocktail Competition

*The Westbury – home to Dublin’s most splendid cocktail bar – is delighted to announce that Head Mixologist Micheál O Shea is one of 3 finalists representing Ireland for his magnificent cocktail creation ‘VAMOS! The global competition gives finalists the chance of having their creation crowned the next BACARDÍ Legacy cocktail.*



BACARDÍ’s Legacy Cocktail Competition challenges the best contemporary bartenders and Mixologists in the world to create a balanced, refreshing and innovative drink that holds mass appeal. The overall winner will create an original and illustrious cocktail that will become part of the prestigious BACARDÍ Cocktail Legacy, alongside classics such as The Original BACARDÍ Daiquirí and The Original BACARDÍ Mojito.

Micheál O’Shea created VAMOS, meaning the Spanish for ‘Let’s go’, on deeply-held family values, similar to that of Don Facundo Bacardi and his son Emilio. “The Bacardi family held positivity in abundance”, comments Micheál. “Taking inspiration from my father, and my passion for harmonising feel good ingredients, VAMOS was born. The 5 ingredients - BACARDÍ Carta Blanca rum, lime juice, cloudy apple juice, nutmeg honey syrup and green grapes – create a wonderful citrus combination that tend to be accessible in most homes, including my father’s own kitchen.”

The Westbury, an icon in the heart of Dublin’s social and cultural riches, shook up countless VAMOS cocktails over the Christmas period alone, proving that it is already a winner. Micheál comments, “At The Westbury we love to create amazing guest experiences through our food and beverage offerings. It is such a fantastic thing to create a cocktail for people that they have not tried before and see their eyes light up as the flavours stimulate the senses and evoke memories and feelings. We do it with food, we do it with drink -it is all about providing that something special allowing people to create their own memories every day”.

Through experience, passion and determination, Micheál hopes to create his own legacy with this beautifully elegant cocktail that is simple enough to make at home:

### **VAMOS Ingredients:**

- 60ml BACARDÍ Carta Blanca
- 20ml lime juice (half a lime)
- 25ml cloudy apple juice
- 20ml nutmeg honey syrup
- 5 to 7 green grapes (halved)

### **VAMOS Method:**

#### **Preparation:**

- Nutmeg honey syrup:  
Mix 2 parts honey with 1 part hot water. Add 1 tsp of nutmeg (powdered or grated) per 200ml of syrup. After a few minutes of infusing, fine strain the syrup to remove the nutmeg. This will keep well in the fridge – just bring up to room temperature before using.

#### **To make VAMOS:**

- 1) Chill a coupe glass with ice (the rounder champagne glass) & leave aside
- 2) Press the halved green grapes in a shaking glass with a cocktail muddler
- 3) Add in the nutmeg honey syrup and cloudy apple juice
- 4) Squeeze in half a juicy lime
- 5) Pour in BACARDÍ Carta Blanca
- 6) Top off with ice cubes to fill the glass
- 7) Shake all the ingredients together for 10-20 seconds
- 8) Remove the ice from your coupe glass & double strain into the glass
- 9) Garnish with a lime twist on the edge of the glass

#### **Micheál's Top Tips:**

- Cocktails containing muddled/pressed fruit that need to remain clean and crisp, require double straining. To do this, simply pour your drink from the cocktail strainer through a fine mesh strainer into your glass to prevent fruit debris from entering the glass.
- Honey syrup is basically honey and hot water. If you put actual honey into the cocktail, it will stick to the ice in the drink. Making a syrup means that you have the infused honey and nutmeg flavours, but it blends a lot better.

#### **Micheál O'Shea**

Micheál began his bartending career 15 years ago with Doyle Collection urban hotel, The River Lee in Cork before spending time in London where he was immersed in a myriad of ingredients and drink combinations. His heart led him home, as he was passionate about developing a New York style experience in Ireland, focusing on outstanding customer service at The Westbury.

Micheál is currently at the promotion stage of the competition for the 3 most promising Irish finalists. He is demonstrating VAMOS nationally and internationally to showcase its legacy potential. The BACARDÍ Legacy National Final will be held on 15<sup>th</sup> March in front of a specially invited audience of leading bartenders, bar professionals and media.

Following this, the national winner will represent Ireland at the global finals in San Francisco in April of this year.

**ENDS**

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**Notes to Editor**

**Downloads / Links:**

[\*\*Video of Micheál making VAMOS \(2 mins\)\*\*](#)

[\*\*Images of Micheál and VAMOS\*\*](#)

[\*\*VAMOS Facebook Page\*\*](#)

**BACARDÍ Legacy Cocktail Competition**

The BACARDÍ Legacy Cocktail Competition was established to test and challenge the best contemporary bartenders in the world. It is a competition for talented Mixologists that has quickly established itself as one of the most important cocktail competitions globally. It is judged by an unrivalled panel of industry experts, renowned for their distinguished palates and years of bartending experience. For further details, visit: <http://www.bacardilegacy.com/>

**About The Westbury**

An icon in a city of greats, The Westbury hotel not only surrounds its guests in luxury and style, it places them at the very centre of the city's social and cultural riches.

A member of the prestigious Leading Hotels of The World, The Westbury occupies a prime position between Trinity College and St Stephen's Green; perfectly located for exploring the most exciting sides of Dublin. At its front doorstep lies Grafton Street, renowned for its colour, street artists and luxury shopping; whilst Dublin's 'Creative Quarter', a vibrant network of streets filled with lively bars, restaurants and quirky stores run behind the hotel, with the city's top theatres, museums and art galleries all situated within a short walking distance.

The Westbury is sure to charm. Its magnificent Gallery, with its captivating privately-owned art collection and sumptuous Afternoon Tea is a Dublin institution. Modern, edgy and sophisticated, the hotel's restaurants, bars and meeting spaces present a unique Dublin business and social hub. For more details, please visit:

[www.doylecollection.com/westburyhotel](http://www.doylecollection.com/westburyhotel)