

Kwaktails

Kwaktails (name still pending) is the cocktail committee of Hubble and Meteor. Its primary responsibility is to develop seasonal cocktails and mocktails for each season of the year. To support this, the committee meets approximately eight times annually.

In addition to selecting seasonal drinks, the committee is also responsible for:

- Creating promotional content to ensure guests are aware of new seasonal offerings
- Introducing themed cocktails and mocktails for specific events (e.g. Halloween, Christmas, Easter)
- Organising cocktail and mocktail events

There are several constraints when it comes to creating (seasonal) cocktails. Therefore, if you are a Kwaktails member and are about to start developing drinks, please make sure to read the relevant pages outlining the possibilities and guidelines first.

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Hubble vs Meteor

Hubble

Hubble has a special way of making cocktails since it has it's own price calculation. Normally, a cocktail in Hubble has 2 shots and 1 bottle of soda.

Hubble

Seasonal Cocktail Guidelines

Hubble is more focussed on beer and for this has focussed and also doesn't offer a lot of different cocktails & mocktails if you compare it with Meteor. Cocktails are often more expensive than Meteor and the cocktails need to be made by hand.

We normally don't shake our cocktails in Hubble. We normally go for a recipe that is easy to understand for bartenders that have only bartended twice in their life. They should be able to understand how to make it by only reading the instructions.

Cocktail calculation:

The cocktail in Hubble is calculated to contain:

2 shots + bottle of soda

The price of a cocktail is equal to if someone would order 2 separate shots and a separate soda bottle.

Mocktail calculation:

The mocktail in Hubble is calculated to contain:

2 bottles of soda + (optional) syrup/garnish

Or

1 bottle of soda + syrup(s) and garnish

The price of a mocktail is equal to buying 2 separate bottles of soda.

Use of ingredients:

Liquor

For cocktails, we use 2 shots of liquor. This could be 2 shots of the same liquor (for example: 2 shots of whiskey), or 2 shots of 2 different liquors (for example: 1 shot liquor 43 and 1 shot triple sec).

Soda

Because we use bottles of 200ml, we avoid recipes that require only part of a soda bottle, as the remaining content would go to waste.

Juices, however, are supplied from larger packs, which makes them more flexible to work with. For example, a cocktail can include 150 ml of orange juice and 50 ml of cranberry juice without any issue.

This flexibility does not apply to soda. A recipe using 100 ml sparkling water and 100 ml cassis would likely result in leftover soda that cannot be reused. We also avoid using larger bottles, such as 1.5 L, because once opened, the soda quickly loses its carbonation and quality.

Syrups:

Syrups are mostly used for mocktails when trying to recreate the taste of the cocktail or sometimes just to give the cocktail a little bit more flair. Sometimes, we use it in cocktails when we feel it adds to the drink, but most of the time, we try to avoid it.

Garnish:

Garnish is a non-liquid addition to the cocktail/mocktail. Sometimes it adds to the taste to add a slice of lemon or some mint into the drink. We do not use garnish for every drink. Only when it is needed.

Present Ingredients:

Soda bottles we have in Hubble:

For these, the amount you will you is set on 200ml

- Cola & Cola zero
- Fanta
- Casis
- Sprite
- Sparkling water
- Ice Tea Green
- Ice Tea Sparkling (black)
- Tonic
- Bitter Lemon
- Ginger ale

Other drinks from pack:

For these, you can be more flexible with the amounts which makes it possible to also mix them around a little.

- Apple Juice
- Orange juice
- Pineapple juice
- Cranberry juice

Liquors in Hubble:

- Jack Daniel's whiskey

- Jack Daniel's Honey
- Jack Daniel's Fire
- Bacardi rum
- Licor 43
- Triple Sec
- Tequila
- Gin
- Apfeln Korn
- Vodka
- Jagermeister
- Sambuca
- Ammeretto
- Blue curaçao

Syrups in Hubble:

- Caramel
- White chocolate
- Pumpkin Spice
- Vanilla
- Dirty Thai

Garnish:

- Mint
- Slice of lemon
- Slice of ginger

Seasonal ingredient:

It is possible to request an additional ingredient that Hubble does not normally have in stock but that you would like to use in a cocktail/mocktail. Please note that this is not always guaranteed, as the ingredient must be available through our supplier. However, our supplier offers a wide range of options.

Disclaimer: We aim to avoid using liquors that contain lactose. Due to the operational reality that Hubble works with frequently rotating, relatively inexperienced bartenders (often volunteers), it is not realistic to rely on strict handling procedures—such as keeping lactose-containing tools out of the sink. In practice, bar tools and glassware will inevitably be placed in the sink without this awareness. If any lactose-containing beverage comes into contact with these items, the entire sink must be thoroughly cleaned to restore a lactose-free workspace. (only for hot chocolate, we make an exception as those cups need to go to the back anyways.)

Liquor

You may use a different type of liquor, as long as it is not too expensive. In addition to being used in the seasonal cocktail, this liquor will also be offered as a seasonal shot for guests to purchase

separately.

Examples of suitable seasonal liquors include limoncello, jenever, Malibu, brandy, strawberry liqueur, lychee liqueur, etc.

Seasonal soda or juice

This can be either a soda or a juice. Keep in mind that carbonated drinks must always be served in 200 ml bottles. This is because carbonation is lost quickly when larger bottles are opened. Juices, on the other hand, can be supplied from 1-liter packages and are therefore more flexible to use.

Examples of seasonal sodas: ginger beer, Fanta Lemon, iced tea peach

Examples of juices: peach juice, pear juice, mango juice

Seasonal syrup

In some cases, we may add a syrup if it significantly enhances the drink. This is most commonly used in mocktails to replicate the flavor of the cocktail. Hubble typically uses Monin syrups, which are also commonly used in specialty coffee drinks such as flavored lattes.

Hubble

Current Hubble Cocktail Menu

Hubble is mostly focussing on beers and not so much on cocktails, which is why the menu is limited to:

Cocktails

Little Duckling

1 shot licor 43, 1 shot rum, sprite

Ginger Duckling

1 shot licor 43, 1 shot rum, ginger ale

BaCo

2 shots rum, cola

Gin Tonic

2 shots gin, tonic

Mocktails

Summer serenade

Sprite, sugar syrup, mint, ginger and lemon

Hubble

Previous Seasonals

Meteor

Meteor makes their cocktails and mocktails mostly through the cocktail machine. The cocktail machine has around 16 ingredients which we can play around to make seasonals.

There is 1 seasonal ingredient that we can switch every quartiel that suits the seasonal cocktails.

Meteor

Meteor Cocktail Guidelines

Meteor has many cocktails. This is because of the cocktail machine that makes it possible to make nice cocktails that are easy to make. Meteor has, like Hubble, volunteers working in the evening. The cocktail machine has a small description of how to make the cocktail, but many of them will just be dispensed from the machine and do not require other fancy skills to make them.

Unlike Hubble, you are not stuck to set amounts for soda as in Hubble, you will need to use the entire bottle of 200ml, but in Meteor you can play around more with the amounts, but you are often a little limited to the ingredients you can use as we prefer to have cocktails that can be dispensed directly from the cocktail machine and does not require extra steps.

Cocktail calculation

There is no real calculation, but we do need to be aware that the costs of making the cocktail, should not be too high. For this, there is an Excel tool that calculates the costs of the drink to see if it is okay. If the drink is under the costs of the Pornstar Martini and Espresso Martini, the cocktail is normally approved. If it is more expensive, we need approval from the Bar Potential board.

The price calculation sheet can be found by [clicking on this link](#).

(If you cannot access the sheet, it means that you do not have the rights to the sharepoint. In case you are part of the committee, we can contact the board to give you access)

Current Ingredients Cocktail Machine

Alcohol:

- Vodka
- Rum
- Limoncello
- Triple Sec
- Italian Bitter
- Gin
- Prosecco
- Peach tree

Puree:

- Strawberry puree
- Mango puree
- Raspberry purée

Juices:

- Apple juice
- Orange juice
- Cranberry juice
- Sparkling water
- Water

Other syrups:

- Sugar syrup
- Earl Grey
- Lime juice

Use of Ingredients

Cocktail portions

There are different glasses that Meteor uses to keep in mind when

- Martini glass: 145ml
- Hurricane glass: 200ml
- Gin Tonic Glass: 250ml

Puree

Puree is really thick and sweet. It is like syrup so you should always thin it with some juice, water or sparkling water. You normally use 30 to 40ml puree. These purees are also very expensive, so using a lot of it might result in having to use less liquor to even out the cost price.

Seasonal ingredients

Meteor gets their ingredients mostly from their cocktail machine supplier (TenderOne). In order to know if your cocktail could fully be dispensed from the machine, it is good to check their products when proposing a cocktail with an ingredient that Meteor does not currently have: [Alle producten /](#)

[Tender One](#)

Right now it is not yet finalized, but the Italian Bitter is the seasonal ingredient of spring 2026. We might decide later together with management and board

We can look at possibilities to add a bottle that will be used for a seasonal cocktail so more is possible.

Meteor

Current Cocktail Menu

Meteor

Previous Seasonals Meteor

Events History