

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

Purree 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 purree. These purrees 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.

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