



Official Rules for Entry

Campari Loves Gin Competition

Relationships are complex combinations between two or more. The glass is a perfect stage to demonstrate the affection of two (or more) strong "personalities". A dance between botanical, citrus, herbal, and bittersweet components. A truly unique opportunity to share your own perspective of what works best. In this competition, we are asking participants to highlight this relationship between gin and Campari.

Date: Wednesday April 11th

Location: Hank's Cocktail Bar 819 Upshur St NW, Washington, DC 20011

Start Time: 7pm

Eligibility: The contest is open to anyone residing in the states of Maryland, Virginia, Washington DC, Missouri and California region at least 21 years old. Bartenders must actively work as a bartender in a bar or restaurant.

Sponsor's Right to Entries: You do not transfer ownership of your Entry by entering the Contest. However, by entering, you: irrevocably grant Sponsor, its agents, licensees, and assigns the unconditional and perpetual exclusive right and permission to reproduce, encode, store, copy, transmit, publish, post, broadcast, display, publicly perform, exhibit, and otherwise use your Entry (with or without using your name) in any media throughout the world for any purpose, without limitation, and without additional review, compensation, or approval from you or any other party. Winners and winning cocktails will be posted on Ginworld website and correlating social media platforms.

Official Sponsored Modifiers





Competition Rules:

- Each recipe must use a sponsored gin AND sponsored modifier
- Each participant will need to create 4 drinks, 1 per judge and 1 for photo
- There is a limit of 8 ingredients total, including the gin and the sponsored modifier(s) and other ingredients of your choosing
- House made ingredients are accepted and creativity is encouraged.
Must use at least 1 oz of the Sponsored Modifier Brand
- All recipes must be for one cocktail no less than 3 oz and no greater than 8 oz total volume
- All cocktails must be garnished and named
- All presentations should allude to the complexities of the perfect gin and bitters relationship

Winner Selection:

- First Round:** Judges will review the first round of entries from your emailed submissions. Six finalists will be selected from entries.
- Second Round:** Live Cocktail Presentation at Hank's Cocktail bar

Judging Criteria All judged on 1-5 scale, 5 being superior:

1. Aroma
2. Appearance
3. Balance of ingredients
4. Overall Presentation

Prize

TBA Shortly!

Cocktail Submissions

Due Date Monday April 2nd

Email Submissions to Info@Ginworld.com

THE GIN

Participating Ginworld Brands

- Bulldog Gin
- Plymouth Gin and Plymouth Navy Strength Gin
- Monkey 47
- Beefeater Gin
- Diageo Tanqueray, Tanqueray 10
- Nolet's Gin
- Bluecoat Gin
- Edinburgh Gin, Edinburgh Seaside and Cannonball Naval
- New Columbia Distillers Green Hat Gins
- McClintock Forager Gin
- District Distilling Wild June & CheckerbarkGin
- KO Distilling Battle Standard Gins
- Jos A Magnus Vigilant & Naval Strength Gin
- Filibuster Gin
- One Eight Distilling Ivy City Gin
- Death's Door Gin
- Durham Distilling Conniption Gin
- Xoriguer Mahon Gin
- New Liberty Concullen Irish Gin
- Palm Bay Drumshanbo Irish Gin
- Glendalough Irish Gin
- Aviation Gin
- Portobello Road Gin
- Caoruun Scottish Gin
- Spring 44 Old Tom & Mountain Gin
- Bol's Genever
- Rutte Genever
- Koval Gins
- Gin Mare
- Apostoles Gin
- Caledonia Spirits Barr Hill
- Citadelle Gin
- Sipsmith Gin

Cocktail Submissions

Due Date Monday April 2nd

Full Name: _____

Phone Number: _(_____)_____

Email: _____

Affiliate Bar: _____

Position Title: _____

Sponsored Gin: _____

Sponsored Modifier _____

Cocktail Name: _____

Cocktail Ingredients:

Measurement Product

- A)
- B)
- C)
- D)
- E)
- F)
- G)
- H)

Procedure: _____

Garnish: _____

Relationship

Explanation: _____

ROCK THE GIN!

