







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: Monday April 22nd

Location: Bitters Bar 1455 N Scottsdale Rd Suite 115, Scottsdale, AZ 85257

Start Time: 6pm

Eligibility: The contest is open to anyone residing in the states of Phoenix, Arizona region at least 21 years old. Bartenders must actively work as a bartender in a bar or restaurant in or around Phoenix

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.
- Sponsored Modifiers: Campari, Braulio Cinzano 1757 Averna Amaro Cynar Aperol
- 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:

- **a. First Round:** Judges will review the first round of entries from your emailed submissions. Eight finalists will be selected from entries.
- b. Second Round: Live Cocktail Presentation at Bitters Bar

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

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

Email Submissions to Info@Ginworld.com

THE GIN

Participating Ginworld Brands

Edinburgh Gin - SGWS

Spirits of Hven Gin - Pacific Edge

Bluecoat Gin – Breakthru Beverage

Hendricks Gin - Youngs Market

Pickerings Gin – Quench Fine Wines

Copper and Kings - SGWS

Sipsmith Gin - SGWS

Blue Clover Gin – Quench Fine Wines

Bulldog Gin - SGWS

Cocktail Submissions

Due Date Monday April 15th

Email Submissions to Info@Ginworld.com

Full Name:
Phone Number: _()
Email:
Affiliate Bar:
Position Title:
Sponsored Gin:
Sponsored Modifier
Cocktail Name:
Cocktail Ingredients:
<u>Measurement</u> <u>Product</u>
A)
B)
C)
D)
E)
F)
G)
H)

Procedure:		
Garnish:		
Garringin.		
	Relationship	
	•	
Explanation:		

ROCK THE GIN!

