



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 March 2nd

Location: Hook Hall 3400 Georgia Ave NW, Washington, DC 20010

Start Time: 6pm

Eligibility: The contest is open to anyone residing in the states of Maryland, Virginia, Washington DC 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 Campari
- 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. Campari can be infused or modified respectfully.
Must use at least 1 oz of Campari
- 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

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

1. Aroma
2. Appearance
3. Balance of ingredients
4. Overall Presentation
5. Relationship between Campari & Gin

Cocktail Submissions

Due Date Monday Feb 17th

Email Submissions to Mike@Ginworld.com

THE GIN

Participating Ginworld Brands

- Brockman's Gin
- Uncle Val's Botanical
- Plymouth Gin
- Sipsmith Gin
- Barr Hill Gin
- Nikka Coffey Gin
- Bluecoat Gin
- Copper & Kings Lovers Rose Gin
- Citadelle Gin
- Aviation Gin
- Roku Gin
- G'vine Floraison Gin
- Mahon Gin
- Hendrick's Gin

Cocktail Submissions
Due Date Monday Feb 17th

Full Name: _____

Phone Number: _(_____) _____

Email: _____

Affiliate Bar: _____

Position Title: _____

Sponsored Gin: _____

Campari Modifier _____

Cocktail Name: _____

Cocktail Ingredients:

Measurement Product

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

Procedure: _____

Garnish: _____

Relationship

Explanation: _____

ROCK THE GIN!

