

## National/Regional Competition

You must make 2 examples each of two cocktails (i.e. 4 cocktails in total\*), live on stage within 7 minutes, while talking to the judges about what you're doing at each step, and answering the following two questions:

*“What does Angostura® specifically bring to the flavor of this cocktail?” and*

*“What inspired you to make this cocktail?”*

**Your Rum Cocktail must be the exact same rum cocktail you made in the Online video.**

**Your Amaro cocktail must be the same as the one you submitted in your online entry.**

\*You must present one drink in each category for judging and one drink in each category for photography.



# 1. Rum Cocktail

Your rum cocktail must be the exact same rum cocktail you made in your online video.

It must contain:

At least 1oz. of any of the Angostura-brand rum listed below\*.

No other brand of rum is allowed.

A minimum of either 5 dashes of ANGOSTURA® aromatic bitters **or** a minimum of 2 dashes of ANGOSTURA® orange bitters, or both, but no other brand of bitters.

Your rum cocktail does not **have** to contain amaro, but if it does, it must be Amaro di ANGOSTURA® and no other amaro.

Your Rum Cocktail must have a simple, classic name and be easy to reproduce in any good cocktail bar in the world. This means the ingredients should be globally available and not limited to specific brands or regions.

\***RUMS:** Angostura 1824®, Angostura 1919®, Angostura® 7 Year Old, Angostura® 5 Year Old, Angostura® Reserva, Angostura® White Oak.



## 2. Amaro Cocktail

The Amaro Cocktail must be the same Cocktail submitted in your the online entry.

Your Amaro Cocktail must use Amaro di ANGOSTURA® as a key ingredient. No other brand of amaro is allowed. This cocktail must also contain:

A minimum of two dashes of ANGOSTURA® aromatic bitters *or* a minimum of two dashes of ANGOSTURA® orange bitters, or both, and no other brand of bitters.

Your amaro cocktail does **not** have to contain rum, but if it does, it must be Angostura-brand rum\*, and no other rum.

Your Amaro Cocktail must have a simple, classic name and be easy to reproduce in any good cocktail bar in the world. This means the ingredients should be globally available and not limited to specific brands or regions.

\***RUMS:** Angostura 1824®, Angostura 1919®, Angostura® 7 Year Old, Angostura® 5 Year Old, Angostura® Reserva, Angostura® White Oak.



**Garnishes & Glassware:** Decorations used for the overall presentation must be clearly identified in the recipe as garnishes: e.g. nutmeg or pineapple wedge.

You must add your garnishes to your cocktails within the seven minutes allocated for drink preparation.

Angostura® will provide:

- ✓ Basic garnishes – cherries, olives, lemons, limes and oranges
- ✓ Standard Mixers e.g. club soda
- ✓ Cocktail picks, stirrers and straws
- ✓ Condiments - salt, pepper, sugar, nutmeg, cinnamon, chocolate
- ✓ Standard glasses and bar tools

You may use your personal unbranded bar tools to prepare your cocktails and glassware for presentation.



## Dress/Appearance

You may wear your own clothes, but you must be dressed to reflect the ACGG theme, i.e. wearing black, gold and white.

Your dress should be professional, reflecting the role of Brand Ambassador.

You must be well groomed, neat and stylish. You should look healthy and well-rested, with clean hair and clothes.

For example: A higher score will go to the bartender who looks and sounds like an Ambassador and who is stylishly and attractively dressed (For some bartenders this is a formal suit, for others it's a T-shirt, but the bottom line is: Do you look good?)

