

Angostura® Global Cocktail Challenge 2019/2020

Online Entry Checklist for
Bartenders



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- ✓ Are you a full-time working bartender, over the legal age for drinking alcohol in your country, with a full valid passport?
- ✓ Have you filled out all fields of the online entry form, and completed the Angostura® Theatre of Mixing Assessment?
- ✓ Have you completed the Written portion of the online entry form, stating your opinion, in English, in 200 words or less, on “*whether the future of rum drinks is in tiki bars, in general cocktail bars, or in regular bars*”?
- ✓ Have you made your video (maximum 3 minutes long)? Are the video and audio (of you speaking) both clear?
- ✓ On your video do you demonstrate the making of one new rum cocktail you have created. Do you make the drink, talk to the camera about what you are doing at each step as you make it, and answer the two questions:

“*Why should people use Angostura® and not another bitters, rum or amaro?*”

“*Which bars around the world - that YOU have visited - are making the most imaginative cocktails, and why?*”



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- ✓ Is your rum cocktail a *new* cocktail? Does it contain at least 1 oz of an Angostura® brand rum (and no other brand of rum) as well as, either, a minimum of 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.
- ✓ Does your rum cocktail have a simple, classic name? Is your cocktail easy to reproduce in any good cocktail bar in the world — are the ingredients should globally available and not limited to specific brands or regions?

