

ROOTS Rules & Guidelines



The National Challenge:

Competitors must come up with a cocktail that represents an element of their ROOTS – their favorite childhood food, song, vacation, memory, home, etc. – in a creative manner using a minimum of 1.5oz or 45ml of Ron Barceló.

The Global Challenge:

Finalists must demonstrate their growth and creativity by coming up with a cocktail using “secret ingredients” provided by Ron Barceló in Dominican Republic.

Timeline & Details:

Entries: August 11th – September 13th (end of day)

Selections: September 13th – September 15th

National Finals: September 25th @ Esotico Miami

You will showcase your cocktail to three judges who will grade you based on various categories listed further below. Be prepared to serve 4 cocktails.

Global Finals: November 2023 @ Dominican Republic

You will showcase your growth and creativity by creating a cocktail from various “secret ingredients” and take home the title of Rumtenders 2023 Champion.

Prizes:

National Champion: \$1,000 Cash Prize. The winner (*and their plus one*) will be flown out to Dominican Republic to compete in the Global Finals, with all expenses paid, plus a special tour of our beautiful Ron Barceló Distillery.

Global Champion: The Ultimate Winner will be taking home the Grand Prize of \$2,000!

The Rules:

1. A minimum of 1.5oz or 45ml of Ron Barceló must be used.
2. A maximum of 7 ingredients allowed per cocktail, including Ron Barceló.
3. No home-made liqueurs or bitters allowed. Home-made syrups, infusions, and garnishes are permitted.
 - a. Extra points awarded for sustainability in cocktails.
4. Must be a unique, creative cocktail. No previously submitted entries or modified classic cocktails.
5. The cocktail must have a creative, and fitting name.
6. All ingredients must have their measurements as ml or oz.
 - a. Drop and dashes are allowed.
 - b. “Barspoon” measurements are not allowed.
7. Each separate garnish is an individual ingredient.
 - a. If two or more objects make one whole garnish, they will count as a single ingredient.
 - b. Straws and Stirrers do not count as a garnish.
8. State every garnish used, and specialty ice (if any) in the recipe section of the submission form.
9. Write clear steps of preparation and methods of mixing.
10. Submit your story and inspirations and what influences they have on your cocktail.
11. Submit a picture of your cocktail. Make sure the cocktail is clearly visible and shows the garnish appropriately.
12. You MUST post your cocktail in your social media feed with the proper tags to qualify.

Scoresheet:

- Cocktail Name Choice – 5 Points
- Creativity – 20 Points
- Presentation – 10 Points
- Aroma – 10 Points
- Taste – 20 Points
- Story/Speech – 20 Points
- Technique – 10 Points
- Bartender Attire – 5 Points