

## Official rules and information

Organizer	FlairVenture Entertainment Ltd.
Competition type	WFA Grand Slam
Date	November 17 (Friday)
Registration period	October 9 - October 31
Max. no. of competitors	50
Registration fee	50 EUR (payable on registration on <a href="http://www.flaircomp.com">www.flaircomp.com</a> )

### Contact information

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### The registration fee includes the following

- Official Flairsupply t-shirt
- Flairsupply bartender goodie bag, provided by The Bars Italian manufacturing
- Free refreshments and coffee during the competition
- Free lunch during the day
- Buffet dinner with special desserts by Hungarian world-class pastry chef ENZSOL
- Drink coupons for the official after party

### Venue

Symbol Budapest Club  
 Address: Bécsi út 56, 1036 Budapest (3rd district)

### Technical judges

#### Tom Dyer

WFA Co-Founder and WFA Grand Slam Coordinator

#### Timppa Nyysönnen

Certified WFA Grand Slam Judge

### Special guest judges to be announced

Tasting judges Courtesy of the Hungarian Bartenders Association

### Schedule

Arrival, check-in	09:00 - 09:30
Briefing	09:30 - 10:00
Competitors 1-10	10:00 - 11:00
Coffee break 1	11:00 - 11:10
Competitors 11-20	11:10 - 12:15
Lunch break for judges*	12:15 - 13:00
Competitors 21-30	13:10 - 14:15
Coffee break 2	14:15 - 14:30
Competitors 31-40	14:30 - 15:30
Judges meeting	15:30 - 16:00
Qualification round results	16:00 - 16:15
Break	16:30 - 20:00
Buffet dinner with ENZSOL desserts	19:30 - 20:30
Opening act	21:00 - 21:20
Final	21:30 - 23:30
Judges meeting	23:30 - 00:00
Final results, award ceremony	00:00 - 00:30
After party	00:30 - 05:00

\*Competitors can have their lunch between 12:00-14:00.

#### Accommodation, hotel

If you are looking for accommodation (hotel, hostel or Airbnb) we suggest the following districts: 3rd, 6th, 7th, 13th.

#### Currency

Hungary's official currency is the Hungarian Forint (HUF)  
1 EUR = 305 HUF

Change money: in the city centre or in bigger shopping malls it is quite easy to find exchange offices, where the rates are good. We do not recommend change money at the airport, as the rates are extremely low.

#### Airport

Budapest has one airport, the Liszt Ferenc International Airport.



### **Transfer to the city**

There is a special airport shuttle bus to the city centre, number 100E. The price of the ticket is: 900 HUF (3 EUR) can be purchased at the airport, please look for the Tourist Information points on both (2A, 2B) terminals.

Taxi to the city centre costs around 7,000-9,000 HUF (25-30 EUR). Make sure you go to the official taxi supplier called FŐTAXI. They have a booth outside the airport to manage the cars. You can pay cash or card, so you can avoid changing money at the airport.

### **Taxi in general**

All taxis are yellow in Budapest. Please always check if they have the official rate outside on the car (280 HUF) and make sure they have a company logo there too. We suggest FŐTAXI, CITY, 6x6, TAXI4.

### **Uber**

Unfortunately, Uber is not available in Hungary.

### **Public transportation information**

Budapest has good public transportation system with three underground lines and with several tram and bus lines.

<http://www.bkk.hu/en>



## Competition information and schedule

Fabbri Flairsupply has a **four (4) minute** Qualification Round and a **six (6) minute** Final Round. The best **eight (8) competitors** proceed to the final, along with **the Best Female and Best Hungarian** competitor. The two extra places will do four (4) minute Final Rounds.

The **running order** will be made public after the Registration Period has ended, and will be published along with the exact stage times. All competitors are kindly requested to check their times and adhere strictly to the schedule, in order to help ensure a smooth running of the event, and avoid delays.

Fabbri Flairsupply is part of the 2017 WFA Grand Slam Tournament. The 2017 WFA Scoring System will be used.

The general rules of Grand Slam competition can be found here:  
<https://www.worldflairassociation.com/general-gs-rules/>

Competitors have to register themselves on the WFA page too, to get Grand Slam points.

The competition will be broadcasted live through the official competition website:  
<https://www.flaircomp.com/flairsupply>

## Prizes

MAIN PRIZES	
1st Place	2,000 EUR, WFA Black Level shaker
2nd Place	1,200 EUR, WFA Black Level shaker
3rd Place	800 EUR, WFA Black Level shaker
4th Place	500 EUR, WFA Purple Level shaker
5th Place	300 EUR, WFA Purple Level shaker
6th Place	150 EUR, WFA Purple Level shaker
FEMALE PRIZES	
1st Place	600 EUR
2nd Place	400 EUR
3rd Place	300 EUR
4th Place	200 EUR
5th Place	100 EUR
SPECIAL PRIZES	
Best Cocktail	300 EUR
Best Hungarian	150 EUR

## Rules

### Punctuality

- All bartenders are required to register for the competition on November 17 at the registration desk in the venue, Symbol Budapest Club.
- All bartenders are required to attend the **briefing**, which is going to be at **November 17 at 09:30** at the venue.
- All competitors must be on time for the registration, briefing and prize ceremony. Any late arrivals will be penalised.

### Sponsors

The title sponsor of the competition is Fabbri, with their syrup and puree line, along with the bitter-sweet aperitif Marendry.

**This means that the 10% rule has to be applied to Marendry**

- In the Qualification Round: 24 seconds have to be flaired with the Marendry bottle
- In the Final: 36 seconds have to be flaired with the Marendry bottle

Additional sponsors are:

- Red Bull
- Finlandia
- Heineken

### Stage

- Competing bartenders are not allowed to wear logos representing any companies conflicting with the sponsors of the event.
- Competition t-shirts will be provided for each participant. Participants must wear these while performing and appearing on stage.
- The new 2017 WFA scoring system will be applied.
- WFA gradings will be awarded. Bartenders who finish 4th, 5th or 6th will receive purple WFA grading, and bartenders finishing 3rd, 2nd or 1st will receive black WFA grading. Detailed information and description of WFA gradings can be found here: <http://worldflairassociation.com/gradings/>
- **Only two bar backs** are allowed on stage at any time for each competitor **without exception**. No one else will be allowed on stage during the competition.
- Any acts that display low integrity, poor taste or disrespect for the competition, sponsors or the venue are subject to disqualification from the competition.
- If during the first 30 seconds of a routine a competitor's music fails, skips or stops working, he or she will be able to stop and start the routine over. If the interruption happens after 30 seconds, the DJ will attempt to continue playing the soundtrack or switch to something different.

### Preparations, set up

- Time for setting up the bar on stage in the qualifying and final round is max. four (4) minutes for each participant. This will be timed, and a penalty of

“miscellaneous” (-5 points) will be given for each additional 10 seconds setup time.

- Time for breaking down your bar will be two (2) minutes. This will be timed, and penalty of “miscellaneous” (-5 points) will be given for each additional 10 seconds breakdown time.
- All bottles used for the working flair must be set in at least half full. Bottles will be checked by the judges.
- All bottles used in the exhibition flair must be set in at least 15ml (1/2 oz) of liquid. Bottles will be checked by the judges.
- No exhibition flair is allowed with syrups.
- The competitors are free to use any bottles they wish, as long as they have their labels off and stickered. All bottles are the responsibility of the competitors. Fabbri Flairsupply and WFA stickers will be allowed on the bottles.
- Only insulation/electrical tape can be used on bottles.
- Only four (4) strips of tape will be allowed on bottles.
- No tape is allowed on the Marendry bottles.
- No empty bottles can be included in the competition bar setup.
- A metal pour spout is required on the working flair bottles. Tapping (ie. hitting in the pour spout to make it shorter) in pour spouts is not allowed.
- Any free-flowing pour spout can be used on all exhibition flair bottles. Pour spouts can be taped in place (using electrical tape only), if they are not restricting the flow of liquid.
- All ingredients for the cocktails (including garnishes) must be provided by the competitors themselves. Exceptions are sponsor products which will be provided on a detailed list.
- No bartending tools will be provided; competitors are required to bring their own bartending equipment.
- Bartenders can set up the bar any way they choose. It is allowed to put objects on the bar top, but please do so in moderation.

### **Own recipe creation**

- In both the qualification and finals round. each bartender must make one (1) portion of their own creation, which is going to be tasted.
- The recipe must remain the same in both qualification and final rounds.
- Cocktail is to be prepared on stage during the performance.
- The recipe has to contain minimum 20ml (3/4 oz) Fabbri Marendry liqueur and minimum one (1) Fabbri Mixybar or Mixyfruit flavour.
- **No homemade syrups or purees** are allowed for the competition.
- Garnishes must be edible and readily available in most bars.
- The use of side garnishes is allowed.
- Recipes must be expressed in millilitres or centilitres.
- It is allowed to use any method (build, stir, blend, shake, and muddle etc.) for cocktail preparation.



- Pre-mixed ingredients are strictly not allowed. **The drink must be made on stage from the ingredients indicated in the recipe.** Judges will check all competitors and their bottles on stage.
- All ingredients and garnishes, except products on the sponsor list, are the sole responsibility of the participants, along with the glassware.
- All preparation must be done in the practice area, and there is no time limit.
- The maximum score for the cocktail is 50 points and it is divided in three (3) subcategories as explained below.
- Three (3) professional tasting judges will be present to give marks for the drink creations on stage. The tasting judges are chosen for their professional experience with international mixology events. Each tasting judge will give an individual score, and the final score given to the performer will be an average of the three scores. The tasting panel will be open; judges will see the bartenders performing.
- For the alcoholic ingredients, bartenders are allowed to use as many glass bottles as needed, and in any design or shape or the his or her own choosing. The glass bottles do not have to contain the alcohol that it was originally intended for (for example, it is allowed to put gin in a rum bottle). **All labels must be taken off and replaced with the competition stickers.** Any metal ring around the neck can stay on or be removed, at the performer's discretion). All glass bottles used for flairing must have stickers.
- Juices can be stored in any container that is used for everyday work behind the bar without any branded labels on it. In case glass bottles are used, these need to be fitted with a metal pour spout.
- Organisers will provide both crushed and cubed ice.
- Drink recipes must be submitted online via email sent no later than November 10. Recipes submitted before November 10 can be edited until the deadline.

### Running order

The **running order** will be made public after the Registration Period has ended, and will be published along with the exact stage times. All competitors are kindly requested to check their times and adhere strictly to the schedule, in order to help ensure a smooth running of the event, and avoid delays.

### General Rules

The WFA general rules apply to this competition. These rules can be found using this link:

<https://www.worldflairassociation.com/general-gs-rules/>



## Qualification Round

- Time: 4 minutes
- Number of drinks: 2 (one set drink with a fixed recipe, and one drink created by the bartender)

There is no separate drink for Working flair. Competitors can use Working and Exhibition flair techniques for both drinks.

### Set drink

Finlandia & Red Bull

Finlandia vodka: 40ml (1¼ oz.)

Red Bull: top

Marendry: float 15ml (1/2 oz.)

Glass: High ball

Garnish: Lime wedge

Straw Yes

Napkin: Yes

Drink-making technique: build on the rocks. Put ice into the glass, pour the vodka, fill up with Red Bull. At the end, pour Marendry to the top of the drink. Garnish, straw, serve it to the napkin. Competitors can pre-open the Red Bull can, but are not required to do so.

**Red Bull perfect serve:** A Red Bull can should be next to the glass, on the same or on a separate napkin, with the label facing outwards. No squeezed cans. (if the bartender squeezes the can while pouring, another one can be placed next to the glass).

### Own creation

Marendry: min. 20ml (2/3 oz.)

Fabbri Mixybar or Mixyfruit: minimum one flavour

Category: fancy

Napkin: if the drink is not served in a special tray or similar, it must be served on a napkin.

Sponsor products can be used: Finlandia, Red Bull

### What should be on the bar top at the end of the routine:

- Set drink with Red Bull perfect serve
- Drink of bartender's own creation
- One Marendry bottle with label facing outwards
- One Fabbri Mixyfruit or Mixybar bottle with label facing outwards





## Final

The best **eight (8) competitors** proceed to the final, along with **the Best Female and Best Hungarian** competitor. The two extra places will do their four (4) minute Qualification Rounds.

Time: 6 minutes

Number of drinks: One perfectly served Red Bull, one drink of the bartender's own creation.

### Perfectly served Red Bull

Drink making technique: neat on the rocks

Half of the Red Bull is poured into a high ball glass filled with ice. The Red Bull can is placed next to the glass, on the same or on a different napkin with the label out. Competitors can pre-open the Red Bull can, but are not required to do so.

### Own creation

The same drink recipe as used at the Qualification Round has to be followed.

### What should be on the bar top at the end of the routine:

- The perfectly served Red Bull
- Drink of bartender's own creation
- One Marendry bottle with label facing outwards
- One Fabbri Mixyfruit or Mixybar bottle with label facing outwards

### Music

The bartender must provide the soundtrack for his or her routine on **one cd or usb pen drive, clearly labelled with the name of the performer**. Music cannot be played back from a phone or other device.

### Other

- Rules and guidelines are subject to change at the discretion of the competition organisers.
- The official language of communication is English, and any changes and updates will be sent to the email addresses provided by the competitors during registration. Competitors are asked to check their emails regularly in order to be informed about any last-minute updates.



## WFA COMPETITOR CODE OF CONDUCT

*As a competitor in any WFA Grand Slam competition you are required to behave with respect and decorum throughout the entirety of the competition. Sponsors pay a lot of money to give us the opportunity to have these great events all over the world, so let's treat them with respect so that they will want to repeat the competition the next year.*

### **Dress Code**

*During the competition, you are required to dress accordingly to what is expected of you. In some cases you will have to wear the t-shirt provided by the sponsor on stage. In this case, make sure that it is clean and ironed and not all messy when on go on stage with it. If you require another t-shirt ask the organising staff to provide you with one.*

*You should treat the stage like you would any bar. So, no open toe shoes, like flip flops or sandals, but trainers or shoes is fine.*

*You are NOT allowed to wear shorts on stage.*

*Please make sure your trousers are clean and tidy and not covered in rips and tears. In some cases you may want to wear a costume. This is fine, but nothing vulgar. No nudity of any kind is allowed during your performance.*

*If the organiser, judge or sponsors are not happy with the way you have presented yourself you will be asked to change, incur a deduction (-5 miscellaneous) or get disqualified from the competition.*

### **Behaviour**

*Competitions can be stressful times and everyone wants to do their best, but remember everyone is in the same boat so remember to treat EVERYONE with respect. Including the staff.*

*The competition staffs are there to help you. If you are rude or arrogant towards them, you may face disqualification, or refusal to enter the next Grand Slam competition.*

*Any rudeness or disrespect towards other competitors can face disqualification. This can be at anytime throughout the competition, in the practice area, on stage or where ever. Try and help out other competitors whenever you can.*

*The judges have a difficult decision and are always willing to answer your questions after a competition, but any rudeness or disrespect towards them could mean refusal to enter the next Grand Slam competition.*

### **Announcements**

*This is a big moment for everyone, whether it is announcing the finalists or the overall winners. Everyone is nervous and everyone wants to win. If you are not happy with your placement, DO NOT walk off stage in a huff. Collect your prize and wait for the all clear to get off the stage once all announcements are finished. Failure to do so can result in disqualification or being banned from the next Grand Slam comp.*



*When it comes to announcements please wear either the competition t-shirt or your sponsor or representation's attire. Each competition is different and you will be briefed by the organisers. We do not want to see you in your shirt ready for a night out.*

*It is also NOT allowed to be drunk when you are on stage collecting your prizes, and we do NOT want to see you with a drink in your hand on stage. Failure to follow these guidelines can mean you not receiving your prize and or being disqualified from the competition.*

***Bottles to be used***

*As we have mentioned before the sponsor pay a lot of money to put on these competitions so they want to see their bottles used at competitions as much as possible. Anyone thought to be blatantly disregarding the sponsors bottles will be disqualified from the comp or incur a major deduction.*