

SUMMER FLAIR COMP

exquisite
barsolutions



2018

Summer
Bartenders Camp

GENERAL INFORMATION

Organizer	- Exquisite Bar Solutions
Date	- 1st of September 2018
Registration period	- 31 st July - 20 th August 2018
Maximum of participants	- 20
Registration Fee	- 75 Euro - Payable on registration on www.flaircomp.com
Registration Fee Includes	- Accommodation for 1 night - lunch, dinner & breakfast - official Summer Flair Comp t-shirt
Location	- Sunset Resort Pomorie, Bulgaria
Transportation	- Burgas Airport, Pomorie, Bulgaria - 10 min by car to Comp venue
Contact Information	- Luca Valentin valentin.luca@barsolutions.ro (004) 0722 376 369 - Ionut Ivanov ionut.ivanov@barsolutions.ro (004) 0722 246 837

COMPETITION INFORMATION

Prizes

1st Place	500 Euro
2nd Place	250 Euro
3rd Place	150 Euro

Sponsors

Monin | J&B | Pepsi | Red Bull | Zolmyr | The Bars

Schedule

- 17:00 Qualification Briefing
- 18:00 Start Qualification Round
- 20:00 Finalist announcement
- 21:00 Start Final Round
- 23:00 Award ceremony

REGULATIONS

- Summer Flair Comp is OPEN TO ALL FLAIR BARTENDERS
- In order to take part in this competition you must register on www.flaircomp.com
- Registration starts 31 July 2018 and ends on 20 August 2018.
- There will be only 20 spots available for this competition
- The registration fee will be paid at registration through PayPal on www.flaircom.com
- All bartenders must be present at qualification briefing
- Flair will be performed only in the designated areas. Any bartender that is flair-ing outside the designated areas may be subject of disqualification.
- The competition stage will be outdoors
- The music for your performance must be on USB or a device with an audio jack (ex: mobile phone). The organizers will not be held responsible for any faulty or damaged players or USB sticks.
- No fire or plastic bottles will be used during your performance on stage
- The organizers will provide a limited amount of empty bottle to be used only on the stage, not for practice. It's recommended to bring your own bottles and equipment for your performance.
- The bottles used for flair must be from the sponsors list. You may use your own bottles for exhibition flair techniques with no labels and competition stickers. The personal bottles must be clean with the original labels removed before applying the competition sticker.
- We will provide stickers for bottles
- You may use tape for all your pour spouts but no more than 3 stripes (3 cm)
- A The Bars mobile bar will be used and a designated competition barback will help with set-up and ingredients.
-

- Every competitor must wear the official competition t-shirt when performing, finalist announcement and awarding ceremony.
- Any competitor that will fail to respect any of the rules and regulations will be penalized and subject of disqualification
- In case of modifications to the rules and regulations you will be announced ahead of time
- No plastic straws are allowed in any drink.

Competition Rules

- Qualification Round Time: 4 (four) minutes
- Final Round Time: 6 (six) minutes
- Preparation time for bar set-up between rounds: 3 (three) minutes
- 6 (six) bartenders will enter the final round according to qualification results
- Competitors entry in the final round will be 6 (six) to 1 (one) according to qualification results.
- We will be using only 1 (one) bar for the competition
- Only 2 barback's are allowed on stage during the representations.
- There are no separate drinks for Working and Exhibition. Competitors can use Working and Exhibition flair techniques for both drinks.

Luca Valentin

2 times Flair World Champion / Exquisite Bar Solutions

Marius Gogoasa

Manager Exquisite Bar Solutions

Adrian Caradeanu

Exquisite Bar Solutions

Lucian Turcu (Cocktail Judge)

Diageo Reserve Brand Ambassador

JUDGES

page
number

5

QUALIFICATION ROUND

- The competitor will have 4 (four) minutes to make 2 (two) drinks with working and exhibition flair techniques
- For working flair techniques all the bottles must be set half full (1/2) and only metal pour-spouts are allowed (ex. 285-50)
- No tapped pourers are allowed for working flair
- For Exhibition Flair techniques, the bottles will be set with minimum of 15 ml of liquid
- No flair with syrups is allowed for exhibition flair techniques
- Monin bottles can be used as personal bottles only without the original label and with competition sticker applied
- The Pepsi bottle can be pre-opened
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink
- Demonstration starts when the MC says GO after bartender signal
- Use of water is not allowed in any bottle. Including your personal bottles

QUALIFICATION ROUND

DRINK 1 J&B & PEPSI

Glass: Collins filled with cubed ice

Method: Build & Stir

Garnish: No

Ingredients: 50 ml J&B

Fill up Pepsi

Serve drink on a beverage napkin | No straw

Glass: Collins filled with cubed ice

Method: Build & Stir

Garnish: No

Ingredients: 40 ml J&B

10 ml Monin flavor of choice

Fill-up Red Bull

Serve drink on a beverage napkin | No straw

DRINK 2 SUMMER FLING

6

FINAL ROUND

- The competitor will have 6 (six) minutes to make 3 (three) drinks with working and exhibition flair techniques
- For working flair techniques all the bottles must be half full and only metal pour spouts are allowed (ex. 285-50)
- No tapped pourers are allowed for working flair
- For Exhibition Flair techniques, the bottles will be set with minimum of 15 ml of liquid
- No flair with syrups is allowed for exhibition flair techniques
- Monin bottles can be used as personal bottles only without the original label and with competition sticker applied
- The Red Bull Can **cannot** be pre-opened.
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink
- Demonstration starts when the MC says GO after bartender signal
- Use of water is not allowed in any bottle. Including your personal bottles

FINAL ROUND

DRINK 1 J&B & PEPSI

Glass: Collins filled with cubed ice

Method: Build & Stir

Garnish: No

Ingredients: 50 ml J&B
Fill up Pepsi

Serve drink on a beverage napkin | No straw

Glass: Your choice

Method: Your choice

Garnish: Your choice

Ingredients: You must present you OWN CREATION drink using at least 2 ingredients from the sponsor list. You are free to use homemade ingredients.

No competitive brands are allowed in you recipe. No plastic straws allowed.

DRINK 2 OWN CREATION

DRINK 3 RED BULL

Just OPEN the Red Bull Can and serve it on a beverage napkin

SCORING SYSTEM

Flair

- 60 points - Originality
- 60 points - Difficulty
- 60 points - Choreography
- 30 points - Relevance

Deductions

- 2 points - drop
- 3 points - improper procedures, incorrect pours, missing ingredient / garnish
- 30 points - missing drink, empty bottle moves, no sponsor flair (at least one move)

Own creation cocktail

- 15 points - Appearance / presentation
- 10 points - Aroma
- 10 points - Technique
- 15 points - Balance

OWN CREATION COCKTAIL FORM

Competitors Name:

Drink name:

Glass:

Garnish:

Method:

Ingredients:

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

