



## Official rules and information

Organizer	Passion Flair Bartender
Competition type	International Flair Competition
Date	June 20, 2019 (Thursday)
Max. no. of competitors	40
Registration fee	50 EUR (payable in <b>CASH</b> at the day of the competition)

### Contact information

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**Registration:** [www.flaircomp.com/gaetapassionflair2019](http://www.flaircomp.com/gaetapassionflair2019)

### Place

Gaeta, Italy

### Technical judges

#### **Szabolcs Szőke**

International flair judge, flair competition organiser

#### **Adam Branczyk**

International flair judge, flair competition organiser, owner of Just Flair TV

#### **Gionni Gabriele**

The owner of The Bars, international flair judge

Tasting judges to be announced



## Schedule

Arrival, check-in	09:00
Briefing, stage check	10:30
Qualification Round Part 1	11:00-14:00
Lunch break for judges	14:00-15:00
Qualification Round Part 2	15:00-18:00
Judges meeting	18:00-18:30
Qualification round results	19:00
Lunch	19:00-20:00
Final	20:30-23:30
Judges' meeting	23:30
Final results, award ceremony	24:00

### Competition information and schedule

Gaeta Passion Flair has a **four (4) minute** Qualification Round and a **six (6) minute** Final Round. The best **ten (10) competitors** proceed to the final, along with **the best Female** competitor.

The **running order** will be published on the day of the competition along with the exact stage times. We kindly ask competitors to respect their time slots, as we have a tight schedule.

Gaeta Passion Flair will use the **official Flaircomp scoring system**.

The competition will be broadcast live.



## Prizes

MAIN PRIZES	
1 <sup>st</sup> Place	1,500 € and trophy
2 <sup>nd</sup> Place	1,000 € and trophy
3 <sup>rd</sup> Place	500 € and trophy
4 <sup>th</sup> Place	400 €
5 <sup>th</sup> Place	300 €
6 <sup>th</sup> Place	200 €
7 <sup>th</sup> place	100 €
8 <sup>th</sup> Place	100 €
9 <sup>th</sup> place	100 €
10 <sup>th</sup> Place	100 €
SPECIAL PRIZES	
Best Female	300 EUR
Audience Favourite	200 EUR
Best Cocktail	100 EUR
Nastro Azzurro Beer Opening winner	100 EUR

## Explanation for the special prizes

### Best Female

The Best Female prize will go to the competitor who scores the highest during qualification round. If we have 2 female competitors in the final, then who scores higher in the final wins the award.

### Audience Favourite

The Audience Favourite award goes to the competitor who gets the most votes from the audience during the day of the competition (between the start of Qualification Round till the end of Final Round). Both members of the audience and all livestream viewers can make one (and only one) vote using a website which is made available on the day of the competition.



## Rules

### Punctuality

- Competitors are required to register for the competition on June 20 at the registration desk.
- Competitors are required to attend the **briefing**, which is going to be on **June 20 at 09:00** at the venue.
- Competitors must be on time for the registration, briefing and prize ceremony. Any late arrivals will be penalised.

### Sponsors (see detailed product list on page 10)

- Skyy vodka
- Bacardi
- Gra'it grappa from Bonollo
- Red Bull
- Monin liqueurs
- Derby non-alcoholic products

### Stage

- Competitors are not allowed to wear logos representing any companies conflicting with sponsors of the event.
- Competition t-shirts will be provided for each competitor. Competitors who must wear these while performing and appearing on stage, including during the prize ceremony.
- **No sweat pants please!** Your performance will be broadcast to hundreds of thousands of people, and your appearance will affect your stage presence. Same goes for flip flops and shorts.
- **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. Bar backs have to wear the official competition t-shirt on stage as well. We try to create a professional look on the stage, please help us out.
- Any acts that display a lack of integrity, poor taste or disrespect for the competition, sponsors or the venue are subject to disqualification.
- If during the first 15 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 15 seconds, the DJ will attempt to continue playing the soundtrack or switch to something different.
- We kindly ask everybody to respect your fellow competitors, judges and the organizers. Make sure you to turn up where and when you are needed.

### Preparations, set up

- Time for setting up the bar on stage in the qualifying and final round is maximum three (3) minutes for each participant. This will be timed, and a penalty of "miscellaneous" (-3 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" (-3 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 15 ml of liquid. Bottles will be checked by the judges.
- No exhibition flair is allowed with syrups.



- 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. **Only official Gaeta Passion Flair stickers** supplied on the day of the competition are 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 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.

### **Own recipe creation**

- In both the qualification and finals round each bartender must make one (1) serving of their own creation, which is going to be tasted.
- The recipe must remain the same in both qualification and final rounds.
- The cocktail is to be prepared on stage during the performance.
- The recipe has to contain minimum 20 ml Bacardi Carta Blanca rum.
- Other sponsor products can be used from the product list, but they are **NOT** obligatory.
- Garnishes must be edible and readily available in most bars.
- The use of side garnishes is allowed.
- Recipes must be expressed in millilitres (ml).
- 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 in the scoring categories.
- 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 their 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 official competition stickers.** Any metal ring around the neck can stay on or be removed, at the performer's discretion. All glass bottles used for flaring 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 June 16. **Email: [signup@passionflair.it](mailto:signup@passionflair.it)**. Recipes arrive later than June 16 get a Miscellaneous penalty, so please avoid that.

## Qualification Round

**Time: 4 minutes**

**Number of drinks: 2**

- Skyy vodka & Red Bull
- Own creation cocktail

**Competitors can use Working and Exhibition flair techniques for both drinks.**

### **Skyy vodka & Red Bull**

- Skyy vodka: 40ml
- Red Bull: top
  
- Glass: High ball
- Garnish: Lime wedge
- Napkin: Yes
- Straw: No
  
- Drink-making technique: build on the rocks. Put ice into the glass, pour Skyy vodka, fill up with Red Bull. Add garnish and serve it to the napkin. Competitors can pre-open the Red Bull.

**Red Bull perfect serve:** The Red Bull can should be next to the glass, on the same or on a separate napkin, with the label facing outwards. **NO SQUEEZED** Red Bull can is allowed to be on the bartop!

### **Own creation**

- The recipe has to contain minimum 20 ml of Bacardi Carta Blanca rum
- 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: Monin liqueurs, Red Bull, Gra'it grappa, Derby juices (see detailed product list on page 10)

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

- Obligatory Skyy vodka & Red Bull drink with Red Bull perfect serve
- Drink of bartender's own creation



## Final

The best **ten (10) competitors** proceed to the final, along with **the best female** competitor. All participants in the final will do six (6) minute routines.

**Time: 6 minutes**

**Number of drinks: 2**

- Skyy vodka & Red Bull
- Own creation cocktail

### **Own creation**

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

Competitors can use Working and Exhibition flair techniques for both drinks.

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

- Obligatory Skyy vodka & Red Bull drink with Red Bull perfect serve
- Drink of bartender's own creation

### **Music**

The competitor must provide the soundtrack for his or her routine on **one cd or pen drive, clearly labelled with the name of the competitor**. Music cannot be played from phones or other devices.

### **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.



## Official Flaircomp.com Scoring System

### Flair and Entertainment Scores: 300

#### **Originality: 0-60**

This is what flair bartending is all about. Showcase your original moves, ideas and shows whilst making amazing drinks. Show us how you move, and what's your interpretation of flair.

#### **Difficulty: 0-60**

We are looking for big (but also clean) moves here. Show everything you've got in terms of stage-ready combinations, sequences that work in front of an audience. Be smart, but don't play it safe.

The following categories are intended to push you competitors in the direction of doing audience-friendly routines, to prepare for doing high-end events, where you're the stars of the show, and you'll get to use your talent to entertain. In the end, this will allow you to make a good income that will give you the freedom to practice even more.

#### **Smoothness, Execution: 0- 50**

Bring a routine where you're in control. Go for clean moves with proper flow and timing. Again, be stage-ready, don't bring moves that you're not confident with. Both the audience and the judges will pick up on that.

#### **Music interaction, choreography: 0-50**

Music can be an important factor in your performance. You can set the right atmosphere with the right tune and build support from the audience, so make sure you play this card well.

Moreover, pay attention to use the music you chose. Work with it, let your moves be guided by the rhythm, picture it as a dance routine. It's as simple as this: Fast music, fast flair. Slow music, slow flair. Make sure your moves take you towards the final goal, which is creating a great drink. Use your tools with purpose: For example, doing a 4 tin 2 bottle move, and then just using one bottle for a simple pour makes the whole sequence kind of pointless.

#### **Showmanship, entertainment: 0-50**

We are here to entertain, so let the world see your personality! You have to be able to reach the crowd from behind your bar, so make sure you find time to engage with them. You don't have to talk (though you're welcome to do so) but let them know that you are here for them. Be creative, use props and show elements (fire is not allowed, though) to sell yourself and your performance!

#### **Bartending skills: 0-30**

At the end of the day, we are making drinks. You're performing with the biggest names in the world, and that means you have to focus on even the smallest parts of the drink experience. Make sure you master the professional bartending moves, like pours (from bottles, shakers, store'n pours), shaking, stirring, using ice, etc. just like you would in a luxury bar or at a VIP event.

A flashy spoon spin won't do you any good if you spill the drink all over the bar top. So first and foremost, be a bartender.





**Cocktail Score: 0-50**

**Appearance/Presentation - 20**

The chosen glassware and general visual appearance of a cocktail including its garnish will affect its appeal and points are awarded accordingly.

**Aroma - 10**

The intensity and variety of flavours of the cocktail should be appealing and entice the person enjoying the drink.

**Taste - 20**

A perfectly balanced cocktail is divine. Is the drink too sour, too sweet or is it superbly balanced? How long is the aftertaste? Can you feel all the ingredients and how well do the different tastes play with each other?

**Deduction points**

As in real life, making mistakes comes with a price. But the good news is, that you're the one in control. Using clean and stage-ready moves is your way to avoid spills and drops and to win over the crowds.

We're bartenders, and drink-making is the highest priority, so missing a drink is just not an option. Show respect to the companies who support flair competitions and focus on the sponsor requirements.

Spill: -1

Drop: -2

Break: -10

Miscellaneous: -3

Missing drink: -40

Sponsor: -40

Wishing you a successful preparation and productive practice sessions. Be smart, prepare your routine based on the rules.

See you on stage, in Gaeta!



## Sponsor products - List

- Bacardi Carta Blanca rum
- Gra'it grappa
- Red Bull

### Derby non-alcoholic products

#### Juices

Orange juice  
Grapefruit juice  
Pineapple juice  
Cranberry juice  
Banana juice  
Passion fruit juice  
Peach-Mango juice  
Coconut juice

#### Carbonated soft drinks

Tonic water  
Tonic water with Myrtis  
Mediterranean Tonic water  
Lemonade  
Ginger Ale  
Ginger Beer  
Soda water

#### Syrups

Sugar syrup  
Sweet & Sour  
Grenadine  
Cranberry  
Passion Fruit  
Cocco  
Strawberry

### Monin liqueurs (see photos on next page)

Green Apple  
Green Melon  
Peach  
Orange Curacao  
Vanilla  
Violet  
Apricot  
Watermelon  
Banana  
White Cacao  
Brown Cacao  
Cassis  
Cherry  
Blue Curacao  
Lychee  
Margarita Triple Sec  
White Mint  
Green Mint

### Briottet liqueurs

Sambuca  
Ginger

MONIN

LIQUORI



**MONIN MELA VERDE**

Gradazione: 20%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN ORANGE CURACAO**

Gradazione: 24%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 13,80	10%	€ 12,42



**MONIN MELONE VERDE**

Gradazione: 20%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN VANIGLIA**

Gradazione: 20%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN PESCA**

Gradazione: 17%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN VIOLETTA**

Gradazione: 20%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**BRIOTTET SAMBUCO**

Gradazione: 18%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 19,30	10%	€ 17,37



**BRIOTTET ZENZERO**

Gradazione: 18%

Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 17,20	10%	€ 15,48

MONIN

LIQUORI



**MONIN ALBICOCCA**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN CILIEGIA**

Gradazione: 24%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 13,80	10%	€ 12,42



**MONIN ANGIURIA**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN CURACAO BLU**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN BANANA**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN LITCHI**

Gradazione: 17%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,90	10%	€ 10,71



**MONIN CACAO BIANCO**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN MARGARITA TRIPLE SEC**

Gradazione: 25%  
Formato: 100 cl

LISTINO	SCONTO	PREZZO
€ 13,00	10%	€ 11,70



**MONIN CACAO SCURO**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN MENTA BIANCA**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99



**MONIN CASSIS**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 13,80	10%	€ 12,42



**MONIN MENTA VERDE**

Gradazione: 20%  
Formato: 70 cl

LISTINO	SCONTO	PREZZO
€ 11,10	10%	€ 9,99