

# ROADHOUSE

**WFA** WORLD FLAIR

## GRAND FINAL 2019



23<sup>RD</sup> & 24<sup>TH</sup> NOVEMBER 2019

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ROADHOUSE, COVENT GARDEN, LONDON.

# **ROADHOUSE GRAND FINAL 2019**

A WFA GRANDSLAM FLAIR BARTENDING COMPETITION

LOCATION: The Roadhouse, Covent Garden - [www.roadhouse.co.uk](http://www.roadhouse.co.uk)

DATE: 23rd & 24th NOVEMBER 2019

## **PRIZES**



1st	£ 6,000	WFA Black Level
2nd	£ 2,000	WFA Black Level
3rd	£ 1,000	WFA Black Level



4th	£ 500	WFA Purple Level
5th	£ 300	WFA Purple Level
6th	£ 200	WFA Purple Level



1st	£1,000	Tandem Champions
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## **SPONSORS**

[Eristoff Vodka](#)

[Piazza Bar Products](#)

[Ace Bar Events - Production Support](#)

## **INTRODUCTION**

WELCOME TO THE BIGGEST EVENT ON THE FLAIR CALENDAR...

### **The Roadhouse Grand Finals 2019.**

This is the longest running flair bartending competition in the world, now in its 20th year (yes 20 years!), but so far only 10 different bartenders have claimed that coveted top spot. Luca Valentin is our reigning champion.

The Roadhouse has truly cemented its place in the history of Flair-bartending attracting the very best bartenders from all over the world. We have seen some of the most incredible battles on the now infamous Roadhouse stage over those 20 years, so well done for earning your spot! Let's see what you've got!

## **ROADHOUSE WORLD FLAIR HISTORY**

The Roadhouse flair bartending competitions began in August 1999 as an in-store showcase where Roadhouse bartenders would get on stage with a table full of bottles and flair to entertain the crowds. From those humble beginnings it became a Roadhouse vs TGI Fridays flair-bartending competition and shortly after that it grew to include the neighbouring bars; Cheers, Navajo Joes and Maxwells. After that it blew up and bartenders started phoning up (no Facebook or social media back then) asking if they could come and compete, the rest as they say is history...

Today, Roadhouse World Flair is recognised as an icon within the bartending world. It is one of the only competitions that people fly in just to watch. It is the competition that sets the precedence for what flair will be like in the coming year and it continues to inspire countless individuals to start a career in bartending pushing those already working in the industry to develop and practice their skills still further.

This is the competition where we expect to see the newest and biggest moves, the best crowd pleasing, outrageous routines that you can imagine, not to mention the best, most appreciative and most knowledgeable crowd just beyond your feet!

Do not hold back, do not be scared, just go out there and rock that stage!

Although, this year there will be a twist. We want to show the world your technical skills as bartenders...

Official competition information: [www.worldflairassociation.com](http://www.worldflairassociation.com)

Official competition live stream: [www.livestream.com/RoadhouseWorldFlair](http://www.livestream.com/RoadhouseWorldFlair)

## **GENERAL RULES**

**THE ROADHOUSE GRAND FINAL 2019 is the last competition on the official 2019 WFA GrandSlam Championship calendar. The 2019 WFA World Champion will be announced following the results of this competition.**

- **WFA GrandSlam Rules & Scoring apply throughout unless otherwise specified in these materials.**
- **WFA GrandSlam points will be awarded to final placement of all competitors.**
- Roadhouse World Flair will use a **WEIGHTED SCORE CARD** to determine which 6 competitors make the Flair Finals on Sunday night. Please see the **COMPETITION RULES - SCORING** section for details and examples to ensure you understand how these work in advance of the competition.
- All Bartenders as well as their supporters must be at least 18 years of age.
- Only bartenders that have qualified at one of the monthly Roadhouse competitions in 2019 are eligible to compete. A list of those bartenders is available [here](#).
- All competitors are required to attend the Meet & Greet on Friday 22nd November (1pm at the [Roadhouse, London](#).)

**Any bartender not present at the Meet & Greet will forfeit the ability to ask any questions and will also be first on stage for the Pour Test and Speed Rounds as a consequence.**

- The competition is divided into 3 qualifying rounds across 2 days for all competitors.
- Only the top 6 scored competitors from the Qualification Rounds will advance to the finals.

## SHARING IS CARING

[Competition event page](#): You can check this page for any updates about the competition & rules.

Facebook event pages: [Day 1](#) / [Day 2](#)

Please share these pages with all your friends so they can follow updates and live streams.

## SOCIAL MEDIA

As a competitor **YOU** are an ambassador for flair bartending, for the competition and for the sponsors. Be proud of what you do and share related content through your own social channels using the appropriate hashtags and handles provided in the table below.

#RoadhouseWorldFlair #WFAGrandSlam #FlairBartending

	FACEBOOK	INSTAGRAM
<a href="#">WFA</a>	<a href="#">/worldflairassociation</a>	<a href="#">/worldflairassociation</a>
<a href="#">Roadhouse</a>	<a href="#">/RoadhouseFlair</a>	<a href="#">/roadhouseIdn</a>
<a href="#">Eristoff</a>	<a href="#">/Eristoff</a>	<a href="#">/eristoff</a>
Piazza		
<a href="#">Ace Bar Events</a>	<a href="#">/AceBarEvents</a>	<a href="#">@acebarevents</a>

This helps to build excitement, grow the audience and bring more people to flair competitions and flair bars.

We post and share cool pictures and videos about flair. If you have something to share, please email Angus: [pr@worldflairassociation.com](mailto:pr@worldflairassociation.com)

You can follow the WFA on [facebook](#), [Instagram](#) and [youtube](#) where we post routines from flair competitions from all over the world. Make sure you SUBSCRIBE and click the bell to be notified as soon as we add new content.

#RoadhouseWorldFlair #WFAGrandSlam #FlairBartending



## COMPETITION SCHEDULE

### Tuesday 29th October 2019 | Pre-briefing

**19:00** This will be conducted **ONLINE** before the competition on Tuesday 29th October at 7pm GMT. We will do a live stream through the WFA Facebook page here where you will be able to ask any questions about the competition.

### Friday 22nd November 2019 | Meet & Greet

**13:00 - 15:00** We will draw lots at the meeting to decide the running order of the Pour Test Round.

All competing bartenders **MUST ATTEND** the Meet & Greet. If you do not attend. Any bartender not present at the Meet & Greet will forfeit the ability to ask any questions and will also be first on stage for the Pour Test and Speed Rounds as a consequence.

### Saturday 23rd November 2019 | Pour & Speed Rounds

All competitors will complete a Pour Test & Speed Round live on stage. At the end of these 2 rounds competitors will be ranked in a weighted points table based on their combined results. The points earned across these 2 rounds is equal to **50% of your total qualification score** (Pour Test + Speed Round).

**11:00** Doors open for **Competitors only**. You will need to pay your £80 participation fee on arrival. You will be given a receipt and a wristband, which gives you 50% off food, and free soft drinks. Keep the wristband for the weekend, you will not be given another one. You will also be given the wristband for your "+1"

**13:00** Doors open for friends, family other supporters & guests.

**13:15 - 15:00** Pour Round - 1st competitor on stage.

**15:30 - 17:00** Speed Round - 1st competitors will start their speed round.

**17:30** Pour and Speed Round Results will be posted online here.

**We will NOT make an announcement on stage or at Roadhouse.**

## Sunday 24th November 2019 | Flair Heats & Flair Finals

The running order for the Flair Heats will be determined by Saturday's results. Everyone will have their set times on stage, we must run on time!

In the Flair Heat, all competitors will have **4 minutes** on stage to make one drink of their own creation while showing us their best flair moves. This round is equal to **50% of your total qualification score**.

**ONLY THE TOP 6 COMPETITORS** WILL EARN THEIR PLACE IN THE FLAIR FINALS WHERE THEY WILL BATTLE IT OUT TO BECOME THE OVERALL WINNER.

The top 6 will be determined from their total qualification score (a combination of their points from a Weighted Score Card at the end of day one (following the Pour & Speed Rounds) and their points from a second Weighted Score Card (following the Flair Heats).

Please see the **COMPETITION RULES - SCORING** section for details and examples to ensure you understand how these work in advance of the competition.

**15:30** Doors open for **Competitors only**. Please do not arrive before 15:30, you will not be let inside. Food will be served for all competitors before the competition starts. If you would like to come and eat with us, please make sure you are on time!

*\*Competitors that have a later time-slot should aim to arrive AT LEAST 1 hour before their round.*

**16:00** Doors open for friends, family other supporters & guests.

**16:30 - 21:30** Flair Heats

**21:30 - 22:00** Tandem Finals

**22:30 - 23:45** Flair Finals

**00:00 - 03:00** Winners announcements & after party.

## **REGISTRATION & PAYMENT**

Participation fee is **£80**, which is paid to Roadhouse on the first day of the competition (Saturday 23rd when you arrive to Roadhouse). You will be given a receipt and a wristband, which gives you 50% off food, and free soft drinks. Keep the wristband for the weekend, you will not be given another one. You will also be given the wristband for your "+1"

Those bringing supporters down with you. You will have one person you can add to the guest list. Please tell Andy or Naty who this is as soon as possible. This person does NOT get access to the practice area. Anyone who is not a competitor will be asked to leave the practice room immediately.

PARTICIPATION IS ONLY PERMITTED AFTER PAYMENT.

THE PARTICIPATION FEE IS NON-REFUNDABLE.

Any financial losses connected for example with flight bookings or hotels are at the risk of the competitor and will not be refunded or taken into consideration.

- It is not allowed to pass your entry to another person.
- The fee should be paid in £GBP on arrival at the Roadhouse

## **PRE-BRIEFING**

This will be conducted **ONLINE** before the competition on Tuesday 29th October at 7pm GMT. We will do a live stream through the WFA Facebook page here where you will be able to ask any questions about the competition.



## COMPETITION RULES IN DETAIL

Please read the following section carefully. You will be required to make drinks in 3 of the 4 rounds. Make sure you are familiar with all the rules and which drinks you are required to make in each round. If you are in doubt, please ask Andy or Naty during the pre-briefing event on Tuesday 29th October at 7pm GMT.

### SCORING

There are 3 Qualification Rounds

1. Pour Test Round
2. Speed Round
3. Flair Heats

At the end of the Qualification Rounds the top 6 competitors will progress to the Flair Finals.

### POUR TEST ROUND

Your score in this round (given in seconds) are added to your time in the Speed Round and also determines who you are paired up against.

### SPEED ROUND

At the end of the Speed Round competitors are ranked by '*total-time*' from fastest to slowest in a Weighted Score Card where points are awarded based on position.

**These points equate to 50% of your Qualification Score.**

Your '*total-time*' is a combination of your Speed Round time combined with your score from the Pour Test Round.

### FLAIR HEATS

At the end of this round, competitors are ranked by their '*Routine-Score*' from highest to lowest in a Weighted Score Card where points are awarded based on position.

**These points equate to 50% of your Qualification Score.**

## YOUR QUALIFICATION SCORE

At the end of the Flair Heats your points from the two Weighted Score Cards are combined. This is your Qualification Score. The 6 competitors with the highest score will progress to the Flair Finals.

## WEIGHTED SCORE CARD EXAMPLES

Two bartenders complete the Pour Test Round with the following results:

- Peter is 30ml out from all of his pours = 15 seconds and he made 2 spills = 1 second. Total penalties: 16 seconds
- Sarah is 40ml out from all of her pours = 20 seconds and she made 4 spills = 2 seconds. Total penalties: 22 seconds
- Peter and Sarah will go head to head in the speed round.
- The judge / MC starts both competitors off with a 3-2-1-GO!
- The bartenders are then racing to finish first with the least deductions.
- Their penalty seconds are then added to their final time and they are ranked in a Weighted Score card as the example below:

<b>WEIGHTED SCORE CARD   POUR &amp; SPEED</b>				<b>RANK #</b>	<b>WSC 1 POINTS</b>
<b>NAME</b>	<b>POUR TEST ROUND SCORE (in seconds)</b>	<b>TIME FROM SPEED ROUND (incl penalties)</b>	<b>TOTAL TIME</b>		
	0:01	1:22	1:23	1	20
	0:02	1:22	1:24	2	18
	0:00	1:25	1:25	3	17.5
	0:07	1:27	1:30	4	17
<b>PETER</b>	<b>0:16</b>	<b>1:15</b>	<b>1:31</b>	<b>5</b>	<b>16.5</b>
	0:02	1:29	1:31	6	16
	0:05	1:31.5	1:32	7	15.5
	0:01	1:32	1:33	8	15
<b>SARAH</b>	<b>0:22</b>	<b>1:12</b>	<b>1:34</b>	<b>9</b>	<b>14.5</b>
	0:02.5	1:32.5	1:35	10	14

*This is an example, a full breakdown of points awarded can be found in the appendix*

After the Speed round Peter is ranked 5th which earns him 16.5 points. Sarah is ranked 9th with 14.5 points.

At the end of the Flair Heats Peter and Sarah are again ranked on a second Weighted Score Card and awarded points according to their ranking – see the example below:

WEIGHTED SCORE CARD   FLAIR HEATS		RANK #	WSC1 POINTS
NAME	FLAIR HEAT SCORE		
	19.3	1	20
	19.2	2	18
	19.1	3	17.5
<b>SARAH</b>	<b>19</b>	<b>4</b>	<b>17</b>
	18.8	5	16.5
	18.7	6	16
	18.6	7	15.5
	18.5	8	15
<b>PETER</b>	<b>18.4</b>	<b>9</b>	<b>14.5</b>
	18.1	10	14

*This is an example, a full breakdown of points awarded can be found in the appendix*

In the Flair Heats Peter finished 9th which earns him 14.5 points. Sarah ranked 4th which earns 17 points.

The bartenders points from the two Weighted Score Cards are combined to give them a final qualification score – see the example below:

QUALIFICATION SCORE CARD			QUALIFICATION SCORE
NAME	WSC 1 POINTS	WSC 2 POINTS	
		20	
		18	
		17.5	
<b>SARAH</b>	<b>14.5</b>	<b>17</b>	<b>31.5</b>
		16.5	
		16	
		15.5	
		15	
<b>PETER</b>	<b>16.5</b>	<b>14.5</b>	<b>31</b>
		14	

*This is an example, a full breakdown of points awarded can be found in the appendix*

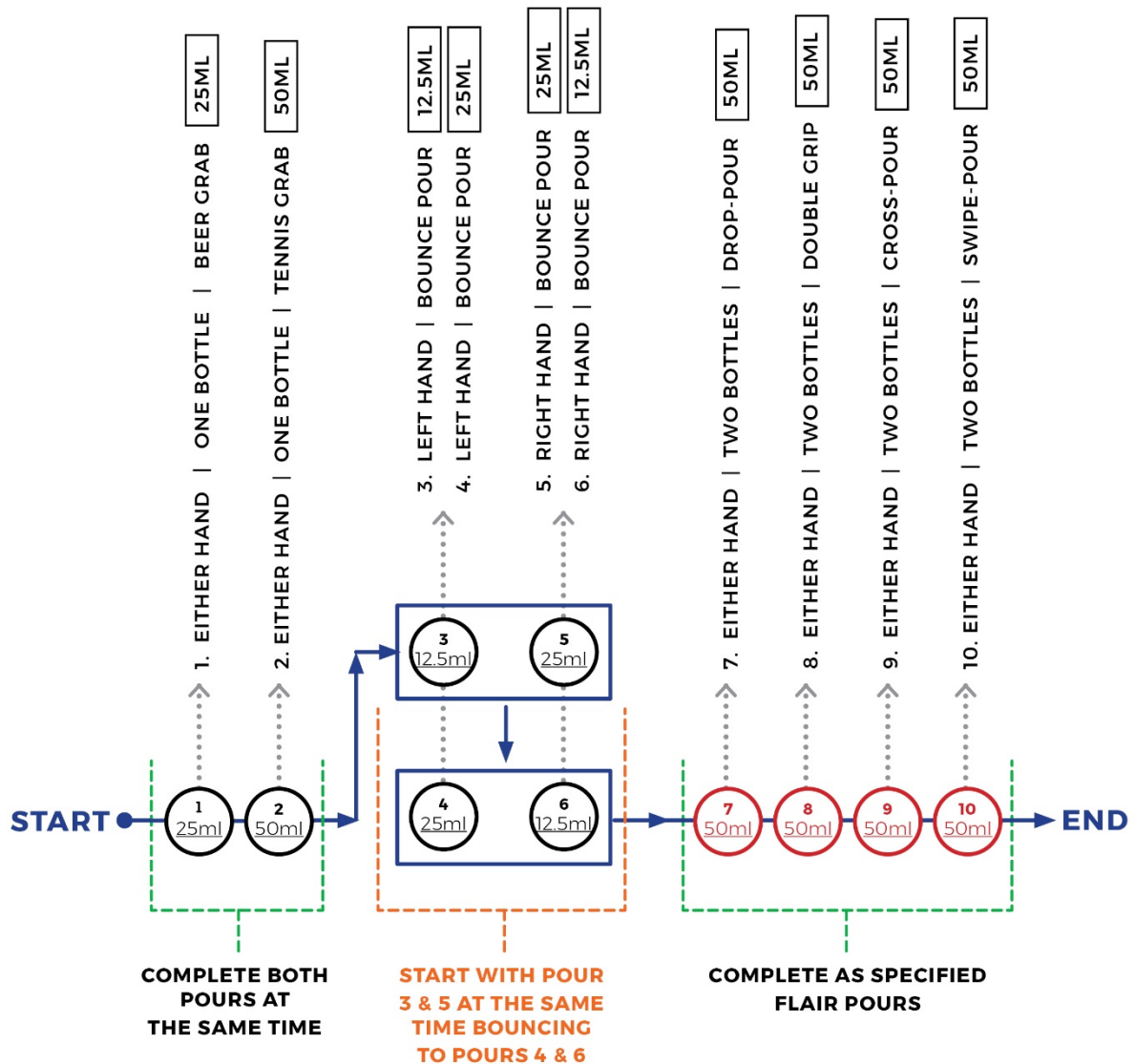
Peter ends with a Qualification Score of 31

Sarah ends with a Qualification Score of 31.5

If the above examples are not clear and you would like further clarification, please ask Andy or Naty during the pre-briefing event on Tuesday 29th October at 7pm GMT.

## POUR TEST ROUND (SATURDAY)

You are required to free-pour ten quantities within one minute as specified below:



[Click to watch example video](#)

## EQUIPMENT

- Coloured water will be the only liquid used to complete this round.
- **Only 2 bottles** are permitted per competitor.
- Each pour will be measured using [WFA B-Pours](#) in order to determine an exact and fair result.
- You will pour each specified quantity into a separate cocktail shaker using [Piazza pour spouts](#).
- If you wish you can use your own pour spouts, provided they are free flowing and have been checked by the judges.
- The bottles (Eristoff), Piazza shakers and pour spouts will all be supplied by the WFA, you can however provide your own bottles, but these must be set up by yourself and be at least half full.  
**All equipment will be checked.**



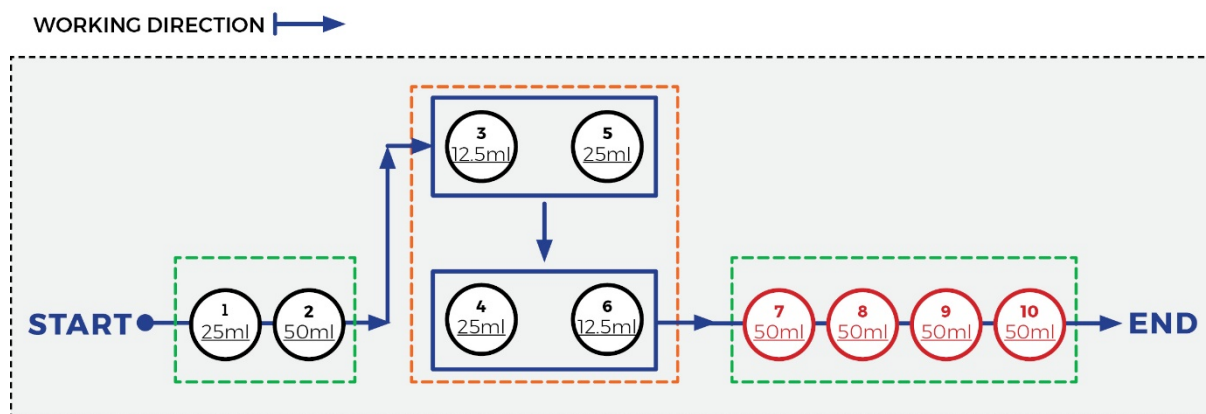
## SCORING

- A clean/perfect Pour Test Round will result in a score of zero seconds.
- For each discrepancy a penalty score is applied – see table below.
- There will be two judges checking each bartender.
- Each pour will be individually measured and verified by the judges.

<u>INFRACTION</u>	<u>PENALTY APPLIED</u>
<ul style="list-style-type: none"> <li>• Every full ml above or below the required measure</li> <li>• Each Spill</li> </ul>	0.5 seconds each
<ul style="list-style-type: none"> <li>• Each Drop</li> </ul>	1 seconds each
<ul style="list-style-type: none"> <li>• Incorrect pouring technique</li> <li>• Each breakage</li> </ul>	3 seconds each
<ul style="list-style-type: none"> <li>• If you fail to complete the round within the one minute time-cap your results will not be measured and you will carry a maximum penalty of 150 seconds into the Speed Round.</li> </ul>	150 seconds

## BAR SET-UP

- There will be two bars pre-set on the stage, one for each bartender
- The bar, equipment and pour tests are set-up in exactly the same way for everyone. This is to ensure that the test is fair and there is no advantage to any individual and we are only testing the bartenders accuracy.
- For the Pour Test Round 10 shakers will be setup on the bar-top as illustrated below. The shakers will be together for pours 1 and 2 and then for 3-6 with pours 7-10 being 1 shaker width apart.:





## SPEED ROUND - SATURDAY

Competitors will go head to head with their closest scored competitor from the Pour Test Round.

### DRINKS & TEST CRITERIA

- Competitors will be required to make all five cocktails from either Group A or Group B as indicated in the summary table below (drink specifications can be found in the appendix).
- The MC will flip a coin just before the Speed Round to determine which Group the competitors will have to make.

<b>METHOD</b>	<b>GROUP A</b>	<b>GROUP B</b>
<i>Build &amp; Stir</i>	<b>Boulevardier</b>	<b>Negroni</b>
<i>Shake &amp; Double Strain</i>	<b>Sidecar</b>	<b>White Lady</b>
<i>Build &amp; Churn</i>	<b>Mint Julep</b>	<b>Brandy Smash</b>
<i>Shake, Strain &amp; Top</i>	<b>El Diablo</b>	<b>Lynchburg Lemonade</b>
<i>Build</i>	<b>Cuba Libre</b>	<b>Moscow Mule</b>

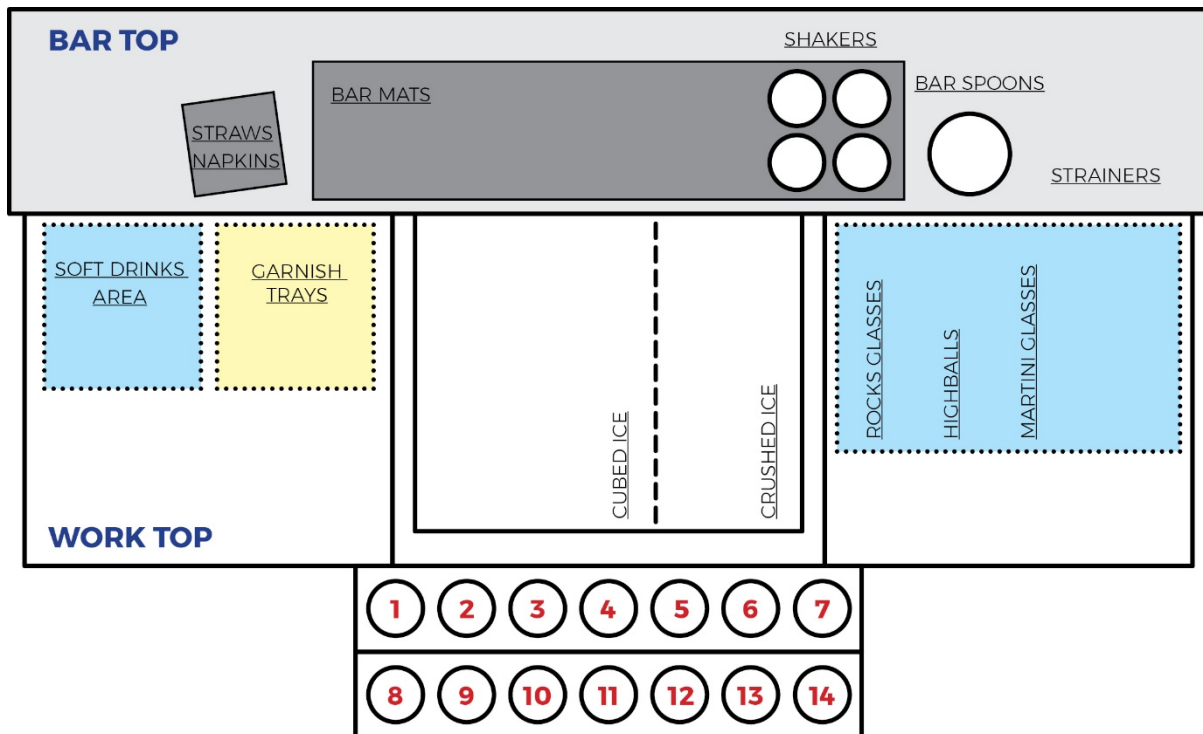
### SCORING

The following time penalties (in seconds) will be applied and added to the competitors final clock time to give them a total time for this round.

<b><u>INFRACTION TYPE</u></b>	<b><u>PENALTY APPLIED</u></b>
<ul style="list-style-type: none"> <li>• Spills</li> </ul>	0.5 seconds each
<ul style="list-style-type: none"> <li>• Incorrect Procedure</li> <li>• Over / Under pour</li> <li>• Incorrect Equipment Placement</li> <li>• Missing straw</li> <li>• Any item in hand</li> </ul>	2 seconds each
<ul style="list-style-type: none"> <li>• Breaks</li> <li>• Missing ingredient</li> <li>• Unsanitary procedure</li> <li>• Drop</li> </ul>	3 seconds each
<ul style="list-style-type: none"> <li>• Not shaking/stirring/churning properly</li> </ul>	10 seconds per drink
<ul style="list-style-type: none"> <li>• Missing Drink</li> </ul>	30 seconds per drink

## GENERAL RULES & BAR SET-UP

1. The bar set-up will be the same for everyone (see images below):



**IMAGES OF PIAZZA EQUIPMENT THAT WILL BE PROVIDED CAN BE FOUND IN THE APPENDIX**



**IMAGES OF PIAZZA EQUIPMENT THAT WILL BE PROVIDED CAN BE FOUND IN THE APPENDIX**

SPEEDRAIL LAYOUT / ORDER	
1	CASSIS   MONIN LIQ.
2	CAMPARI
3	SWEET VERMOUTH   MARTINI RUBINO
4	COINTREAU
5	SUGAR SYRUP   ODK SQUEEZE BOTTLE
6	LEMON JUICE   GLASS BOTTLE   YELLOW TAPE
7	LIME JUICE   GLASS BOTTLE   GREEN TAPE
8	TEQUILA   SAUZA
9	BRANDY   MARTEL
10	JACK DANIELS
11	BOURBON   JIM BEAM
12	GIN   TANQUERAY
13	RUM   BRUGAL
14	VODKA   ERISTOFF

SOFT & GARNISH LAYOUT / ORDER		
POS	SOFTS	GARNISHES
A	Coca Cola (350ml can)	Lemon Zest
B	Ginger Beer (350ml can)	Lime Wedge
C	Soda (mini glass bottle)	Orange Slice
D	Lemonade (mini glass bottle)	Mint Leaves
E		Mint Sprigs

- You may not change the bar set-up in any way (this includes adjusting the layout to suit left or right-handed bartenders).
- Anyone seen to be trying to bend the rules to their favour will be immediately disqualified.**
- Bartenders must start and finish with nothing in their hands.
- Only an ice scoop or shaker tin may be used to scoop the ice.
- All chilled glassware must have ice put inside the glass and remain there for at least 10 seconds. No glassware must go in the ice well.
- All shaken drinks must be shaken properly 10 times. One shake is defined as the ice hitting both ends of the shaker in turn.
- Stirred drinks must be stirred for a minimum of 10 full rotations.
- Churned drinks must have at least 5 full churns with the bar spoon AND all ingredients sufficiently mixed together.
- The DJ will choose the music for the Speed Rounds.

11. The setup will be the same for everyone. When a bottle is used, it must go back in the speed rail, it doesn't have to be the same order as the setup.
12. Dirty equipment must be placed in the work top area after use.
13. Lemon & Lime juice will be in glass bottles.
14. Lemon & Lime zests will be prepared for you.
15. Piazza Steady Spouts will be the pourers used in the bottles.
16. Garnishes may not be prepared in any way other than how you find them on the station. They may not be adjusted towards the edge of the garnish tray to make them easier to grab.
17. Each judge will have a stopwatch and there will be two judges per bartender, an average will be taken if there are any discrepancies.
18. All bottles will be set between 1/2 full and completely full.
19. Each bartender must raise their hand when they have completed all 5 drinks and wish the clock to be stopped. Anything the competitor does after this point will not be scored but may incur an additional penalty.

## FLAIR HEATS & FLAIR FINALS - SUNDAY

### DRINKS IN THE FLAIR HEATS

Competitors will have **4 minutes** to make **one drink**; of their own cocktail creation. This will be marked as a normal roadhouse competition. Meaning you need to fill out a recipe form (*see appendix*) and hand it to the judges. You will be marked down for not following your own recipe.

### DRINKS IN THE FLAIR FINALS

Competitors will have **8 minutes** to make **two drinks**; one cocktail from the Roadhouse Menu (*included in the appendix*) and one of their own creations (this will NOT be tasted). This is the same as a normal Roadhouse competition which means you will need to fill out a recipe form (*see appendix*) and hand it to the judges. You will be marked down for not following your own recipe.

### SCORING

The following weighting will apply for scoring competitors in the Flair Heats & Finals

Flair	10
Entertainment	10
<b>TOTAL</b>	<b>20</b>

### DEDUCTIONS

Miscellaneous	-0.4
<i>*Drops, spills and breaks are not counted</i>	

### GENERAL RULES & BAR SET-UP

1. For the competition to run on time so we can all enjoy ourselves after the competition each competitor will be given max 4 minutes to set-up the bar.
2. Any bottles used for working flair must be set-up at least half full.
3. Any bottles used for exhibition flair must be set-up with at least 15ml of liquid.
4. Any bottles can be used on stage. Original labels are welcome and are OK!
5. Only WFA or Roadhouse Stickers are allowed on your bottles.

6. ONLY insulation/electrical tape can be used on your bottles.  
**NO EXCEPTIONS.**
7. No empty bottles can be included in the competition bar set-up.
8. A metal pour spout is required on working flair bottles.
9. Any free-flowing pour spout can be used on all exhibition flair bottles. Pour spouts can be taped (using electrical tape only) in place, as long as they are not restricting the flow of liquid.
10. Tapping down any pour spout (this means hitting the pour spout to make it shorter) is **NOT** allowed!
11. Roadhouse will **NOT** supply any bartending equipment for you. You must bring it yourself.
12. Bartenders can set up the Doimo portable bar station (see the image in the appendix) any way they choose, but it is highly recommended that nothing starts on the upper bar surface to help with visibility for the audience.
13. **ONLY THE TOP 6 COMPETITORS** will progress to the Flair Finals. These 6 places will be determined from their total qualification score (a combination of their points from a Weighted Score Card at the end of day one (following the Pour & Speed Rounds) and their points from a second Weighted Score Card (following the Flair Heats).

Please see the **COMPETITION RULES - SCORING** section for details and examples to ensure you understand how these work in advance of the competition.

14. The points from the Qualification Rounds are **NOT** added to scores in the Flair Final.
15. Once you have finished your round and the lights have been switched off, please break down the bar quickly and let the next competitor start setting up.
16. The competitors code of conduct must be followed and honoured throughout the whole event!



## TANDEM FLAIR FINALS - SUNDAY

Only the top 3 teams from the Roadhouse Tandem competition in July have pre-qualified to compete in this section to determine: The 2019 Roadhouse Tandem Flair Champions.

All of the same rules from the Flair Heats & Flair Finals apply to the Tandem Competition with the Following caveats:

- There must be a minimum of 2 bartenders on stage at once.

*We want to see the bartenders working as one, synchronicity and putting on a great show!*

### DRINKS IN THE TANDEM FINALS

Competitors will have **5 minutes** to make **two drinks**; one cocktail from the Roadhouse Menu (*included in the appendix*) and one of their own creations (this will NOT be tasted). This is the same as a normal Roadhouse competition which means you will need to fill out a recipe form (see *appendix*) and hand it to the judges. You will be marked down for not following your own recipe.

### SCORING

The following weighting will apply for scoring competitors in the Tandem Finals

Originality	50
Choreography	100
<b>TEAM WORK</b>	<b>50</b>
<b>TOTAL</b>	<b>200</b>

### DEDUCTIONS

Miscellaneous	-4

\*Drops, spills and breaks are not counted

# APPENDIX

## Recipe Cards

Bartenders Name:
(Working Flair) Roadhouse Drink:
Own Creation - Cocktail Name:
<b>INGREDIENTS</b> (please write clearly and include measurements ml)
<b>Glass:</b>
<b>Garnish:</b>
<b>Straw:</b>
<b>Method:</b>

Bartenders Name:
(Working Flair) Roadhouse Drink:
Own Creation - Cocktail Name:
<b>INGREDIENTS</b> (please write clearly and include measurements ml)
<b>Glass:</b>
<b>Straw:</b>
<b>Garnish:</b>
<b>Method:</b>

## Speed Round Drinks

<b><u>GROUP A</u></b>	<b><u>GROUP B</u></b>
<b><u>BOULEVARDIER</u></b>	<b><u>NEGRONI</u></b>
25ml Bourbon 25ml Campari 25ml Sweet Vermouth	25ml Gin 25ml Campari 25ml Sweet Vermouth
<b>Glass:</b> Rocks	<b>Glass:</b> Rocks
<b>Ice:</b> Cubed	<b>Ice:</b> Cubed
<b>Method:</b> Build & Stir	<b>Method:</b> Build & Stir
<b>Garnish:</b> Orange Slice	<b>Garnish:</b> Orange Slice
<b>Straw</b> None	<b>Straw</b> None
<b><u>SIDECAR</u></b>	<b><u>WHITE LADY</u></b>
37,5ml Brandy 12,5ml Cointreau 25ml Lemon Juice 12,5ml Sugar Syrup	37,5ml Gin 12,5ml Cointreau 25ml Lemon Juice 12,5ml Sugar Syrup
<b>Glass:</b> Chilled Martini	<b>Glass:</b> Chilled Martini
<b>Ice:</b> None	<b>Ice:</b> None
<b>Method:</b> Shake and Fine Strain	<b>Method:</b> Shake and Fine Strain
<b>Garnish:</b> Lemon Zest	<b>Garnish:</b> Lemon Zest
<b>Straw</b> None	<b>Straw</b> None
<b><u>MINT JULEP</u></b>	<b><u>BRANDY SMASH</u></b>
15ml Sugar syrup Splash Soda Hand Full Mint Leaves 50ml Bourbon	15ml Sugar syrup Splash Soda Hand Full Mint Leaves 50ml Brandy
<b>Glass:</b> Rocks	<b>Glass:</b> Rocks
<b>Ice:</b> Crushed	<b>Ice:</b> Crushed
<b>Method:</b> Build & Churn	<b>Method:</b> Build & Churn
<b>Garnish:</b> Mint Sprig	<b>Garnish:</b> Mint Sprig
<b>Straw</b> Sip Straw	<b>Straw</b> Sip Straw

<b>GROUP A</b>	<b>GROUP B</b>
<b>EL DIABLO</b>	<b>LYNCHBURG LEMONADE</b>
37,5ml Tequila 12,5ml Creme de Cassis 25ml Lime Juice Top Ginger Beer	37,5ml Jack Daniels 12,5ml Cointreau 25ml Lemon Juice Top Lemonade/Sprite
<b>Glass:</b> Highball	<b>Glass:</b> Highball
<b>Ice:</b> Cubed	<b>Ice:</b> Cubed
<b>Method:</b> Shake, Strain and Top	<b>Method:</b> Shake, Strain and Top
<b>Garnish:</b> Lime Wedge	<b>Garnish:</b> Lemon Zest
<b>Straw</b> Yes (long)	<b>Straw</b> Yes (long)
<b>CUBA LIBRE</b>	<b>MOSCOW MULE</b>
50ml White Rum 12,5ml Lime Juice Top Coca Cola	50ml Vodka 12,5ml Lime Juice Top Ginger Beer
<b>Glass:</b> Highball	<b>Glass:</b> Highball
<b>Ice:</b> Cubed	<b>Ice:</b> Cubed
<b>Method:</b> Build	<b>Method:</b> Build
<b>Garnish:</b> Lime Wedge	<b>Garnish:</b> Lime Wedge
<b>Straw</b> Yes (long)	<b>Straw</b> Yes (long)

### Speed Round Glassware



HIGHBALL



ROCKS



MARTINI

## Roadhouse Cocktails (1 of your drinks in the Flair Final)

### **Flavoured Mojito**

4x Lime Wedges  
 10 - 12 Mint leaves  
 15ml ODK Flavour  
 15ml Sugar Syrup  
 50ml Rum  
 Splash of Soda

**Glass:** Highball

**Garnish:** Lime wedge & Mint Sprig

**Straw** Yes (long)

**Method:** Muddle, Churn & Build

### **Espresso Martini**

25ml Vodka  
 25ml Coffee Liquor  
 50ml Nespresso Mix  
 25ml Sugar Syrup

**Glass:** Martini

**Garnish:** None

**Straw** None

**Method:** Shake & Fine strain

### **Hollywood Hills**

25ml Vanilla Vodka  
 12.5ml Passoa  
 12.5ml Chambord  
 12.5ml ODK Raspberry  
 200ml Passion Fruit Juice  
 Top with Lemonade

**Glass:** Hurricane

**Garnish:** ¼ Passion Fruit & a Raspberry

**Straw** Yes (long)

**Method:** Add all ingredients except the lemonade into the shaker and shake well with ice. Strain over FRESH ice into a hurricane glass and top with lemonade

Doimo Bar





# Piazza Equipment

(provided for use in Pour Test & Speed Rounds)



Tappetino da servizio nero in plastica  
Black plastic bar mat

Cod.	L x W cm
503000	30,5 x 46

A

## BAR MATS



Boston shaker in acciaio  
Stainless steel boston shaker

Cod.	Col.	ml
474696	○	900
474700	●	900
474703	●	900
474711	●	900

TP

## BOSTON TINS



Boston shaker in acciaio  
Stainless steel boston shaker

Cod.	ml
474850	500

TP

## BOSTON CHEATER



Cucchiaino miscelatore in acciaio con pestello  
Steel mixing spoon with stud

Cod.	L cm	Box
475827	27	12
475828	28	12

A

## BAR SPOON

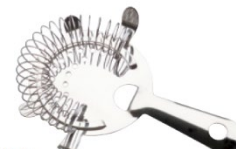


Colino a rete conico  
Conical mesh strainer

Cod.	Ø cm
060107	7
060108	9
060112	12
060114	14
060116	16
060118	18

A

## FINE MESH STRAINER



Colino per cocktail  
Cocktail strainer

Cod.	Box
475600	12

A

## HAWTHORN STRAINER



Sessola in policarbonato  
Polycarbonate ice scoop

Cod.	ml	Box
506800	180	6
506801	360	6
506802	720	6

TP

Sessola in policarbonato  
Polycarbonate ice scoop

Cod.	ml	Box
506811	360	6

TP

## ICE SCOOPS



Portacondimenti in acciaio con 4 contenitori  
Steel cruet with 4 containers

Cod.	L x W cm	H cm
479804	30 x 14	9

TP

## GARNISH CADDY



Tappo versatore SteadySpout  
SteadySpout pourer

Cod.	Box
0533002	6
0533006	6

TP

## POUR SPOUTS

## WEIGHTED SCORE CARDS

The table below indicates the points that will be applied to each position on all Weighted Score Cards.

<b>RANK #</b>	<b>POINTS</b>
1	<b>20</b>
2	<b>18</b>
3	<b>17.5</b>
4	<b>17</b>
5	<b>16.5</b>
6	<b>16</b>
7	<b>15.5</b>
8	<b>15</b>
9	<b>14.5</b>
10	<b>14</b>
11	<b>13.5</b>
12	<b>13</b>
13	<b>12.5</b>
14	<b>12</b>
15	<b>11.5</b>
16	<b>11</b>
17	<b>10.5</b>
18	<b>10</b>
19	<b>9.5</b>
20	<b>9</b>
21	<b>8.5</b>
22	<b>8</b>
23	<b>7.5</b>
24	<b>7</b>
25	<b>6.5</b>
26	<b>6</b>
27	<b>5.5</b>
28	<b>5</b>
29	<b>4.5</b>
30	<b>4</b>
31	<b>3.5</b>
32	<b>3</b>
33	<b>2.5</b>
34	<b>2</b>
35	<b>1.5</b>
36	<b>1</b>