



Introduction

Gaeta passion flair competition involves the best international bartenders.

The project was born for the commitment of **Francesco Santillo**, the founder of the renowned school barman **Passion Flair Bartender**. Its aim is to become nationally and internationally known, thanks to the presence of the most important judging committee "WFA World Flair Association".

Gaeta Flair Passion

Facebook: <https://www.facebook.com/GAETA-PASSION-FLAIR-COMPETITION-152741994787319/>

Website: <http://www.gaetapassionflair.it/web/index.php/gaeta-passion-flair>

World Flair Association

Facebook: <https://www.facebook.com/worldflairassociation?fref=ts>

Website: www.worldflairassociation.com

Twitter: WFLAIRA

Instagram: Worldflairassociation

Hashtags: #wflagrandslam



Punctuality

1. All bartenders are required to register for the competition at **09.00 at CHRISTIAN BAR GAETA .**
2. All bartenders are required to attend the briefing which is going to be at **11 am.**
3. ALL competitors must be on time for the registration, briefing and Prize Giving. Any late arrivals will be penalised.

Registration & Payment

1. All participants must register for their entry at www.worldflairassociation.com - go to the competition page, which you can find on the calendar, and click "<http://www.gaetapassionflair.it/web/index.php/gaeta-passion-flair>"
2. Participation fee is **80 € (cash)** paid at registration.
3. All competing bartenders as well as their supporters must be at least 18 years of age.

Drinks & Sponsors

1. The main sponsor of this event is **Red Bull, Jack Daniel's, Bacardi, SkyyVodka ,NastroAzzurro, Monin & Royal Drink (images at the end of the document)**
2. In the qualification round the bartenders have to make two drinks (recipes below):
 - 2.1. **Vodka Skyy Red Bull**
 - 2.2. **Jack D. Sour**
3. **REAL ALCOHOL WILL BE USED!! NO WATER**
4. In the finals bartenders have to make two drinks:
 - 4.1. **Bacardi Lime & Red Bull**
 - 4.2. **(Their Own Creation)**
5. Bartenders are allowed to use both working and exhibition flair techniques in any order for making both cocktails
6. Competition sponsors include:
 - 6.1. **Skyy Vodka**
 - 6.2. **Bacardi**
 - 6.3. **Jack Daniel's**
 - 6.4. **Red bull**
 - 6.5. **Sweet & sour royal drinks**



- **Jack Daniels Sour - qualification round**

- 2oz Jack Daniels
- 1oz Lemon juice Royal Drink
- 1/2oz Monin Sugar syrup (ONLY WORKING FLAIR BOTTLES, NO EXHIBITION FLAIR IS ALLOWED WITH SYRUPS)
- Shake and strain - onto fresh ice
- Highball
- Lemon wedge - (squeeze or not, it's up to you)
- straw & napkin -

- **Skyy Vodka & Red Bull - qualification round**

- 2oz Vodka Top Red Bull
- Highball Glass
- Lime wedge (squeeze or not, it's up to you)
- Straw & napkin
- Perfect serve the red bull next to the drink, right hand side. Can be on the same napkin or separate napkin.

- **Bacardi & Red Bull Lime**

- 2oz Bacardi
- Top Red Bull Lime
- Highball Glass
- Lime wedge (squeeze or not, it's up to you)
- Straw & napkin
- Perfect serve the red bull next to the drink, right hand side. Can be on the same napkin or separate napkin.



On Stage

1. Each participant will have 4 minutes of show time in the qualifying round, 6 minutes of show time in the final round.
2. Competing bartenders will not be allowed to wear logos of any companies conflicting with the sponsors of the event.
3. There will be competition T-shirts provided for each participant. Participants must wear them while performing and being on the stage!
4. **ALL MUSIC MUST BE ON CD. Make sure you use GOOD QUALITY music format. DO NOT DOWNLOAD MUSIC FROM YOUTUBE. Buy it and burn it onto a CD. iPhones and iPods or any other device like this will not be accepted. ONLY CD. Save the music as an Audio Track**
5. In both qualification and the finals the bartender must use Jack Daniel's, Red bull, Skyy Vodka or Bacardi Rum bottle for at least 10 % of total flair time on the stage:
 - 5.1. **4 minutes** in qualification round. 10% = 24 second
 - 5.2. **6 Minutes** in the finals. 10% = 36 seconds
 - 5.3. This means you must flair with the sponsor products for at least this amount of time in your routine. We highly recommend ensuring you have a lot more than the allocated time to ensure you don't get a deduction.
 - 5.4. You can make up the 10% with one of the sponsors, but you **MUST** flair with all of them at least once! This means, you can flair 24 seconds with Bacardi Rum, but then you **MUST** perform a move with Red Bull, Skyy Vodka and Jack Daniels as well.
6. The WFA scoring system will be used which is explained here: <https://www.worldflairassociation.com/wfa/competitions/wfa-scoring-system/>.
7. WFA gradings will be awarded. Bartenders who will finish 4th, 5th or 6th will get a purple WFA grading and those finishing in 3rd, 2nd and 1st will receive a black WFA grading. Detailed information and description of WFA gradings can be found here <http://worldflairassociation.com/index.php/gradings/levels>
8. **ONLY** two bar backs are allowed on stage at any time for each competitor. **NO EXCEPTION!** No one else will be allowed on stage during the competition.
9. Any acts that display low integrity, poor taste or disrespect for the competition, sponsors or the host facility are subject to disqualification from the competition.
10. If during the first 30 seconds of your routine your music fails, skips or stops working, you will be able to stop and start again. If it happens after 30 seconds, the DJ will attempt to continue playing your music or play something different.
11. No fire allowed.



Station Setup

1. There will be two bars used so while one bartender is on stage, you can set up your bar off stage.
2. There will be MAXIMUM 5 Minutes between competitors. You will receive a deduction of one miscellaneous for every 10 seconds you go over time!
3. All bottles used in the working flair must be set in at least half full. Bottles will be checked by the judges!
4. **QUALIFICATION ROUND** - During the qualification round, bartenders **MUST** use a bottle of Skyy Vodka for at least one move and pour at least 1/4oz. Bartenders can use their OWN bottles for the rest of the skyy vodka.
5. All bottles used in the exhibition flair must be set in at least 15ml (1/2oz) of liquid. Bottles will be checked by the judges!
6. All competitors choice bottles except **Skyy vodka, Bacardi Rum, Jack D.** must have ALL LABELS taken off and replaced with the competition stickers (the metal ring around the neck can stay on or off. It is your preference). ONLY WFA Grand Slam stickers or **Gaeta Passion** flair stickers are allowed.
7. Only insulation/electrical tape can be used on your bottles. NO EXCEPTIONS.
8. Only 4 strips of tape will be allowed on your bottles.
9. No empty bottles can be included in the competition bar set up.
10. A metal pour spout is required on the working flair bottles. Tapping (this means hitting in the pour spout to make it shorter) in pour spouts is NOT allowed!
11. Any free flowing pour spout can be used on all exhibition flair bottles. Pour spouts can taped (using electrical tape only) in place, as long as they are not restricting the flow of liquid.
12. All the competitors' choice ingredients for the cocktail (including garnishes) must be provided by the competitors themselves.
13. There will be no bar tending tools provided, please bring your own bar tending equipment in order to prevent disappointment and failure.
14. Bartenders can set up the portable bar station (*see the picture in the appendix 1*) any way they choose, but it is highly recommended that nothing starts on the upper bar surface to help with visibility for both the audience and the judges.
15. The Top 10+ 1 best female from qualifying advances to the Finals. The points from qualification are not added up.

Rules & Scoring

1. The WFA Scoring system will be used in both qualification round and finals. You can find the details here: <https://www.worldflairassociation.com/wfa/competitions/wfa-scoring-system/>
2. The competitors code of conduct must be followed and honoured throughout the whole event!



3. Scores do not carry over from qualification round to the final.

Other

1. All rules and guidelines are subject to change at the discretion of the competition organisers.
2. Any violation of these rules may result in penalty or even disqualification from the competition.
3. **FINAL ONLY**
 - 3.1.1. Each Finalist will perform a speed opening before their round
 - 3.1.2. You must open **4 bottles** of Peroni in the fastest time.
 - 3.1.3. Winner receives €100.
 - 3.1.4. This does not go towards your final flair score.
 - 3.1.5. You make the speed opening BEFORE you start the time of your round.



Recipe rules. Final Only.

1. Each bartender has to make one **Bacardi Lime & Red Bull** and one of their own creation, to be filled out in the form below and sent to the organisers by .
2. Own Creation Recipe. **WRITE CLEARLY WITH ALL CORRECT AMOUNTS!** Present your cocktail in the best way possible to score the highest points!

Competitor name:	
Cocktail Name:	
INGREDIENTS:-	Insert picture below
Glass:	
Garnish:	



Method:

Own recipe rules & guidelines. Finals only.

1. In the finals each bartender has to make one **Bacardi & Red Bull Lime and one of their own creation**
2. Cocktail is prepared on the stage during the performance.
3. At least one of the ingredients used in own creation has to be a product from **sponsor** product range (for details see Below), regarding the other ingredients - you are free to use any product available in market all over the world.
4. Garnishes must be edible and readily available in most bars.
5. Recipes must be expressed in **ounces, millilitres or centilitres.**
6. It is allowed to use any method (build, stir, blend, shake, and muddle etc) for cocktail preparation.
7. Pre-mixed ingredients are not allowed. It is necessary to make the drink on the stage from the ingredients indicated in the recipe. Judges will check ALL competitors and their bottles on stage.
8. All the ingredients and garnishes, except sponsor products from the list are participants' responsibility. Please note that organisers will provide only those sponsor products mentioned below. If you want to use any other product, you will have to bring it yourself.
9. All the preparation has to be done in the practice area, and there is no time limit.
10. The organisers will supply a limited amount of basic glassware (see below for more details). Participants are encouraged to be as creative as possible and to use their own glassware for their cocktails.
11. There are going to be two professional tasting judges invited to give their marks for the drink creations on stage.
12. For the alcoholic ingredients (except sponsors) the bartenders are allowed to use any glass bottle available in the world and as many different glass bottles as needed (Your bottles don't have to contain the original alcohol that it came with, for example, it is allowed to put gin in a rum bottle and so on). ALL LABELS taken off and replaced with the competition stickers (the metal ring around the neck can stay on or off).



It is your preference). ONLY WFA Grand Slam stickers or **Gaeta Passion flair 2017** stickers are allowed.

13. Juices have to be in store&pours, squeezers or any other container that is used for everyday work behind the bar without having any branded labels on it (1 L paper packs or similar packaging shouldn't be used).
14. All the other ingredients have to have their labels off. Or covered if it is impossible.
15. Organisers will provide both crushed and cubed ice.
16. Drinks recipes are to be brought with you on the competition day and must be handed in to judges in registration meeting in two copies using the form provided.

Schedule:

19th May 2017

- **09:00 Registration**
- **11:00 Briefing**
- **11:30 Qualification Round starts**
- **13:30 30 minute break (to eat for judges and to rest)**
- **14:00 continue qualification round**
- **17:00 Finish qualification round**
- **17:30 Qualification round results**
- **20:00 Finalists must be at the venue**
- **20:30 Finalists briefing**
- **21:00 Finals Start**
- **23:30 Finals Finish**
- **20:00 Results Announced**
- **00:15 After Party starts**

Judges

- **Flair**
 - Head Judge - Tom Dyer
 - Grand Slam Judge - Szabolcs Szöke
 - Grand Slam Judge - Tony Adams

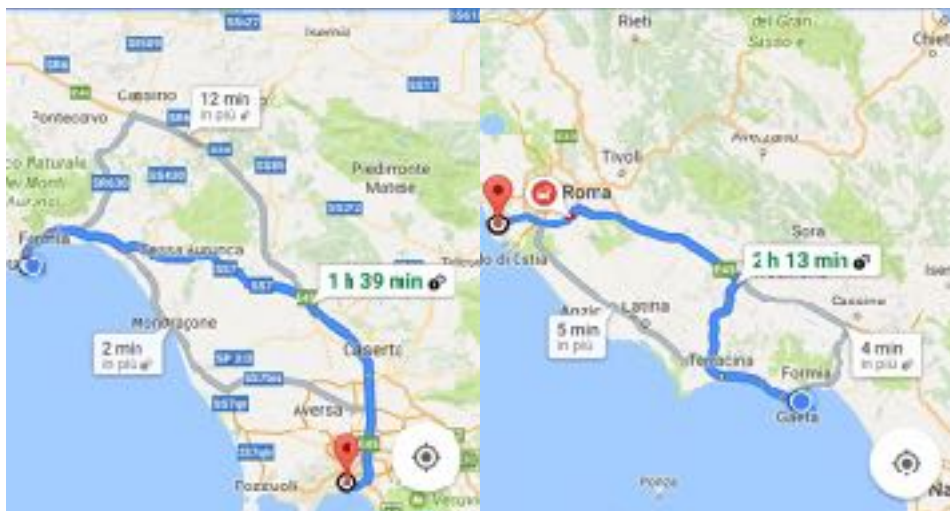
- **Deduction Judges**
 - Valerio Capaldo
 - Mario Pipicella



- Cocktail (Final Only)
 - Mattia Perciballi
 - Gianluca Brizi
- MC
 - Luigi Di Dieco

Venue

- Christian Bar, Conca Square, Via Faustina,20, Gaeta, Italy.



Rome Airport, Termini Station stop Formia
Naples Airport, Central Station stop Formia

Prize Money: Total amount € 5.100,00

1st	€2.000,00	WFA Black Level shaker	Trophy
2nd	€1.400,00	WFA Black Level shaker	Trophy
3rd	€500,00	WFA Black Level shaker	Trophy



4th	€400,00	WFA Purple Level shaker	Trophy
5th	€300,00	WFA Purple Level shaker	Trophy
6th	€200,00	WFA Purple Level shaker	Trophy

- Best female € 200,00
- "NastroAzzurro" Speed Opening Champion € 100,00

Hotel

<http://www.gaetapassionflair.it/web/index.php/gaeta-passion-flair>

A vertical advertisement for Hotel Serapo. The background is a light blue gradient. At the top, the text "HOTEL ACCOMMODATION WOULD YOU LIKE TO MAKE A RESERVATION?" is written in a light blue, sans-serif font. Below this is the Hotel Serapo logo, which features a stylized coat of arms with a crown on top, flanked by two figures. The name "Hotel Serapo" is written in a cursive script across the logo. Underneath the logo, the text "Tradizione alberghiera dal 1922" is written in a smaller, sans-serif font. Further down, the contact information is listed: "Phone : 0771.450037", "Single Room + breakfast. € 45", "Double Room + breakfast € 70", "Triple Room + breakfast € 80", and "Quadruple Room + breakfast € 104". At the bottom, the text "Object: Gaeta Passion Flair 2017" and the email address "info@hotelserapo.com" are displayed.



BAR FOR COMPETITION

SPONSOR PRODUCTS





GLASSWARE