

THE ART OF FLAIRBARTENDING CHAMPIONSHIP 2017@VIENNA



The Art of Flairbartending Championship

The time has come: The ART OF FLAIR BARTENDING CHAMPIONSHIP 2017 takes place on 24th May 2017 in Vienna. Thanks to the support of our sponsors Bacardi & Martini GmbH, Corona, Red Bull, Fleming's Hotels Vienna, Schweppes, Monin, NENI Catering, the 1st Austrian Barkeeping School and Club Legend, we, Segundo Diaz & Dein Dumancic, are proud to make our dream come true. We organise a magnificent, breathtaking flair bartending competition and with the support of the WFA and other flair bartenders around the world, we will host this great event, which will be a big success.

Important contact details

The Art of Flairbartending Championship

Facebook:

<https://www.facebook.com/groups/1874672329473697/>

World Flair Association

Facebook:

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

Website: www.worldflairassociation.com

More Info: art.of.flairbartending@gmail.com

Rules

Rules & Scoring

1. The WFA Scoring system will be used in both, qualification round and finals.
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.

1.Introduction

The Art of Flairbartending Championship 2017 will be held on May 24th 2017 at THE LEGEND CLUB Lerchenfelderstrasse 35, 1070 Vienna.

There will be a qualification round and the finals. Time limit is 5 minutes for the qualification round and 7 minutes for the finals.

Sponsors of the competition:

Bacardi-Martini

Corona

Monin

Schweppes

Red Bull

Fleming's Hotels Wien

Neni Catering

2.Schedule

Wednesday, May 24th, 2017

09:30 Briefing and draw of the starting order

11:00 Start of the first part of the qualification round

14:00 Break of 60 min

15:00 Start of the second part of the qualification round

21:00 Big Ass Move 11-15th Place

21:30 Finals

23:45 Award presentation ceremony

00:00 AFTERPARTY

3.Registration & Payment

The registration is open till 14th of May.

The number of participants is limited to 40 bartenders max.
First come first serve.

The Top 10 of the qualification round move up to the Finals and
additional the best Female start the final.

The Participation fee is 50 EUR and must be paid in direct bank
transfer.

You will receive instructions, bank details after submission of the
registration form.

Registration is only completed, when the payment has been
received.

The fee should be paid in EURO.

4. Qualification

Qualification round will be 5 minutes → 2 Own creations
Cocktails

1st Own creation Cocktail with Red Bull Summer Edition Pink
Grapefruit

2nd Own creation Cocktail with Bacardi Carta Blanca
(minimum 4cl of Bacardi Carta Blanca have to be in the
Cocktail!!!!)

Before you start your qualification round, you can start with
10 points plus, if you make a bottle flip with an
EVIAN Water Bottle 0,33l, but you have only one chance.
and
you have to open a Corona 0,33l bottle in a nice way.

5. Finals

Finals will be 7 minutes → 2 Own creation Cocktails and
1 Longdrink

1st Own creation Cocktail with Coronita 0,21l bottle



The Corona Glas 0,5l and the Clip

will be provided from us
and the Coronita 0,21l bottle.

2nd Own creation Cocktail with Bacardi Carta Blanca
(minimum 4cl of Bacardi Carta Blanca have to be in the Cocktail!!!)

3rd -> Longdrink

Name: Pink Bacardi

Glas: Longdrink

4cl Bacardi Carta Blanca

fill up Red Bull Summer Edition Pink Grapefruit

Garnish with a slice of a Grapefruit

6.Recipes and Drinks

6.1. You have to make own created cocktails.

Till 14th of May we need your recipes, if we do not receive them, you will get minus 10 points.

We have to send the desired ingredients to our sponsor Monin, that they can provide the goods for you.

6.2. One of two cocktails must have minimum 1cl of Monin or Marie Brizard in both, qualification and final.

6.3. You have to make a stall with Monin or Marie Brizard in the qualification round and final. The best Monin or Marie Brizard presentation will get a spezial prize. If you cannot do it, you will get minus 10 points.

6.4. The only fresh juices which are allowed are lemon and lime, all other juices have to be from Caraibos. The Juices what Caraibos don't have you can use but you have bring it yourself.

All Monin, Marie Brizard and Caraibos products will be provided from us for you.

6.5. Monin and Marie Brizard bottles will be given to each competitor in the backstage area and they will be 1/2 full. **Syrup and Liqueur are not allowed for exhibition flair and in the working flair only 10% of your working flair routine.**

6.5. Bacardi bottles are allowed in working and exhibition flair.
Only Bacardi bottles are allowed in exhibition flair!!!

The exhibition flair must be set in at least 15ml (1/2oz) of Bacardi.

6.6. Pre-mixed ingredients are strictly **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.

6.7. Recipes must be expressed in **milliliters or centiliters**.

6.8. A napkin is mandatory under each drink, only the Coronita-Cocktail must be placed on the Corona Mat. You will get a miscellaneous minus 5 points for not placing your drink on the napkin or Corona mat in time during your round.



6.9. Please note that organizers will provide only those Monin, Marie Brizard, Caraibos, Bacardi, Corona, Coronita, Evian, Red Bull Summer Edition Pink Grapefruit products mentioned in the list. If you want to use any other product, you must bring it by yourself.

6.10. All other products that are not from www.bacardilimited.com Brand have to be in clear bottles. Only WFA and Art of Flair bartending-Stickers are allowed.

6.11.

The Bacardi bottle have after your performance placed on the top of the bar and the logo has to look to the guests, if not you will get minus 10 points .

The Red Bull Summer Edition Pink Grapefruit Can has to be after your performance on the top of the bar and the logo has to look to the guests, if not you will get minus 10 points.

If you crush the Red Bull Can you will be punished with minus 10 points.

6.12. There are going to be three professional tasting judges invited to give their marks for the drink creations on stage. These people will be chosen for their professionalism and experience in mixology .

7. Dress Code

You will get a T-Shirt of our competition for your performance on the stage, you have to wear it, if not you will get minus 20 points.

Please make sure your trousers are clean and tidy and not covered in rips and tears. You are NOT allowed to wear shorts on stage.

In some cases you may want to wear a costume. This is fine, but nothing vulgar.

8. Bottles to be used

The sponsors 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 who is disregarding the sponsored bottles will be disqualified from the competition or incur a major deduction.

9. Music

You can bring your music on a USB stick or CD, but please in „mp3“ - format.

After the briefing you have to go to the DJ and give him your Music, after 11 pm, you will get minus 5 points.

10. HOTEL

Our Hotel Partner is Fleming's Hotel Wien Westbahnhof.

2 Day Single Room is 99€

2 Day Double Room is 115€

Included breakfast, WI-FI



Link:

https://www.myhotelreservation.net/b/haviefle/HAVIEFLE/?lang=en_US&f=2017-05-23&t=2017-05-25&i=ARTOFFLAIR

Prize Money:

1st- 1200€

2nd- 800€

3rd- 500€

4th- 200€

5th- 100€

6th- 100€

Big Ass Move – 100€

11-15th Place have a chance for the Bis Ass Move.
Judges will give a score from 1 – 10.

Whoever gets the highest score wins.

Each bartender will get three attempts to land his/her biggest move.

If the move is not landed in none of the three attempts participant is out of the big ass move competition.

Before the BAM competition, bartenders will be asked to state how many objects his/her move will consist of and after that the draw of the bib will be made for the BAM competition.

Best Female – 100€

(The female who has the highest score.)

Best Bacardi Cocktail – 100€

(Only qualification)

Best Coronita Cockatil – 100€

(Only finals)

Best Red Bull Summer Edition Pink Grapefruit Cocktail – Special-Price !!!!! Voucher (2000€) Dinner

WFA SCORING SYSTEM

Originality – 60 points

Difficulty – 60 points

Relevance – 30 points

Choreography – 60 points

Cocktails – 40/40 = 80 points

Total 290 points



Originality – 60

This is what flair bartending is all about. Showcasing your original moves, ideas and shows whilst making amazing drinks. Flair is so diverse and is constantly changing every year, so we want to see what you have to offer.

Do you have your own moves, your own style and type of music. What about the way you move, and how you present yourself. Are you bringing something new to the stage or just copying what you have seen other bartenders doing?

Being original, is showing us your character, personality and imagination through your flair and skills. It's not about doing everything that you have seen someone else doing.

Difficulty – 60

We're sure many people will like to see this category come back into play. We do like to see "big" moves, and we like to see difficult moves as it helps progress the art of performance flair bartending. This doesn't mean that being difficult means you are going to win the competition though.

Being difficult isn't the only part about your routine that you should focus on, and picking up multiple objects doesn't necessarily mean you are being more difficult.

Judges will be looking for your sequences, not just your moves. For example, a bottle and tin sequence can be a lot more difficult than a six tin bottle move.

Remember this is how difficult your whole routine is this so it also comes down to how difficult is the show you are performing. For example, flairing to the music with difficult moves is much harder than just performing a hand stall, or dancing to the music.

Relevance – 30

This a new category, and something that judges have been asking to put into the scoring system for a while. We see many moves and routines that are great, but have no link with the making of their drink, or no "relevance". This means, is what you are doing on stage important to the making of the drink, or are you just throwing bottles around.

The opposite of relevance is irrelevant and a perfect example of being irrelevant is flairing with 4 bottles and then not using them in the making of your drink.

You must think about this category when you are deciding on your big and difficult moves. If you pick up multiple objects and then don't use any of them towards the making of your drink then there is no relevance. If you are going to perform

big moves, then think about how that move is important to the making of your drinks.

Essentially, this category should make you think more about your bartending technique and the objects you are using. Do you flair EVERYTHING you touch, or are you simply throwing bottles and tins around?

In the words of WFA Co Founder Andy Collinson

“If what you do on stage doesn’t go towards making a drink, then you might as well be throwing around banana’s”

Choreography – 60

Many years ago flair routines were made up on the spot. Bartenders used to freestyle all the time, and sometimes this worked, but many times it didn’t. We’ve reached an age of flair, where 95% of the bartenders are making a routine, to music.

The music is a large part of your routine, and something that should be unique to YOU. Flowing with that music and taking the crowd on a journey for 5 mins is what you need to think about. You have control over the audience for the time you are on stage, and a well choreographed routine will bring the best performance you can give.

In this category we will be looking at how balanced your routine is. The fumbles you make will bring your points down here, and the smoothness of your routine will effect your score.

Deductions

- Drop -5
- Spill -2
- Misc -4
- Break -1
- Missing drink -50
- Sponsor -50

2 Cocktails:

Qualification round own Creation:

- with **Red Bull Summer Edition Pink Grapefruit** Cocktail
- with **Bacardi Carta Blanca** Cocktail.

2 Cocktails

Final round own Creation:

- with **Coronita bottle 0,21l** Cocktail (Foto Page 5)
- with **Bacardi Carta Blanca** Cocktail

Cocktails 40/40 points total 80 points

Appearance and Presentation 15/15 total 30 points

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

Aroma 10/10 total 20 points

The intensity and variety of flavours of the cocktail should be appealing and entice the drinker.

Taste 15/15 total 30 points

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 the different tastes play with each other?

