



at the Cambridge Cocktail Weekend





## Introduction

The **“Cambridge Cocktail Weekend WFA Grand Slam ”** competition will be held on 25th 26th and 27th August <sup>2017</sup> at **“The Cambridge Cocktail Weekend“** at Cambridge Corn Exchange, 2 Wheeler St, Cambridge CB2 3QB. **“Cambridge Cocktail Week WFA Grand Slam 2017”** is a part of **World Flair Association’s Grand Slam 2017**.

CCWGS 2017 will have a qualification round and the finals. Time limit is 4 minutes for the qualification round and 6 minutes for the finals. Each participant will have to make 2 cocktails.

The qualification rounds will be set over two days with the final on the 3rd day. Each bartender will have to make two cocktails. One set cocktail decided by the organisation, and one of their own creation which will be tasted.

Bartenders must make the first drink with working flair with the original bottles only and their own creation in any method they choose. Drinks can be made in any order

All information about this event is available online at <https://www.worldflairassociation.com/events/wfa-grand-slam-cambridge-cocktail-weekend/>. Event will be broadcasted live through the WFA Facebook page.

All the updates will be posted on the official WFA competition page:  
<https://www.worldflairassociation.com/events/wfa-grand-slam-cambridge-cocktail-weekend/>

Hashtags: #CCW2017 #wfaGrandSlam

Support us and spread the word.



# Sponsors

The sponsors of the CCWGS 2017 are

- FABBRI Marendry bitter sweet liqueur
- Marie Brizard Flavoured liqueurs
- ODK Puree's
- Beaumont Equipment Supplies

Without the sponsors these events would not happen. Please show your respect and thanks to each sponsor that has given funds to make this happen. Some will be there on the day, but others you can contact through me. I will introduce you to any representatives from each brand.

Each company is always looking for new clients so if you work in a bar, run events, or have a bartending school and are interested in using any of these products or would like to find out more please let me know.

If anyone would like some FABBRI Marendry to try out please contact Anett and she will arrange a bottle to be sent to you asap.

## **FABBRI Marendry Liqueur**

INTERNATIONAL - Anett Malomhegyi - [anettm.fabbri1905@gmail.com](mailto:anettm.fabbri1905@gmail.com)

**IMPORTANT: Marendry is our main sponsor. You will be required to flair 10% of your routine with this bottle.**

I cannot express the importance of your involvement with the brands once the competition is over. Showing your respect, buying their product, putting them in touch with a local distributor or simply helping push their brand in any way will mean that we can potentially get more sponsorship next year, which means bigger comps and bigger prize money for YOU.

If anyone wants more info about any of the brands sponsoring the event please contact me and I will put you in touch with the necessary people.

We have to start showing more support to these brands so they will want to support us in the next competition.



**General Rules - As there are a lot of rules from one competition to another which are the same, we have moved them to the WFA website to reduce the amount of reading for each comp. Please check out all other rules**

<https://www.worldflairassociation.com/general-gs-rules/>

## **Schedule**

### **25th August - Heat 1**

- 18:00 - Registration (you can arrive earlier if you want)
  - This will be at the WFA merchandise stand as you walk through the front door.
- 18:20 - Briefing
  - This will be upstairs in the practice room
- 18:42 - Competition Introduction
  - MC will give a 3 minute intro to the competition on stage
- 18:45 - First Bartender on stage (4 minute turnaround times between bartenders)
- 20:55 - Last bartender on stage
- The evening goes on until 1am do you are welcome to stick around and enjoy the evening.

### **26th August - Heat 2**

- 18:00 - Registration (you can arrive earlier if you want)
  - This will be at the WFA merchandise stand as you walk through the front door.
- 18:20 - Briefing
  - This will be upstairs in the practice room
- 18:42 - Competition Introduction
  - MC will give a 3 minute intro to the competition on stage
- 18:45 - First Bartender on stage (4 minute turnaround times between bartenders)
- 20:45 - Last bartender on stage
- 20:55 - Qualification results - Finalists announced.
- The evening goes on until 1am do you are welcome to stick around and enjoy the evening.

### **27th August - Finals**

- 18:00 - Briefing
  - This will be upstairs in the practice room
- 18:55 - Competition Introduction
  - MC will introduce the finals and let the crowd what is going on etc
- 19:00 - First Bartender on stage
- 20:30 - Last bartender on stage
- 20:50: - Final Results

**IMPORTANT - BEING ON TIME IS A EXTREMELY IMPORTANT AS THERE ARE BANDS AND OTHER ACTS GOING ON STAGE AFTER THE COMPETITION. IT IS IMPERATIVE THAT YOUR MUSIC WORKS PERFECTLY AND YOU ARE READY TO GO FOR YOUR TIME SLOT WITHOUT DELAY PLEASE.**

## Payment

Entry fee to the CCWGS is £35 and should be paid on the day at Registration

## Cocktails

For the heats and the finals:

1. You will be required to make 2 cocktails
  1. One set drink (below)
  2. Your own creation

### Chegroni

#### **Ingredients**

40ml Marendry

15ml Sweet Vermouth

12.5ml Marie Brizard Cherry

5ml ODK Wild Berry

Top with soda

**Method:** Build & Stir

**Garnish:** Orange Peel and Cherry

**Glass:** Tall Hobstar / Highball. (you can use your own glass)

**We are looking for well made presentable drinks that you would serve in a decent cocktail bar. Remember this is the Cambridge cocktail weekend so it will be full with bartenders.**

## On Stage

1. Heats = 4mins
2. Finals = 6 mins
3. The competition T-shirt must be worn on stage
4. Bring your music on 2 CD's, one USB and your phone!
5. Make sure you music is of GOOD quality.
6. You can use unlabelled bottles for exhibition flair ONLY. You are professional flair bartenders. The best of the best. You should be able to flair with any bottle that is given to you.
7. You have 4 minutes in-between each bartender. Make sure you are ready to go when it is your turn. Sorry, we cannot wait for you.
8. The bar can be set up anyway you choose.
9. The running order will be decided by WFA Gradin levels and the organisers.

## 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.

## Prize Money:

1st	£2200	WFA Black Level shaker	Trophy
2nd	£1200	WFA Black Level shaker	Trophy
3rd	£700	WFA Black Level shaker	Trophy
4th	£500	WFA Purple Level shaker	Trophy
5th	£300	WFA Purple Level shaker	Trophy
6th	£100	WFA Purple Level shaker	Trophy

Best Cocktail - £200

## Recipe rules. Qualification & Finals

1. You will be required to make a “**Fancy Aperitivo cocktail**”. You are free to go crazy with your creativity.
2. Your Cocktail **MUST** contain at least **20ml FABBRI Marendry Bitter sweet liqueur**
3. You can use pre-made ingredients as long as it doesn't conflict with what the sponsors, for example no home made puree's or syrups.
4. You must make the drink on stage. We don't mind you having a syphon setup ready to go, but you cannot pre-muddle or mix half the cocktail before hand. Anyone seen to be cheating will be disqualified.
5. You **CANNOT PRE-MEASURE**. All ingredients must be free poured or jiggered. For example: You cannot put lime and mint in a glass and dump it into another glass or you cannot have your ingredients pre-measured in small jugs. They must be measured on stage like a real bartender!
6. Anything else goes. You can use props, trays, fancy garnishes, different glassware, mugs, cones or coconut shells. Whatever you want.

**IMPORTANT: Everyone must present their cocktail in the best way possible. This includes a print out or hand drawn explanation of your cocktail with a story to go with it.**

## Venue

Cambridge Corn Exchange  
2 Wheeler St,  
Cambridge  
CB2 3QB

This is a famous venue in Cambridge where they have big acts and performances happening throughout the year. The stage and setup will look awesome and it will be FULL of bartenders.

## Hotel

There are plenty of Air BnB's around Cambridge that you can stay in, and an Ibis Hotel next to the train stations. Cambridge isn't very big, so where ever you stay a taxi won't cost too much to get you to The competition venue. Most places you will be able to walk there.

## Premier Inn

[http://www.premierinn.com/gb/en/hotels/england/cambridgeshire/cambridge.html?cid=KNC\\_Brn%7C\\_B\\_UK\\_UK\\_Eng\\_Enc\\_LO\\_Cambridge\\_EX&mckv=WqQKgCE1\\_dc%7C\\_pcrd%7C13871571813%7Ckword%7CPremier%20Inn%20Cambridge%7Cmatch%7Cbe%7Cplid%7C%7Bplacement%7D](http://www.premierinn.com/gb/en/hotels/england/cambridgeshire/cambridge.html?cid=KNC_Brn%7C_B_UK_UK_Eng_Enc_LO_Cambridge_EX&mckv=WqQKgCE1_dc%7C_pcrd%7C13871571813%7Ckword%7CPremier%20Inn%20Cambridge%7Cmatch%7Cbe%7Cplid%7C%7Bplacement%7D)

## Travel Lodge

<https://www.travelodge.co.uk/hotels/255/Cambridge-Central-hotel?rooms%5B0%5D%5Broomld%5D=z51b3fvhok7djh&rooms%5B0%5D%5Badults%5D=1&rooms%5B0%5D%5Bchildren%5D=0&rooms%5B0%5D%5Bextras%5D%5B0%5D=&strikeThroughShown=0>

Contact [tom@worldflairassociation.com](mailto:tom@worldflairassociation.com) for help

## FABBRI

- Marry Bitter Sweet Liqueur



## ODK Puree Range

- Coconut
- Cherry
- Strawberry
- Watermelon
- Passion fruit
- Mandarin
- Mango
- Peach
- Banana
- Pear
- Kiwi
- Blackberry
- Wild Berry
- Raspberry
- Lychee
- Pink Grapefruit

Marie Brizard Range  
Liqueurs