



Competition Rules & Info

Loolapaloosa Milan and Milan Flair Academy are proud to present the Loolapaloosa Flair Bartending Championship 2017 official guidelines, which must be followed by all competitors.

This year Loolapaloosa brings back the spirit of those prestigious flair competitions, where professional working flair and quality drink making decided who can enter into the finals. These are essentials for our sponsors and also for us as organizers.

COORDINATORS AND OWNERS : PIERLUIGI GUARINO & FABRICIO LANFREDI

LOOLAPALOOSA FLAIR BARTENDING CHAMPIONSHIP 2017 SPONSORED BY



The sponsors of Loolapaloosa Flair Bartending Championship 2017

REGULAR SPONSORS

Red Bull Energy Drink, e-bar.it, Zoppis Wine & Beverage , IBIS HOTEL Cà Granda, NOVOTEL Cà Granda, T-House, F.Ili Gancia, NOVE25



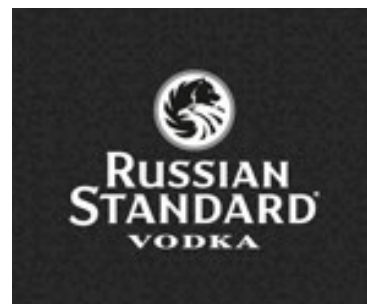
MEDIUM SPONSOR

Finest Call Premium Cocktail Mixes



MAIN SPONSORS

Jack Daniel's whiskey, Russian Standard Vodka





General information

There will be 3 qualification rounds and 1 final stage:

- 1st Qualification Round May 26:
 - 2nd Qualification Round June 30:
 - 3rd Qualification Round September 29 :
 - World Final coming soon:
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- Entry fee for the Qualification Rounds: €60 (Jack Daniel's grilled lunch , 1 Lynchburg Lemonade, 1 Russian Mule , free soft drink and competition' s t shirt)
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- Cash prizes for the Qualification Rounds:
 - 1° place: €800
 - 2° place: €400
 - 3° place: €200
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- All bartenders have to be minimum 18 years of age to be part of the competition;
 - To take part to the competiton, competitors have to send an email to the following address: flairchampionship@gmail.com, and transfer the registration fee in advanced based on the infromation provided by the organizer.
 - All rules and judges are effective at each stage;
 - All competitors must wear an appropriate outfit. Clothes as shorts, gymwear, etc are not admitted (penalty -5 points);
 - All competitors must wear the event t-shirt, which will be given at the arrival, throughout the whole competition (on stage and in the practice room). Not following this rule may lead to disqualification;



- Every competitor can use two (2) bar backs. During the performance only the competitor and the two bar backs can be on the stage;
- The two bar backs can only do the bussing, any other kind of help, as suggestions, will cost a 5 point penalty to the competitor;
- Each competitor gets 3 min time to prepare the performance set up (if more there's a 2 point penalty) and 2 min to take apart their stuff from the stage when finished (if more there's a 5 point penalty);
- The stage set up, as for the lights, will be arranged by our staff and can't be changed;
- No more than 5 objects (shakers, glasses, jiggers, special barmats, etc) are allowed on the bartop at the beginning of the performance. The official bar organizer and napkins are not part of the 5 objects;
- Only the ready cocktails can be on the bartop at the end of the performance.
- Every delay must be announced beforehand;
- Performance bottles must have **no labels** and be **completely clean**. Our staff will provide a competition logo to put on all bottles, otherwise they can't be used. Please make sure that you clean your bottles before the competition!
- Only 4 people can train together at the same time in the practice room, by following the competition running order, as such it won't be possible to rest there and to train elsewhere (not following this rule may lead to disqualification);
- Competitors will store their bags in a secure designated place;
- All cocktails must be prepared with liqueurs and purees, water is not allowed;
- Working flair performance bottles must be equipped with a metal pourer, half full and not taped;
- Exhibition flair bottles must contain at least ½ oz of a product and may be equipped with a plastic pourer and be taped (but only around the top of the bottle);
- All sponsor bottles have to be flairedn including Finest Call.



- The first 10 competitors of the qualification round will have direct access to the stage event final in that day, and the first 10 will be admitted to the World Final in November;
- Designated judges will evaluate the drinks prepared and give a score from 0 to 50 that is part of the final score with all flair performance points;
- The new WFA scoring system will be used;
- Loolapaloosa Flair Bartending Championship 2017 World Final will be a WFA Grand Slam Competition.

Flair judges:

Szabolcs Szoke - Bruno Vanzan – Armando del Fiore- Matteo Zambon

Cocktails judges

2 mystery judges



Qualification round

Time : 5 min

Competitors have to make **4 cocktails**. 2 cocktails will be the same for everybody, the other 2 will be picked by the competitor from a list of 9 cocktails, at the moment of stepping on the stage (random drink). See the list of cocktails at Appendix 1.

1. Russian Mule

Russian Standard vodka - 1 ¼oz

Fresh lime juice - ¾oz

Ginger Beer - Top

Glass: Russian Standard mug

Drink making technique: Build on the rocks

Garnish: Lime squeeze & drop

Straw: Yes

Serve on a beverage napkin



2. Lynchburg Lemonade

Jack Daniel's whiskey - 2oz

Freshly squeezed lemon juice - 1 ¼oz

Finest Call sugar syrup - ¾oz

Lemonsoda - Top

Glass: Jack Daniel's jar

Garnish: Lemon wheel on top of the drink

Straw: Yes

Drink making technique: pour all ingredients (except the lemonsoda) to a shaker and shake it without ice, then pour it into the jar (Shake & Pour). Add ice till the half and stir. Add more ice and top with lemonsoda.





The set up for the station will be the same for all competitors. See the station set up at Appendix 2. Garnishes have to be in their containers, bottles in the speed rack at their original positions.

The main goal of this round is to demonstrate professional working flair techniques, craft bartending and proper drink making. All ingredients for the drinks, such as bottles, glassware, store'n pour containers, ice, garnishes, napkins, etc. will be provided by the organizer.

Competitors may bring their own bar tools like: cocktail shakers, jiggers, bar spoons, ice scoops, barmats.

All bottles will be half full, equipped with standard metal pourers. No tape can be used in this round.

The Finest Call plastic bottle can be set to the desired level.

Final round

Time :7 min

Competitors have to make **3 cocktails, 2 from the Qualification Round and 1 own creation**. The 2 drinks from Qualification Round (Russian Mule, Lynchburg Lemonade) have to be made only with working flair and craft bartending.

1. Russian Mule

Russian Standard vodka - 1 ¼oz

Fresh lime juice - ¾oz

Ginger Beer - Top

Glass: Russian Standard mug

Drink making technique: Build on the rocks

Garnish: Lime squeeze & drop

Straw: Yes

Serve on a beverage napkin





2. Lynchburg Lemonade

Jack Daniel's whiskey - 2oz

Freshly squeezed lemon juice - 1 ¼oz

Finest Call sugar syrup - ¾oz

Lemonsoda - Top

Glass: Jack Daniel's jar

Garnish: Lemon wheel on top of the drink

Straw: Yes

Drink making technique: pour all the ingredients (except the lemonsoda) to a shaker and shake it without ice, then pour it into the jar (Shake & Pour). Add ice till the half and stir. Add more ice and top with lemonsoda.



3. Competitor's own creation

- Category of the cocktail: pre dinner or after dinner.
- The cocktail has to contain at least one sponsor ingredient from the list. The sponsor ingredients have to be in their original bottles, can not be poured into mystery bottles.
- Competitors can pour other ingredients into their own bottles like spirits, liqueurs, juices. Only 2 different kind of bottles can be used (f.e. Bacardi, Malibu)
- Competitors may use spices, smoking tools etc.. to prepare their cocktail, although no home made products are allowed.
- The recipe has to contain Russian Standard vodka and/or Jack Daniel's whiskey. The minimum quantity is 1oz (30ml).
- The recipe has to contain at least 1 Finest Call or Real product. See available product range at Appendix 3.
- The recipe has to be written down with the following information:
 - ✓ Name of the cocktail
 - ✓ Category of the cocktail (pre dinner, after dinner)
 - ✓ Name of ingredients with quantities
 - ✓ Glass
 - ✓ Drink making method
 - ✓ Garnish, straw



World Final

Prize money breakdown

- 1st – 3000 euro
- 2nd – 2000 euro
- 3rd – 1000 euro
- 4th – 600 euro
- 5th – 500 euro
- 6th – 400 euro
- 7th – 300 euro
- 8th – 200 euro





Appendix 1.

Cocktail list for Qualification Round

1. Green pleasure



Russian Standard vodka - 1 ¼oz
Bols Apple Sour - ¾oz
Finest Call Sweet & Sour – 1 oz
Method: Shake & Strain
Glass: Cocktail glass 12oz
Garnish: Cherry + lime wedge
Straw: No

2. Genever Bramble



Bols Genever - 1 ½oz
Finest Call Lime juice 100% - 1oz
Finest Call Sugar syrup - ½oz
Bols Crème de Cassis - ½oz float
Method: Shake & Pour. Shake without ice and pour into a double rock glass filled with crushed ice.
Glass: Double rock 35cl
Garnish: Basil leaves
Straw: Yes



3. 21 Blossoms Shooter



Genever 21 - 1oz
Bols Elderflower - 1oz
Angostura bitter - 1 drop
Method: Shake & double strain
Glass. shooter 6cl
Garnish: twist and peel orange
Straw: No

4. Gancia Mood



Gancia Vermouth Rosso - 1oz
Galliano L'Aperitivo - 1oz
Gancia Spumante Pinot de Pinot Brut
- Fill up
Method: Build on the rocks
Glass: Double rock 35cl
Garnish: Orange wedge
Straw: Yes



5. Italian Shock



Gancia Americano - 1 ¼oz
Red Bull Energy Drink - Top
Drink making technique: Build
Double rock glass
Garnish: Orange wedge
Straw: Yes

Red Bull Energy Drink Perfect Serve

6. Black Heart



Russian Standard Vodka - 1 ½oz
Bols Blackberry - ½oz
Pineapple juice - 2oz
Cranberry juice - 1oz
Method: Shake & pour. Shake all ingredients without ice then put into the glass filled with ice cubes.
Glass: Beverage 42cl
Garnish: Pineapple wedge
Straw: Yes



7. Galliano L'Aperitivo dry iced



Russian Standard vodka - 1oz
Galliano L'Aperitivo – ½ oz
Gancia Vermouth Dry - ½ oz
Finest Call Triple Sec syrup - ½oz
Method: Shake & Strain
Glass: Asti Cocktail glass 12oz
Garnish: Orange peel
Straw: No

8. Galliano Spiritz



Galliano L'Aperitivo - 1 ¼oz
Gancia Spumante Pinot de Pinot Brut
- Fill up on Orange wedge
Galliano L'Aperitivo – ½ oz: Build.
First put the orange wedge to the glass, add ice, pour cca. 1oz of Pinot de Pinot to release the essential oils of the fruit, than pour Galliano, finish with the Pinot de Pinot Gancia.
Glass: Calice vino
Garnish: no
Straw: Yes



9. Pura Vida



Russian Standard Vodka - 1 ½oz
Real Pina - 1oz
Finest Call Sweet & Sour mix - 3oz
Method: Shake & pour.
Shake all ingredients without ice
than put into the glass filled with ice
cubes.
Glass: Beverage 42cl
Garnish: Pineapple wedge + cocktail
cherry
Straw: Yes



Appendix 2.

Cocktail Station set up - Qualification Round





1. Angostura bitter
2. Real Pina
3. Cranberry Juice
4. Pinapple Juice
5. Ornage wedge + orange peal
6. Cherry and lime wedge
7. Pinapple wedge + basil leaves
8. Finest Call Sugar Syroup
9. Finest Call Triple sec Syroup
10. Finest Call 100% Lime Juice
11. Finest Call Sweet 'n Sour
12. Ice cubes + Ice crusched + Spumante Gancia Pinot de Pinot

GLASS CORNER



13. Shooter Glass
14. Double Rock
15. Beverage
16. Wine glass
17. Double Martini glass
18. Asti Glass



SPEED RACK



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Appendix 3.

Finest Call and Real products

- Strawberry
- White Peach
- Watermelon
- Wildberry
- Raspberry
- Banana
- Passion Fruit
- Mango
- Cosmopolitan
- Margarita
- Pina Colada
- Bloody Mary
- Sour Apple
- Blue Curaçao
- Granadine
- Sugar Syrup
- Cordial Lime
- Lime Juice Single Pressed
- Sweet & Sour

REAL:

- Coconut
- Agave
- Pumpkin
- Kiwi
- Ginger
- Blueberry
- Pineapple



Appendix 4.

Sponsor products

- GANCIA VERMOUTH BIANCO
 - GANCIA VERMOUTH ROSSO
 - GANCIA VERMOUTH DRY
 - RUSSIAN STANDARD VODKA
 - AMERICANO GANCIA
 - ANGOSTIRA BITTER
 - GENEVER BOLS
 - GENEVER BOLS TWENTY ONE

 - BOLS CURACAO TRIPLE SEC
 - BOLS CURACAO DRY ORANGE
 - BOLS PEPPERMINT WHITE
 - BOLS APRICOT
 - BOLS CREME DE CACAO WHITE
 - BOLS CREME DE MENTHE
 - BOLS CREME DE CACAO BROWN
 - BOLS PARFAIT AMOR
 - BOLS BLUE
 - BOLS WATERMELON
 - BOLS BLACKBERRY
 - BOLS APPLE SOUR

 - You can see all products on www.gancia.it
- SPUMANTE PINOT DE PINOT GANCIA
 - LUIS GIN
 - DANMARK GIN
 - GALLIANO L' AUTENTICO
 - GALLIANO L'APERITIVO
 - GALLIANO VANILLA
 - GALLIANO RISTRETTO
 - GALLIANO AMARETTO

 - BOLS CREME DE CASSIS
 - BOLS CREME DE BANANA
 - BOLS PEACH
 - BOLS RASPBERRY
 - BOLS MELON
 - BOLS LYCHEE
 - BOLS STRAWBERRY
 - BOLS ELDERFLOWER
 - BOLS HONEY

- RED BULL ENERGY DRINK
- RED BULL LIME EDITION
- RED BULL RED EDITION
- RED BULL YELLOW EDITION
- **JACK DANIEL'S**