



Introduction

The Olybet Flairmania 2018 competition is the first **WFA Grand Slam competition of 2018** and will be held on January 25th 2018 in the Olympic Voodoo Casino at the Radisson Blu Hotel Latvia.

OlyBet Flairmania 2018 will have one heat of 4 minutes and a final round of 7 minutes. In both rounds the bartender must make a minimum of 2 of the same cocktails.

The main sponsor of the event is OlyBet, with three supporters being Monin, The Latvian Bartenders Federation and Bartending.lv

All information about this event is available at www.flairmania.com and www.worldflairassociation.com

The competition will be streamed live on www.bartending.lv

Sponsor

The main sponsor of the competition is Olybet. They have been supporting flair for a number of years now, so let's show our support back to them.

When making social media posts, pictures and blogs about the competition please remember to tag Olybet. See Social Media info below.

Social Media

Facebook

Flairmania Fan Page: <http://www.facebook.com/flairmania.riga>

OlyBet Flairmania 2018 event page: <https://www.facebook.com/events/433928080291764/>

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

Instagram

WFA: @worldflairassociation

Hashtags:

#WFAGrandSlam

#FlairMania

Twitter

@FlairmaniaRiga

@WFLAIRA

WFA Grand Slam

As with all WFAGS competitions there is a set of general rules for each event which you can find on the WFA website here: <https://www.worldflairassociation.com/general-gs-rules/>

Venue

Olympic Voodoo Casino - <http://www.voodootour.lv>

Olympic Voodoo Casion

Elizabetes Street 55

Riga, Latvia

Schedule

24th January 2018

19:00: All competing bartenders can register for the competition at the desk in the hotel from 7-8pm

20:00: All competing bartenders are required to be in Latvia by 20:00 for the Meet & Greet and welcome drink, held at the Voodoo Casino. On arrival to the Radisson Blu Hotel you will find a registration stand where you can collect your wrist band, sign in and receive your goody bag from the organisation.

25th January 2018

09:00: Doors to the practice room opens.

09:45: Judges, organisation and livestream team all in position

09:50: MC begins intro to competition

10:00: First bartender on stage (You will have 4 minutes in-between each bartenders to set up your stage. If you go over time you will have a penalty of 10 points. There will be two bars being used so you should have plenty of time)

19:10: Last bartender finishes on stage. The top 10 bartenders will be known for the finals.

21:00: Finals begin

23:00: Last bartender finishes on stage

23:30: Awards Ceremony

00:00: After Party at super secret venue :)

Hotel

Radisson Blu Hotel Latvija

The special offer

- Single room 87 EUR/night (one person allowed, breakfast included)
- Double-bed/twin room – 97 EUR/night (two persons, breakfast included)
- Double + extra bed – needs to be checked with hotel management.

All hotel bookings are the responsibility of the competitors. Follow this link to make your booking: <http://bit.ly/2iVXK0b>

Airport Transfer

Flairmania organisation will pick you up at the airport, bus station or railway station. Please make sure you send us your arrival information in due time to arrange your pick up. flairmaniacs@gmail.com We will send you a form to submit your details.

Prizes - €6,000

1. €2500 + WFA Black Level + Trophy
2. €1200 + WFA Black Level + Trophy
3. €800 + WFA Black Level + Trophy
4. €500 + WFA Purple Level + Trophy
5. €400 + WFA Purple Level + Trophy
6. €300 + WFA Purple Level + Trophy

Big Ass move - €100

Best Cocktail - €100

Supergirl - €100

Monin Special Prize - details still to be determined.



Supergirl

This will go to the best female that finishes the highest position.

Big Ass Move

Bartenders who will qualify in 11. – 15. place will have a chance to participate in the “Big Ass Move” (BAM) competition with a prize of 100 Euros

Rules

- Each bartender will get three attempts to land his/her biggest move.
- The move has to be the same in all of the attempts.
- If the move is landed it will be judged and there are no more attempts for the participant.
- Judges will give a score from 1 – 10. Whoever gets the highest score wins.
- If the move is not landed in none of the three attempts participant is out of the competition.
- Before the BAM competition bartenders will be asked to state how many objects his/her move will consist of and after that draw their starting number for BAM competition.

Best Cocktail

The cocktail that will get the most points from the tasting jury will be awarded a €100 prize. Only the scores from the elimination round will be taken into consideration.

Monin Special Prize

Details still to be decided.

Registration & Payment

The maximum amount of bartenders allowed to compete is 60.

We will have a waiting list for any cancellations. This will be valid until **15th** January 2018

Participation fee is **50 EUR** and must be paid in advance using Paypal or direct bank transfer 3 days after your registration will be confirmed. You will receive instructions, bank and Paypal account details after submission of registration form. THE REGISTRATION FEE IS NON-REFUNDABLE.

REGISTRATION IS ONLY THEN COMPLETE WHEN THE PAYMENT HAS BEEN RECEIVED AND A CONFIRMATION LETTER HAS BEEN SENT BACK TO THE COMPETITOR. TO AVOID TRANSACTION DELAYS SEND US A PAYMENT CONFIRMATION FROM YOUR BANK OR PAYPAL ACCOUNT WHEN THE PAYMENT IS MADE. Any financial losses connected for example with early flight bookings while not having complete registration will not be refunded or taken into consideration

It is not allowed to pass the entry fee to another person.

The fee should be paid in EURO.

Any transfer fees should be paid by the bartender.

If the payment hasn't been made in the time period given the registration will be cancelled and given to the first waiting list entry available.

Drinks

In both the heats and the finals, the bartender must make at least 2 of their own cocktail on stage.

Bartenders are allowed to use both working and exhibition flair techniques in any order for making both cocktails.

Your cocktails will be taste in both rounds and consists of almost 25% of your final mark, so make sure you put a lot of care and attention into your drink.

See Recipe rules below

On Stage

Heats - 4 minutes

Finals - 7 minutes

All bartender **MUST** wear the competition T-shirt on stage during their performance. Make sure you let the organisation know what size t-shirt you are when filling out your registration forms sent out to each competitor.

Attention! Music must be sent to flairmaniacs@gmail.com after the running order draw. Music must be in one mp3 file named after your running order, name and surname, for example 1_Ivars_Rutkovskis.mp3 (our DJ will copy them into his computer and play them from there. We will do a small music check before each competitor) Deadline for music is January 23rd. Laptops, phones, iPods will not be accepted on the venue.

The organisation will provide only: **Monin syrups and purees from the product list.** Make sure you let them know before hand what flavours you will need

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/gradings/>

ONLY two bar backs are allowed on stage at any time for each competitor.

Station Setup

Each bartender will have 4 minutes to prepare and setup their station before they start. There will be two stations so this should be easy to achieve.

The competitors are free to use any bottles they wish, as long as they have their labels off and stickered (except Monin syrups and purees). The organizers will provide different stickers in order to mark different liqueurs. All bottles are competitors' responsibility. Only Flairmania stickers are allowed. WFA stickers will not be allowed on the bottles. (sponsors request)

There will be no bar tending tools provided, please bring your own bar tending equipment to prevent disappointment and failure.

Bartenders can set up the "**Martandi Mobile Bar**" portable bar station (*see the picture in the appendix 1*) any way they choose

The Top **10** from qualifying advances to the Finals. The points from qualification are not added up.

You can use any bottles you wish on stage. All labels must be removed and replaced with a "Flairmania" sticker.

The organisation will provide cubed and crushed ice. If you need anything other than that we suggest you plan it in advance.

Recipe rules - Heats & Finals

- All recipes must contain at least one product from the Monin non-alcoholic range
- Drink category: You are required to make a short martini style drink, volume 7-10cL.
- Method of preparation” (you choose the method you want)
- Home made INGREDIENTS are allowed.
- PRE-MIXES are NOT allowed.
- Trays, garnishes and other condiments are also allowed.

Any bartender seen to be “bending” the rules or “cheating” by pre-mixing their cocktail before hand will be immediately disqualified.

You are allowed to have two different recipe’s for heats and finals.

All recipes should be clearly written and presented/given to the recipe judge 3 people **BEFORE** you go on stage. You will be sent a form over email to fill out your drink specifications clearly. You will not be able to “present” your cocktail to the judges when you finish your round. Your drink will be taken to the judges by one of the Flairmania staff.

All the ingredients, garnishes, glassware, tools and anything to do with your cocktail EXCEPT sponsor products (Monin) from the list are participants’ responsibility. Please note that organisers will provide only those Monin products mentioned in the list. If you want to use any other product, you must bring it yourself.

Monin bottles will be given to each competitor in the backstage area and they will be 1/2 – ¾ full. Syrup is not allowed for exhibition flair set up

Tasting judges will be different from qualification and finals.

Running Order Draw

The running order will be drawn in the Flairmania style as usual 10 days before the competition on January 15th, 2018 and aired live in facebook. Exact time will be announced.

Other

The participant whose video from the “Olybet Flairmania 2017” will get the most views in Flairmania YouTube channel until 1.10.2017. will be awarded with complimentary business class room in the official hotel of Flairmania.

Scoring

For 2018 each Grand Slam will be able to choose how they want their scoring system to be managed. For example some competitions may want to see more show, others more difficulty etc so this year each competition will have be scored slightly differently. This challenges YOU as a competitor to show how diverse your flair is.

For example if you were to do the same routine for two competitions you may not necessarily win as you will be scored differently.

For Olybet Flairmania 2018 we shall be using the following scoring system:

Technical

Difficulty:	40 points
Originality:	70 points
Choreography:	70 points
Relevance:	30 points
Showmanship:	10 points

ONLY FOR FINALS (Points awarded by well known local entertainment professional) This person will be looking solely at the entertainment of your show and how well you engage with the audience and present your routine.

Cocktail

Taste:	20 points
garnish:	10 points
Aroma:	10 points
Originality/creativity of cocktail Presentation:	10 points

Penalties

Miscellaneous:	-4 points
Missing Monin:	You drink will not be scored.

There will be no deductions for drops, spills or breaks.

Instant scoring will be in used for Heats and Finals