



Introduction

Welcome to the Biggest Event of the Flair Calendar. The Roadhouse Grand Finals 2018. This is the longest running flair bartending competition in the world. This is the 19th Grand Final with only 10 winners. Marek Posluszny is our reigning champion.

History

Roadhouse started, back in August 1999 as an in-store showcase with just the Roadhouse bartenders getting on stage, with a table of bottles, and just flairing for the crowd. It then turned into a Roadhouse vs TGI Fridays competition, and shortly after that it was Roadhouse, Cheers, Navajo Joes, Maxwells and TGI's.

This competition has become an icon in the bartending world, let alone the flair bartending world. It is one of the only competitions where people fly in just to watch. This is the competition that sets the precedence of what flair will be like in the coming year.

This is the competition where we expect to see the newest and biggest moves, the best flair, the most outrageous routines that you have ever seen/created. Don't hold back, don't be scared, just go out there and rock that stage!

WFA GRAND SLAM

This is a WFA Grand Slam competition, so you will be earning points depending on what place you get. Please make sure you have registered on the WFA website, and email tom@worldflairassociation.com if you have any problems.

This will be the last Grand Slam of 2018, so we will be crowning the WFA Grand Slam World Champion as well. The most prestigious world wide flair tournament.

SOCIAL MEDIA

It is part of our lives, for most. So please make sure you are using the correct tags and hashtags for the competition. Remember YOU are an ambassador for the competition so your content and sharing online will only help fuel the excitement, bring more people into the venue and make it a bigger spectacle.

WFA WEBSITE

WFA Website event page: <https://www.worldflairassociation.com/events/rwf-world-open-october-heat-2/>

This is where we will make any updates about the competition rules for example.

FACEBOOK

WFA Facebook page: <https://www.facebook.com/worldflairassociation>

All news about the WFA world wide. Make sure you like the page and stay up to date with goings on around the world.

Grand Finals Facebook Event page: <https://www.facebook.com/events/185538945533569/>

This is the one to share with your friends and help the awareness about the competition.

INSTAGRAM

WFA Instagram: <https://www.instagram.com/worldflairassociation/>

We post and share cool pictures and videos about flair. If you have something to share, please email social@worldflairassociation.com and email Abbie.

HASHTAGS

#RoadhouseWorldFlair

#WFAGrandSlam

YOU TUBE

https://www.youtube.com/channel/UCsKIJY_10Eb6t7pkYe6y86A

We post routines from flair competitions from around the world including roadhouse and Grand Slam competitions. Make sure you SUBSCRIBE and click the bell to be the first to be notified when we upload a new video.

The Competition in Brief

- Meet and Greet - **FRIDAY**

EVERYONE MUST be at the meet and greet. If you do not make it to the meet and greet you do not compete! No exceptions. There are thousands of bartenders that would love to be in your position so pay them some respect and show up on time to each part of the event. NO EXCEPTIONS!

- Working Flair Round - 50% - **SATURDAY**

In this round every bartender will have 3 minutes to make 1 set cocktail from the list below. The scoring system will be the normal WFA scoring system. Remember this is working flair. Keep it clean, smooth, slick and stylish and remember to make the drinks!

- Exhibition Flair Round - 50% - **SUNDAY**

Bartenders will have 4 minutes to make one drink of their own creation, which will NOT be tasted, but judged like a normal Roadhouse competition, meaning the judges will check to see if you make the drink to the recipe you provide. This is no holds barred. We want to see your biggest and best moves. This is your chance to make it to the top 6. Don't hold back! You must bring all your own bottles, equipment and ingredients.

- Finals - **SUNDAY**

For the lucky 6, they will be asked to make one cocktail from the Roadhouse list and One of your own creation. **You CANNOT make two from the Roadhouse list. We want to see two different drinks please.** You must bring all your own bottles, equipment and ingredients.

LIVESTREAM

We will be doing a live stream of the competition on www.livestream.com

Schedule

Friday

Meet and Greet

Meet at London EBS at **18:00 - 20:00** for the meet and greet. This is the last chance to ask any question about the competition and for us to let you know what is happening throughout the weekend.

London EBS
100 Clements Road
Block B001/2
Tower Bridge Business Complex
SE16 4DG

(The school will be open for your to practice over the weekend. Leave it clean and tidy and how you found it please!)

Saturday

Working Flair

Everyone needs to be at Roadhouse for **11:00am**. **COMPETITORS ONLY** (no family, friends, girlfriends/boyfriends, wives/husbands or dogs). Friends and family can arrive at 1pm and come in through the front door. We understand that some people go on later than others, but this heat won't take too long.

After the competition on Saturday (17:30 at the latest), the results will be announced for the first heat and posted on-

line. We will NOT make an announcement on stage or at Roadhouse.

Sunday

Exhibition Flair

Competitors can arrive at **4pm** at the earliest. **NO EARLIER!!** There will be food served on Sunday before the competition starts, so those that would like to come and eat with us, please be there by 4pm. The running order has already been set. Everyone will have their set times on stage, which means we must run on time.

Those bartenders that are on later can arrive to Roadhouse **AT LEAST** 1 hour before their round.

Once you have finished on stage, please tidy up your bottles and belongings and put them away and put your bag in the cloakroom so that others still have room to prepare and practice. Respect your fellow bartenders.

Final Round

For those not in the final you will be asked to put your bags away in the cloakroom. The lucky 6 will have the practice room to themselves to prepare for their final rounds.

Here is the Boring stuff, but you still have to read it!

1. ALL competitors must be on time for the registration, briefing and Prize Giving. If you are late you may not be able to compete or receive your prize.

Registration & Payment

1. Participation fee is **£80**, which is paid to Roadhouse on the first day of the competition (Saturday 25th when you arrive to Roadhouse). You will be given a receipt and a wristband, which gives you 50% off food, and free soft drinks. Keep the wristband for the weekend, you will not be given another one. You will also be given the wristband for your "+1"
 - 1.1. **Please note: YOU WILL NOT BE LET INTO ROADHOUSE WITHOUT PAYING YOUR REGISTRATION FEE SO DO NOT FORGET IT PLEASE.**
2. Those bringing supporters down with you. You will have one person you can add to the guest list. Please tell Tom or Andy who this is as soon as possible. This person does NOT get access to the practice area. Anyone who is not a competitor will be asked to leave the practice room immediately.
3. All competing bartenders as well as their supporters must be at least 18 years of age.

Drinks

4. **Working Flair**
 - 4.1. Bartenders have **3 minutes** to make one cocktail from the list below.
5. **Exhibition Flair**
 - 5.1. Bartenders have **4 minutes** to make their own creation cocktail. This will be marked as a normal roadhouse competition. Meaning you need to fill out the recipe form, hand it to the judges and you will be marked down for not following your own recipe.
6. **Final Round**
 - 6.1. Bartenders have **8 minutes** to make one of the cocktails from the Roadhouse menu (see below) and one of their own creation. (This will NOT be tasted). Remember two different drinks.
7. The only sponsor for roadhouse is Beaumont. You do not need to do anything on stage for them.

On Stage

1. Dress to represent your bar, team, school or brand, don't wear the latest Holister T-shirt for example.
2. **IMPORTANT - MUSIC:**
 - 2.1. **NO YOU TUBE downloads!!**
 - 2.2. **Make sure your music is of good quality being a WAV or high quality MP3 file (320kbps is the best)**
 - 2.3. **Buy your music, don't waste time copying it!**
 - 2.4. **Bring it on CD, USB and your PHONE!**
 - 2.5. **Email it to yourself!**
3. The WFA scoring system will be used which is explained on the WFA website.
4. **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, unless they are a specific part of your performance.
5. Only competitors are allowed back stage. **NO ONE ELSE!!** Anyone else will be asked to leave immediately. Please respect this and let your supporters know.
 - 5.1. Use bar backs that are going to assist in your routine. That are going to smile and cheer you on. It makes a big difference to your show!
6. 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.
7. If your music doesn't work the DJ will play something else. You will **NOT** have the chance to start again.
8. No fire flair allowed.

Station Setup

1. For the competition to run on time so we can all enjoy ourselves after the competition you will have **4 minutes to set-up the bar.**
2. All bottles used for working flair must be set in at least half full. Bottles will be checked by the judges.
3. All bottles used for exhibition flair must be set in at least 15ml (1/2oz / 1.5cl) of liquid. Bottles will be checked by the judges.
4. Any bottles can be used on stage. Original labels are welcomed and are OK!
5. Only WFA Stickers are allowed on your bottles.
6. ONLY insulation/electrical tape can be used on your bottles. NO EXCEPTIONS.
7. 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!
8. 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.
9. **You must bring all ingredients, bottles & Equipment you need with you! Roadhouse will help where they can, but they will not give you alcohol.**
10. Roadhouse will not supply any bartending equipment for you. **You must bring it yourself.**
11. Bartenders can set up the Doimo 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 the audience.
12. The Top 6 from qualifying rounds advance to the Finals. The points from qualification are NOT added to the final.
13. Once you have finished your round and the lights have been switched off, please break down your bar quickly and let the next competitor start setting up.
14. The competitors code of conduct must be followed and honoured throughout the whole event!

Results

We will post the final results on the day after the competition (Tuesday). No print outs will be handed out. Once the competition is finished it is time to enjoy the after party and being surrounded by all your fellow flair bartending friends.

Roadhouse Working Flair Cocktails

Cocktail: Flavoured Caipiroska
Ingredients: 4 x Lime wedges 15ml ODK Flavour 25ml Sugar syrup 50ml Vodka
Glass: Rocks
Garnish: Lime wedge
Method: muddle, churn, crushed ice

Cocktail: Hollywood Hills
Ingredients: 25ml Vanilla Vodka 12.5ml Passoa 12.5ml Chambord 12.5ml ODK Raspberry 200ml Passion fruit juice Top with Lemonade
Glass: Hurricane
Garnish: 1/4 Passion Fruit and Raspberry
Method: Add all ingredients except the lemonade into the shaker and shaker well with ice. Strain over FRESH ice into a hurricane glass and top with lemonade

Cocktail: Espresso Martini
Ingredients: 25ml Vodka 25ml Kahlua 50ml Nespresso Mix 25ml Sugar Syrup
Glass: Cocktail
Garnish: None
Method: Shake and strain (fine strain if you want)

Venue

Roadhouse
The Market At Covent Garden
35 The Piazza
London
WC2E 8BE

Practice - London EBS

100 Clements Road (use Drummond Rd entrance)
Block B001/2
Tower Bridge Business Complex
London
SE16 4DG

- 1. LEAVE THE PRACTICE ROOM HOW YOU FOUND IT**
- 2. CLEAN UP AFTER YOURSELF**
- 3. DO NOT TOUCH ANYTHING FROM THE SCHOOL OR THAT DOESN'T BELONG TO YOU**

Prize Money:WINNER TAKES ALL

1st - £10,000 + Roadhouse Glass Globe Trophy

Tandem - 1st £1000

Hotel

There are plenty of hotels around London that you can choose from. If you need any assistance with finding accommodation, please drop us an email to info@worldflairassociation.com and we'll happily help you out.

Judges

- To Be Determined

WFA SCORING SYSTEM

Originality - 60

Difficulty - 60

Choreography - 60

Relevance - 30

For explanations of the above categories please see the WFA website - <https://www.worldflairassociation.com/wfa/competitions/wfa-scoring-system/>

Miscellaneous

-4 points

We are still bartenders and if you can't make a proper drink then you will be marked down.

Missing Drink

-40 points

Make sure you finish your drinks!

Why have we removed drops and spills?

After speaking to many judges and long time competitors it is clear that bartenders are being deducted twice with drops and spills. For example, when you make a routine with a lot of drops then you will be marked down on originality, difficulty, and the other categories. It is just inevitable. Plus you would then be deducted the points you lose for each drop and spill. So you are losing points twice.

So taking away drops and spills doesn't mean you are not going to lose points. You will, but only once. The judges will mark you down in certain categories if you make a lot of drops, but at least you won't be marked down twice.

Appendix 1

