



## Introduction

The Roadhouse World Flair is in its 18th year and going strong. Each year we aim to push the boundaries of flair bartending and challenge flair bartenders in all sorts of disciplines to give everyone the best possibility to get one of the coveted Roadhouse Globe Trophies and to have the biggest diversity in the World Famous Roadhouse Grand Final

That's why this year, we are bringing in two extra competition formats and keeping most of the ones from previous years. Check out the yearly schedule below to see what is in store for 2018

**YOU CAN COMPETE IN ANY MONTH YOU WANT:** Every month the competition is open to ANYONE around the world (except UK Finals, (August) and Chicks with Flicks (September) Grand Finals (November)).

Each month there is a different qualifier for different bartenders to have the best chance to qualify for the November Finals. For example, any bartender from around the world can enter the Americas Open and win the prize money, but only the American based bartenders can earn a spot in the Grand Finals. So if the top placing American based bartender comes in 10th position, they still earn the spot in the November Grand Finals

The schedule for the year is as follows. Showing the date, format of the comp and how many and who goes through to the final in November.

Month	Format	Grand Final Spot	Prize money
<b>29th January</b>	Multi Object	Top 3	<b>£1000.00</b>
	Minimum 3 objects		1st - £700, 2nd - £200, 3rd - £100
<b>25th February</b>	Freestyle Comp	Top 3	<b>£1000.00</b>
	No music, No routine		1st - £700, 2nd - £200, 3rd - £100
<b>25th March</b>	Asian Open	Top 4 Asian based Bartenders	<b>£1250.00</b>
	Asian, Russian & Australasian		1st - £700, 2nd - £200, 3rd - £100
<b>29th April</b>	Battle	Top 2	<b>£1000.00</b>
	Head to Head		Winner takes all
<b>20th May</b>	American Open	Top 4 American based Bartenders	<b>£1250.00</b>
	North, South and Central America		1st - £850, 2nd - £250, 3rd - £150
<b>10th June</b>	Bottle Tin Is King	Top 3	<b>£1250.00</b>
	2 Objects only		1st - £850, 2nd - £250, 3rd - £150
<b>29th July</b>	Tandem	Top 3	<b>£1250.00</b>
	Minimum 2 bartenders at once		1st - £850, 2nd - £250, 3rd - £150
<b>19th August</b>	UK Final	Top 3 UK Bartenders	<b>£1250.00</b>
	UK Bartenders only		1st - £850, 2nd - £250, 3rd - £150
<b>30th September</b>	Chicks with Flicks	Top 3	<b>£1000.00</b>
	Female Flair bartenders only		1st - £700, 2nd - £200, 3rd - £100
<b>28th October</b>	World Open	Top 5	<b>£1000.00</b>
	Last chance to qualify		1st - £700, 2nd - £200, 3rd - £100
<b>24th &amp; 25th November</b>	Grand Finals	Top 30	<b>£10,000</b>
	The Big One		<b>Tandem Winners - £1000</b>

## **Top Ten questions answered:**

1. Competing Bartender should be at Roadhouse by 5PM
2. £20 entry fee gets you 50% off food and drink at Roadhouse & a competition T-shirt.
3. Register to compete at [www.worldflairassociation.com](http://www.worldflairassociation.com).
4. ????? Is the main sponsor of the RWF. You must perform a Stall with this bottle during your routine.
5. Qualification Round is 4 minutes. Finals 5 minutes
6. 2 drinks to be made on stage. One set cocktail and one own creation.
7. Music can be provided on CD, MP3 player or Smart Phone. Bring more than one copy!
8. You have 3 minutes between routines to set up your bar. You will be penalised for going over time.
9. Cocktail Recipe must be written clearly and with measurements (eg 25ml Rum)
10. Enjoy yourself. Flair competitions should be fun

Bartender name:
(Working Flair) Roadhouse drink:
Own creation cocktail name:
<b>INGREDIENTS</b> - write clearly and with measurements. ml's, cl's or Oz's
<b>Glass:</b>
<b>Garnish:</b>
<b>Method:</b>

Bartender name:
(Working Flair) Roadhouse drink:
Own creation cocktail name:
<b>INGREDIENTS</b> - write clearly and with measurements. ml's, cl's or Oz's
<b>Glass:</b>
<b>Garnish:</b>
<b>Method:</b>

**Schedule (this will change for :**

5pm	- Doors Open - Bartenders arrive.
6pm	- First competitor on stage
21:30pm	- Qualification rounds finished
10:15pm	- First competitor in the finals
11:15am	- Finals finished
11:45am	- Prize giving
00:00am	- After Party till 3am :)

**Venue**

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

**Overview**

Every year we see flair grow and grow with more and more flair bartenders joining the flair bartending world, but we don't see the flair change or grow so fast with it. At Roadhouse we try to facilitate the change and growth of flair bartending to:

1. Give as many bartenders the opportunity to place better in competitions.
2. Encourage different flair and routines from bartenders.
3. Keep it engaging for the people coming to watch.
4. Show the diversity of flair bartending on all different platforms.

The following pages outline the differences between the months that we have lined up for 2018. Look at the scoring system carefully and build your routines, moves and ideas around those. Bringing the same moves, routines and music just won't work.

**New Addition to the Rules**

**Competitors that bring down 5 people to the Roadhouse will get a £20 bar tab. How to do it:**

- 1. Tell us the 5 names on YOUR guest list. Your guest list will be under your name**
- 2. Tell your 5 friends to say they are on YOUR guest list when they arrive.**
- 3. Receive a £20 bar tab. Happy Days :)**

# January - Multi Object

January is all about Go Big or Go Home. Bartenders are required to use a minimum of 3 objects at all times, when flairing. If you want to use one bottle just to pour, you can, but if you flair with that bottle you will be penalised. Show us your biggest and best moves with as many objects as you can. We have Bottle Tin in June, so this one is for those that like to flair with multiple different objects at once.

## Scoring System

<b>Category</b>	<b>Points</b>
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Originality	80
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Difficulty	100
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Choreography	30
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## **Penalties**

Flair Less than 3 objects	-25
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Miscellaneous	-4
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Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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# February - Freestyle

We are dictated by routines routines routines, so to break the mould and really test the skills of professional flair bartenders this month is about how well you can Freestyle. No Routine, No Music, just pure hardcore freestyle flair bartending. The DJ will play the music for you, so we want to see how well you can go with the music played for you.

## Scoring System

<b>Category</b>	<b>Points</b>
Flair	10
Entertainment	10

## **Penalties**

Miscellaneous	-0.4
Drops (Only in Heats)	-0.2
Spills (Only in Heats)	-0.1
Break (Only in Heats)	-0.5

# March - Asian Open

Dedicated to the Asian Bartenders in the world, the top 4 Asian bartenders will earn a spot in the Grand Finals in November.

Asian Bartenders - These are bartenders that live and work in Asian, including Russia.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	60
-------------	----

Difficulty	60
------------	----

Choreography	60
--------------	----

Relevance	30
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## **Penalties**

Miscellaneous	-4
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Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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# April - Battle

This is a Head to Head battle between two bartenders on stage at once. Whoever wins goes through to the next round. The loser is out. We will be moving the stage for this month down to the dance floor so the bartenders battling will be surrounded by their supporters.

There is no scoring system for this competition.

No drinks need to be made for this competition. It is all about battling and flair moves!

This competition is about battling AGAINST the bartender that you are competing with. Looking at what they do and counteracting what they have done. For example if they pull out a selection of taps, you should counter act with your best tap moves.

Think about B-Boy battles and get some inspiration from them to gather an understanding of what we are looking for.

# May - Americas Open

Dedicated to the American bartending world, the top 4 American bartenders will earn a spot in the Grand Finals in November.

American Bartenders - These are bartenders that live and work in America, including South America, Central America and Canada.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	60
-------------	----

Difficulty	60
------------	----

Choreography	60
--------------	----

Relevance	30
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### **Penalties**

Miscellaneous	-4
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Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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# June - Bottle Tin Is King

We've had Multiple Object in January, now it is time to see who is the King of Bottle Tin. This is a true test of style, originality and choreography. Bartenders are Can only use a maximum of 2 objects throughout the entire routine and will be marked down accordingly for using more.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Flair	10
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Entertainment	10
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## **Penalties**

More than 2 objects	-2
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Miscellaneous	-0.4
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Drops (Only in Heats)	-0.2
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Spills (Only in Heats)	-0.1
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Break (Only in Heats)	-0.5
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# July - Tandem

This is the first time Roadhouse has dedicated one of its monthly qualifiers to a Tandem only competition. This is the same as a regular roadhouse competition, but you must have a minimum of 2 bartenders on stage at once.

We want to to the bartenders working as one, synchronicity and putting on a great show.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	30
-------------	----

Difficulty	60
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Choreography	80
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Team Work	40
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We want to see you working as one, not as individuals.

### **Penalties**

Miscellaneous	-4
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Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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# August - UK Finals

The one all UK based bartenders have been waiting for. Who will take the title of the Best Flair Bartender in the UK?

The top 30 bartenders will be chosen throughout the year. Bartenders earn points for each competition they enter and are put into a which will be shown on the WFA website.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	60
-------------	----

Difficulty	60
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Choreography	60
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Relevance	30
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## **Penalties**

Miscellaneous	-4
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Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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# September - Chicks with Flicks

This one is for the ladies. Only Females can enter this month. Rules are the same, scoring system is slightly different to fit with the ladies style of flair.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	60
-------------	----

Difficulty	60
------------	----

Choreography	60
--------------	----

Relevance	30
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## **Penalties**

Miscellaneous	-4
---------------	----

Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
------------------------	----

Break (Only in Heats)	-5
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# October -World Open

This is the last chance for 5 bartenders to make it to the Grand Final in November.

## Scoring System

<b>Category</b>	<b>Points</b>
-----------------	---------------

Originality	60
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Difficulty	60
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Choreography	60
--------------	----

Relevance	30
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## **Penalties**

Miscellaneous	-4
---------------	----

Drops (Only in Heats)	-2
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Spills (Only in Heats)	-1
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Break (Only in Heats)	-5
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## On Stage

Each participant will have **4** minutes on stage for qualification and **5** minutes in the finals.

There will be competition T-shirts provided for each participant. We recommend wearing this if you don't have a uniform or t-shirt to represent your bar, company or brand. **No casual clothing clothing allowed**

Competition sponsor (products) include: ???????

**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.

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.





## Station Setup

For the competition to run on time so we can all enjoy ourselves after the competition you will have **3 minutes to set-up the bar.**

All bottles used for working flair must be set in at least half full. Bottles will be checked by the judges.

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

Any bottles can be used on stage! You do not have to remove labels, but you can if you want to. Any stickers can be used.

Only insulation/electrical tape can be used on your bottles. NO EXCEPTIONS. You can put as much or little tape on your bottles as you wish.

No empty bottles can be included in the competition bar set up.

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!

Any free flowing pour spout can be used on all exhibition flair bottles. Pour spouts can be taped (using electrical tape only) in place, as long as they are not restricting the flow of liquid.

All the competitors' choice ingredients for their own cocktail (including garnishes) must be provided by the competitors themselves.

Roadhouse will not supply any bartending equipment for you. You must bring it yourself.

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.

The Top **6** from qualifying advances to the Finals. The points from qualification are NOT added to the final.

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.

## **Other**

All rules and guidelines are subject to change at the discretion of the competition organisers.

Any violation of these rules may result in penalty or even disqualification from the competition.

There is a dedicated section of the WFA website just for Roadhouse where you can ask questions, find info and register for the any of the competitions for the year.

The competitors code of conduct must be followed and honoured throughout the whole event!

## **Recipe rules.**

Each bartender has to make one of the cocktails from the list below and one of their own creation.

Only water and coloured water will be used on stage with a few exceptions.

When coming up with your own creation, it should be a drink YOU would be proud to serve to someone at a real working bar.

Your own creation **MUST** contain ???.

We are looking for good presentable “COCKTAILS” to be made on stage! We reserve the right to ask you to change your recipe if we do not think it is worthy for going on to a Roadhouse menu. Stoli and juice is NOT what we’re looking for.

# Roadhouse Cocktails

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

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

<b>Cocktail:</b> Hollywood Hills
<b>Ingredients:</b> 25ml Vanilla Vodka 12.5ml Passoa 12.5ml Chambord 12.5ml ODK Raspberry 200ml Passion fruit juice Top with Lemonade
<b>Glass:</b> Hurricane
<b>Garnish:</b> 1/4 Passion Fruit and Raspberry
<b>Method:</b> 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