



barstylez
where styles matter

OFFICIAL VENUE



SINGAPORE



2018

5 - 7 MAY 2018
SINGAPORE

OFFICIAL VENUE : HARD ROCK CAFE SINGAPORE

- 5 MAY 2018 - BRIEFING
- 6 MAY 2018 - WORLD COCKTAIL QUALIFIER (11AM - 5PM)
- 7 MAY 2018 - WORLD FLAIR QUALIFIER (11AM - 5PM)
- WORLD COCKTAIL FINAL (6.30 PM)
- WORLD FLAIR FINAL (8.30 PM)

OFFICIAL PARTNERS



Barstylez World Bartender Championship 2018

“The Big Match”

Where Asia Meets the Rest of the World

(Cocktail Championship & Flair Championship)

Competition Rules & Information (FLAIR)

The Introduction

The 6th Year of The **Barstylez World Bartender Championship 2018 “The Big Match” – Where Asia Meets the Rest of the World** will be held on **5-7 May 2018** at the “**HARD ROCK CAFE**” 50 Cuscaden Road, #02-01 HPL House, Singapore 249724 – **City of SINGAPORE**.

This year it will be on the [WFA Grand Slam Tournament](#).

5th May: Competition Briefing (3pm - 5pm@ World Cocktail Briefing), (6pm - 8pm@ World Flair Briefing)

6th May: World Cocktail Championship Qualifying round (11am – 6pm)

7th May: World Flair Championship Qualifier/Final & World Cocktail Final (11am – 5pm @ World Flair Qualifier), (6.30pm – 8pm @ World Cocktail Final), 8.30pm – 11pm @World Flair Final)

“The Big Match” has become to be known as the most prestigious World Bartender Championship of all time, It is one of the biggest world bartender championship of the calendar, each and every year in Asia. A tough format Competition rules and with some of the best judges in the world on the judging panel and a great Cash Prize Money.

Barstylez World Bartender Championship 2018 “The Big Match” – Where Asia Meets the Rest of the World will have a Qualification round and the Final round. The time limit is **4 minutes** for the Qualifying round and **7 minutes** for the Final. Each Bartender will have to make 2 of the same cocktails in both Qualification round and the Final (**Different cocktails for qualif’s and finals**).

The general main spirit of this event is “**BOLS Genever**”

“**BOLS Liqueur**” as our exclusive Liqueur, “**Monin**” as our exclusive syrups flavour, “**Finest Call Premium Cocktail Mixes**” as our exclusive Cocktail Mixes, “**Real Ingredients**” as our Flavour fruit Cocktail Ingredients “**Alfresh**” as our exclusive Juice sponsors for the event!

All information and updates about this event, is available at Barstylez facebook page <https://www.facebook.com/barstylez>



Barstylez World Bartender Championship 2018 “The Big Match” Where Asia Meets The Rest Of The World – Competition Rules & Information (FLAIR CATEGORY)

SOCIAL MEDIA

Facebook

World Flair Association: <https://www.facebook.com/worldflairassociation/>

Barstylez Page: <https://www.facebook.com/barstylez>

Instagram:

Barstylez_official

WFA: WorldFlairAssociation

Hashtags:

#barstylezthebigmatch2018

#barstylez

#hardrockcafesingapore

#WFAGrandSlam

Or Sponsors or Bars: *#yourworkingoutlet*, #monin, #bols, #bolsgenever
#realingredients, #finestcall



Barstylez World Bartender Championship 2018 "The Big Match" Where Asia Meets The Rest Of The World – Competition Rules & Information (FLAIR CATEGORY)

1.0 The General Rules

1. All Bartenders as well as their supporters must be at least 18 years of age. Note that competition will be held in a Cafe/Restaurant/Bar. Law of Republic of **Singapore** that a person must be at least 18 years of age to enter the bar with a valid (ID) or passport must be presented. For resident of Singapore, ID, Driving License, for all foreign national only passport is accepted. (Attire Long Pants/Shirt/Shoe to enter Cafe/Restaurant/Bar/Club in **Singapore**).
2. All Flair Bartenders "**are required**" to attend the Briefing meeting on the "**5th May**" at the "**HARD ROCK CAFE**" 50 Cuscaden Road, #02-01 HPL House, Singapore 249724 – **City of SINGAPORE Time at 6pm**.
3. All Bartenders have to fill in the **Registration form/ Cocktail Recipe** by **15th April 2018**.
4. The Number of competitors is limited up to **35** bartenders.
5. Each Bartender will have **4 minutes** for the Qualifying round and **7 minutes** show time in the Final round.
6. Time for setting up the bar on the stage for the Qualifying round and Final round is **2 minutes** (We will have 1 bar for preparation setup and 1 bar on the stage - ready for show).
7. **Top 10 from the Qualifying round advance to the Finals.**
8. All cocktails summated recipe will remain the property of the Barstylez and Brands Sponsor for this event.
9. Barstylez reserves the right to have the final decision, any other matter relating to the judging of the Barstylez World Bartender Championship 2018 "The Big Match" – Where Asia Meets the Rest of the World.
10. There will be competition T-shirt provided for each bartender. (Please specify the size in the registration form).



2.0 Cocktail Rules (Flair Category)

- 2.1 **In Qualifying round**, Bartenders have to make **two** cocktails of the same using Working flair technique and Exhibition Flair. **Minimum of 30ml Bols Genever in The Cocktail Creation.**
- 2.2 **In Final round**, Bartenders have to make **two** cocktails of the same using Working flair technique and Exhibition Flair and must create a new Cocktail Creation. (You will not be able to use the Qualifications Creation Cocktail; At least 3 Different Ingredients must be New) **Minimum of 30ml Bols Genever in the Cocktail Creation.**
- 2.3 Homemade Sweet & Sour Mix is not allowed, Please use Finest Call Sweet & Sour Mix as 1 ingredient.
- 2.4 Homemade Simple Syrup and Egg White is allowed.
- 2.5 Infusion, Homemade Liqueur and Homemade Flavour Syrup is not allowed.
- 2.6 Cocktails (Must Serve In Proper Serving) – Half Full or Less **will not be judged**.
- 2.7 **Penalty of 30 Points (No Sponsor)** will be given for not Putting **Bols Genever** in the Drink. (However, low points on cocktail will still be given for Tasting). Bartenders is not allowed to put their Edible Garnish Ready on the glass! You will be marked a Miscellaneous.
For Example: Rimmed of Glass must be prepared during your routine.
- 2.8 Best Cocktail will be Chosen from the Qualifying Round.
- 2.9 Glassware's is to prepare by Bartenders. Organiser will not be providing any glassware.
- 2.10 There will be basic bartending tools provided; like ice scoop, strainer etc.



3. Flair Rules

- 3.1 The running order of competitors will be drawn during the briefing.
- 3.2 There will be Soft Boxes Lightings on stage area.
- 3.3 Music must be provided at the briefing meeting in CD audio format (MP3, USB drive or mobile phone will not be accepted) in its own case, properly labeled with your name and track number. It is highly recommended that you bring more than one copy of your music with you in case it is damaged or unreadable. Organisers, WFA and event staff are not responsible for damaged or unreadable music.
- 3.4 2 Bar backs is only allowed on stage with Competition T Shirt ON.
- 3.5 Bartenders will not be allowed to wear logos of any companies conflicting with the sponsors of the event. (Barstylez will provide Competition T Shirt). All Bartenders or Barbacks must wear competition T- shirt at all times.
- 3.6 No Short Pants/Slippers is allowed on stage.
- 3.7 Qualifying/Final round Results & Award Ceremony – All Bartenders need to standby at the competition Venue/ Area for Results/Awards Ceremony. (Please Take Noted and Take it seriously – Absentees will lead to Disqualified given of Disrespect to the Competition/Organiser!).
- 3.8 Bartender have to flair using sponsor product (Either – Bols Genever / Bols Liqueur/ Monin Syrup / Finest Call / Real Ingredients) in their original bottle packaging for at least **10%** of the time on stage (For Qualifying round – a minimum of **24 Seconds**, for final – a minimum of **42 Seconds**).
- 3.9 All bottles used in the working flair must be set in at least “**half full**” bottle of liquid (We’ll check & supply all working flair bottles)



- 3.10 All Bottles used in the exhibition flair must be set in at least “**15ml (1/2oz)**” of liquids
- 3.11 ALL **syrops/** will be stored in half full bottles.
- 3.12 The Officials/Committee of **Barstylez** will Injected or filled up the bartender Working Flair Bottle “half full’ & Exhibition bottle“15ml” before they go up on stage. (All bottles will be check by them for approval).
- 3.13 Craft Bottle/ Shooter Glass/Etc – All Ingredients that store on these bottles must be filled up at Least a minimum of 60ml.(Bartenders are not allowed to pour the whole Ingredients from these bottles into the drink, Deductions Judges will want to take note on how many ML that the bartender pour into their drinks according to the recipe. Basically no pre-measuring your ingredients.
- 3.14 Metal pour spout is required on the working flair bottles. Any free flow pouring can be used on all exhibition flair bottles. Pour spouts can taped in place, as long as they are not restricting the flow of liquid. Taping is allowed at the edge surround the rubber, so that the pourers won’t fall off, Not The Neck of the Bottle. (Sharp Edges Can be Taped, but not the whole neck!)
- 3.15 All Bottles MUST Have Pour Spout. (Even if the Bartender is not using it for Flair) Unless pourer does not fit into Sponsor Bottle.
- 3.16 All Bartenders must bring their clear bottle and other products that are not sponsor from the competition for their Cocktail Creation, organiser will not be providing the spirits or other products. (However the competitors are encouraged to bring extra of their own glasswares/bottles in case of disappointment of breakages) Organiser will provide Only Sponsors products. NO Competing Brands Allowed!
- 3.17 All sponsor bottles used must have their original brands intact. No competing brands to the sponsors may be used. No empty bottles can be included in the bar competition setup.



- 3.18 Sponsors' bottles and Shaker's presented on stage must be new, clean and with current label. Bottles with old label or dirty label must not be used.
- 3.20 Bartenders can use as many and any clear bottle, un-tinted clear bottles for their own choice of liquid. These bottles must have all branding removed. Each competitor choice bottle can have no more than two (2) strips of tape, and **ONLY** competition stickers "**The Big Match 2018 is allowed!**" (Strictly no other stickers!) Organiser will provide Maximum of **10 Stickers** Per each bartender.
- 3.21 1 Sticker Label (Paste Front Only) for each Mystery Bottles. (Strictly no 2 stickers label for each mystery bottles.
- 3.22 Once a product has been poured from a bottle, the bottle may not be used again for flaring.
- 3.23 All the juices will be stored in store & pours and will be provided by the organizer, but if needed bartenders can store them in mystery bottles
- 3.24 Shakers or Bottles which are used during their routine, and drop at the bar/Ice Bin or even accidentally dropped and Barback catches it, It will consider a DROP (on Each of the Item).
- 3.25 No fire tricks of any kind will be allowed.
- 3.26 Bartenders can set up the competition bar (portable bar station – see the picture below) anyway they choose.



4. PRIZE MONEY

Champion – SGD \$2000 + Infamous Barstylez World Championship Belt + Trophy + Certificate + WFA Grading Black Level Shaker

2nd Place - SGD \$1500 + Trophy + Certificate + WFA Grading Black Level Shaker

3rd Place - SGD \$1200 + Trophy + Certificate + WFA Grading Black Level Shaker

4th Place - SGD \$1000 + Trophy + Certificate + WFA Grading Purple Level Shaker

5th Place - SGD \$500 + Trophy + Certificate + WFA Grading Purple Level Shaker

6th Place – SGD \$300 + Trophy + Certificate + WFA Grading Purple Level Shaker

7-10th Place - Trophy + Certificate

BIG ASS MOVE - \$100

Best Cocktail – Barstylez Bartools + Certificate

Best Asia Flair Bartender - Infamous Barstylez Asia Championship Belt

5.0 The Registration/Fees & Payment

5.1 All bartenders have to fill the **registration form/Cocktail Recipe** and send their **flight Itinerary** and send it to shahmil.lin@barstylez.com until **“15th April 2018”** before **2359pm (Singapore Time)** to reserve their spot to the competition.

5.2 If for some reason somebody is not sure of his/her participation, please do not register as the number of registration is limited.

5.3 Registration Fees is **SGD \$50** to compete in 1 Category. (Fees Include Competition T-shirt)

Payment to made during in Technical Briefing.

5.4 All competitors/Judges are required to attend the Briefing on the **5th May 2018** at the **“HARD ROCK CAFE”** 50 Cuscaden Road, #02-01 HPL House, Singapore 249724 – **City of SINGAPORE** at **5pm**.



5.5 All Travel, Accommodation and Food Costs are Bartenders Responsibility in this Event.

Important Notes: **HOTEL RECOMMENDATIONS (NEARBY & CHEAP)**

Book on Agoda Website: [Best Recommendation](#) (Orchard Parade Hotel) –***2 Mins Walk to Competition Venue*** <http://orchardparade.com.sg/>

Bliss Hotel Singapore (Chinatown)

Opera House Hotel (Chinatown)

Hotel 81 (Chinatown)

Park 22 Hotel (Keong Siak)

Hotel 1929 (Keong Siak)



Barstylez World Bartender Championship 2018 "The Big Match" Where Asia Meets The Rest Of The World – Competition Rules & Information (FLAIR CATEGORY)

THE WFA SCORING SYSTEM WILL BE USED

As this is a WFA Grand Slam competition the WFA scoring system will be used. Each Grand Slam competition is different so we have allocated the following scores for each category.

Over the years we have seen flair bartending grow to the extreme level it is at now. Competitions are becoming more and more difficult to judge between one person and another, which is why we have to stay up to date with the current trends in the bar trade and to encourage you as a competing bartender to have as much freedom on stage to do what YOU want to do.

With the inclusion of different styles of competitions coming out now, it is important that we structure the Grand Slam scoring system so that you as a bartender know what to expect from these types of competitions.

Grand Slam competitions are 100% Flair Bartending competitions, and so the new scoring system will focus on that, so you as a Bartender, are free to go on stage and show us what YOU think is the best way to flair.

You will still be required to make real drinks at some point during Grand Slam comps, but at the same time, we want to see YOUR best moves, YOUR style and YOUR ideas on flair bartending, not what everyone else is doing.

With all that in mind we are going back to the old school, but simplifying things to give you the freedom you need on stage. The categories are no longer split into FLAIR & ENTERTAINMENT. The four categories will be marked taking into account your WHOLE ROUTINE.

Please read the info about the categories carefully and let us know if you have any questions by emailing tom@worldflairassociation.com for more details.



Originality - 50

This is what flair bartending is all about. Showcasing your original moves, ideas and shows whilst making amazing drinks. Flair is so diverse and is constantly changing every year, so we want to see what you have to offer.

Do you have your own moves, your own style and type of music. What about the way you move, and how you present yourself. Are you bringing something new to the stage or just copying what you have seen other bartenders doing?

Being original, is showing us your character, personality and imagination through your flair and skills. It's not about doing everything that you have seen someone else doing.

Difficulty - 70

We're sure many people will like to see this category come back into play. We do like to see "big" moves, and we like to see difficult moves as it helps progress the art of performance flair bartending. This doesn't mean that being difficult means you are going to win the competition though.

Being difficult isn't the only part about your routine that you should focus on, and picking up multiple objects doesn't necessarily mean you are being more difficult.

Judges will be looking for your sequences, not just your moves. For example, a bottle and tin sequence can be a lot more difficult than a six tin bottle move.

Remember this is how difficult your who routine is this so it also comes down to how difficult is the show you are performing. For example, flairing to the music with difficult moves is much harder than just performing a hand stall, or dancing to the music.

Choreography - 70

Many years ago flair routines were made up on the spot. Bartenders used to freestyle all the time, and sometimes this worked, but many times it didn't. We've reached an age of flair, where 95% of the bartenders are making a routine, to music.

The music is a large part of your routine, and something that should be unique to YOU. Flowing with that music and taking the crowd on a journey for 5 mins is what you need to think about. You have control over the audience for the time you are on stage, and a well choreographed routine will bring the best performance you can give.



In this category we will be looking at how balanced your routine is. The fumbles you make will bring your points down here, and the smoothness of your routine will effect your score.

Relevance - 20

This a new category, and something that judges have been asking to put into the scoring system for a while. We see many moves and routines that are great, but have no link with the making of their drink, or no “relevance”. This means, is what you are doing on stage important to the making of the drink, or are you just throwing bottles around.

The opposite of relevance is irrelevant and a perfect example of being irrelevant is flairing with 4 bottles and then not using them in the making of your drink.

You must think about this category when you are deciding on your big and difficult moves. If you pick up multiple objects and then don't use any of them towards the making of your drink then there is no relevance. If you are going to perform big moves, then think about how that move is important to the making of your drinks.

Essentially, this category should make you think more about your bartending technique and the objects you are using. Do you flair EVERYTHING you touch, or are you simply throwing bottles and tins around?

In the words of one fo the Co Founders of the WFA (Andy Collinson):

“If what you do on stage doesn't go towards making a drink, then you might as well be throwing around banana's”



Tasting (Total 50 points) – Your Own Creation Cocktail

Appearance – 10

The choose glassware and general visual appearance of a good cocktail and garnish affect its appeal and points will be awarded accordingly,

Aroma/Freshness– 10

The intensity and variety of flavours of the cocktail should be appealing and entice the drinker.

Hygiene & Technique – 10

Smoke Gun, Throwing, muddler, Stir, Shake, Etc

Taste & AfterTaste – 20

A perfectly balanced cocktail is divine. Is the drink too sour, too sweet or is it superbly balanced? How long is the after taste? Can you feel all the ingredients and how the different tastes play with each other?



Penalties

Spills - NO deduction

Drops (2) Every drop counts. Two objects stuck together will count as one.

Miscellaneous (QUALIFYING AND FINALS) – (3) This section is for those moments when a bartender does something which is ‘wrong’ such as scooping glass with a glass. Something which the judges don’t expect but still deserves a deduction for. This is also for specifications you miss during the making of your cocktail.

Sponsor flair (QUALIFYING AND FINALS) – (30) A judge will start a stopwatch as soon as the bartender picks up the sponsor bottle. As soon as the bartender let go the bottle and drops it, the timer will stop. When the bottle is used again the time will start again. We suggest making sure that bartenders plan more than 10% to ensure they don’t get deducted here because of drops or other mistakes that can occurs.



IMPORTANT NOTICE

Competitors may be stressful times and everyone wants to do their best, but remember everyone is in the same boat, so remember to treat everyone with respect.

The competition staffs are there to help you at the competition. If you are rude or arrogant towards them, you may face disqualification.

Any rudeness or disrespect towards other competitors can face disqualification. This can be anytime throughout the competition, in the practice area, on stage or whatever.

Try and help out other competitors whenever you can. It is always recommended to bring your own equipment, so if you are not willing to lend that out, explain politely to your fellow competitor to ask the organizational staff to help them out.

Announcement of Results

This is a big moment for everyone, whether it is announcing the finalist or the overall winners. Everyone is nervous and everyone wants to win. If you are not happy with your placement, **DO NOT** walk off stage in a huff. Collect your prize and wait for the all clear to get off the stage once all announcements are done. Be Professional.

When it comes to announcements please wear either the competition t-shirt or your sponsor or representative's attire. We do not want to see you in your shirt ready for a night out.



Competition Tools

- **Bar** - Use custom made bar (Portable Par- see picture below)
- **Bottles** - Bartenders are encouraged to bring their own empty bottles.
- **Glassware** – Organiser will supply Basic glassware (rocks, high-ball). Bartenders are encouraged to bring own glassware in order to prevent disappointment and to encourage creativity.
- **Juices** – Apple, Lime, Pineapple, Cranberry, Orange, Fresh Lemon Juice, Fresh Lime juice

PORTABLE BAR WE WILL BE USING



Barstylez World Bartender Championship 2018 "The Big Match" Where Asia Meets The Rest Of The World – Competition Rules & Information (FLAIR CATEGORY)



(WE WILL USE LONG SPEEDRAIL- MAXIMUM 15 BOTTLES)

PRODUCT LIST AVAILABLE



MONIN SYRUPS

- 1) Asian Lemon Grass
- 2) Green Apple
- 3) Kiwi
- 4) Melon
- 5) Passionfruit
- 6) Rose
- 7) Chai Tea
- 8) Cherry Blossom
- 9) Cucumber

- 10) Elderflower
- 11) Hibiscus
- 12) Lavender
- 13) Pink Grapefruit
- 14) Spicy Mango
- 15) Violet
- 16) Caramel
- 17) Cinnamon
- 18) Hazelnut
- 19) Macadamia
- 20) Vanilla



BOLS LIQUEUR





- 4) Bols Blue Curacao
- 5) Bols Cherry Brandy
- 6) Bols Crème De Bananes
- 7) Bols Crème De Cassis
- 8) Bols Dry Orange



- 11) Bols Maraschino
- 12) Bols Peach
- 13) Bols Triple Sec
- 14) Bols Watermelon
- 15) Bols Yoghurt

BOLS GENI



FINEST CAI MIXES

- 1) Stra
- 2) Pea
- 3) Mango Puree Mix
- 4) Passionfruit Puree Mix
- 5) Banana Puree Mix
- 6) Raspberry Puree Mix
- 7) Water Melon Mix
- 8) Sweet & Sour Mix

COCKTAIL

REAL COCKTAIL INGREDIENTS

- 1) COCO REAL – Coconut
- 2) Agave
- 3) Blueberry
- 4) Strawberry
- 5) Raspberry



ALFRESH JUICES

- 1) Lime Juice
- 2) Pineapple Juice

- 3) Apple Juice
- 4) Fresh Lemon Juice
- 5) Fresh Lime Juice
- 6) Passion Fruit Juice

Barstylez World Bartender Championship 2017

“The Big Match”

Where Asia Meets the Rest of the World

Is

Organized By



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