

barstylez
INTERNATIONAL BARTENDER
CHAMPIONSHIP
The Big Match
COCKTAIL X FLAIR
WHERE ASIA MEETS THE REST OF THE WORLD
2019
10 - 12 MAY
**ASIA COCKTAIL
INTERNATIONAL FLAIR**
VENUE : SINGAPORE COCKTAIL FESTIVAL VILLAGE, EMPRESS LAWN
Maximum Participants: Asia Cocktail (25) / International Flair (40)

10 MAY	11 MAY	12 MAY
ASIA COCKTAIL (BRIEFING) 1400pm	INTERNATIONAL FLAIR QUALIFIER	ASIA COCKTAIL FINAL
ASIA COCKTAIL QUALIFIER	1600pm - 2230pm	1600pm - 1800pm
1600pm - 2100pm		INTERNATIONAL FLAIR FINAL
INTERNATIONAL FLAIR (BRIEFING) 2130pm		1830pm - 2200pm

SUPPORTING PARTNERS
SICC F ASIA BAR ACADEMY GRAND SLAM WFA FLAIR BARTENDING WORLD CHAMPIONSHIP

SPONSORS
Stoli DaVinci GOURMET 郎 ART OF MIXING GIFFARD FRANCE

For Overseas Participants Registration, Please Email: shahmil.jin@barstylez.com

Barstylez International Bartender Championship 2019

"The Big Match"

Where Asia Meets the Rest of the World



Competition Rules & General Information

The Introduction

Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World makes its home this year at the Singapore Cocktail Festival Village, With a tough format Competition rules and with some of the best judges in the world on the judging panel, with bartenders from over 22 countries getting their challenge on across 2 Categories - Asia Cocktail & International Flair.

Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World is the first **WFA Grand Slam competition** of the year in ASIA.

Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World will be held on **10-12 May 2018** at the “Singapore Cocktail Festival Village, Empress Lawn” 10 Empress Pl, Singapore 179555



Competition Schedule

DAY 1

10th May 2019: International Flair Competition Briefing (2130pm – 2230pm)

All Competitors/Judges to be arrive before 2000pm

*****IMPORTANT NOTICE***Please Contact Shahmil Lin @+6590078676 or FB Messenger upon your arrival (To Collect Your Wristband) to enter the Singapore Cocktail Festival Village (Exclusively for 3 Days/Please do not lose your Wristband)**

DAY 2

11th May 2019: International Flair Qualifier (1600pm – 2230pm)

All Competitors/Judges to be arrive 1400pm

DAY 3

12th May 2019: International Flair Final (1830pm – 2230pm)

***All Finalists*/Judges to be arrive 1500pm - Please Submit Your Final Cocktails recipe by 1500pm**

DAY 4 – (END OF COMPETITION/FREE & EASY – IF YOU WISH TO EXTEND YOUR STAY IN SINGAPORE)

13th May 2019: Legendary Christian Delpech (Flair - Guest Bartending @ Gem Bar – 10 Ann Siang Hill, Singapore 069789 – 8pm-12am (Dj with Latin Music)



Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World will have a Qualifier round and the Final round. The time limit is **4 minutes** for the Qualifier round and **7 minutes** for the Final (Top 10 Finalists). In Both rounds, the bartender must make 2 of the same cocktails. **(For Final round, Finalists must create a New Cocktail Recipe and must be different from the Qualifier Round Cocktail)**

The general main spirit of this event **in the Flair Category** is “Stolichnaya Vodka” and “**Lang Jiu**” – A Chinese Baijiu.

“**DaVinci Gourmet**” as our exclusive syrups flavor and Purees, “**Giffard Liqueur**” as our exclusive Liqueur, sponsors for the event!

All information and updates about this event, is available at Barstylez Website and WFA Website

www.barstylez.com & www.worldflairassociation.com

The Competition will be streamed Live. More details will be updated to a nearer date of the competition.



SHARE IS CARE

The Main Competition organiser is Barstylez. They have been supporting flair for a number of years now, so let's show our support back to them.

Our sponsors are: Stolichnaya Vodka, Langjiu, DaVinci, Giffard

SOCIAL MEDIA

As a competitor, you are an ambassador for flair tending, for the competition and for the sponsors. Be proud of what you do and share related content through your own social channels using the appropriate hashtags and handles provided in the table below.

#Barstylez	#BarstylezTheBigMatch	#Singapore
#WhereAsiaMeetsTheRestOfTheWorld	#WFAGrandSlam	
#BarstylezInternationalBartenderChampionship	#Flairtending	

It will be GREAT if you can Hashtags the Brands Sponsors.

Facebook page :www.facebook.com/barstylez

Instagram: www.instagram.com/barstylez_official



1.0 The General Rules

- 1.1 Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World is part of 2019 WFA Grand Slam Championship.
- 1.2 WFA Grand Slam Rules & Scoring apply throughout unless otherwise specified in these materials.
- 1.3 WFA Grand Slam points will be awarded to final placement of all participators.
- 1.4 All Bartenders/Judges “**are required**” to attend the International Flair Briefing.
- 1.5 All Bartenders as well as their supporters must be at least 18 years of age. *Note that competition will be held outdoor in a tentage*.
- 1.6 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 all foreign national only passport is accepted. (Attire Long Pants/Shirt/Shoe to enter Cafe/Restaurant/Bar/Club in **Singapore**).
- 1.7 **All Bartenders MUST wear Attire Long Pants/Competition T-shirt/Shoe on stage.**
- 1.8 All Bartenders have to complete **Registration** through WFA Website: www.worldflairassociation.com before **30th March 2019** and Qualifier **Cocktail Recipe** to shahmil.lin@barstylez.com by **15th April 2019**.



- 1.9 The Number of Bartenders is limited up to 40 on a first come first serve basis only.
- 1.10 Each Bartender will have 4 minutes for the Qualifier round and 7 minutes show time in the Final round.
- 1.11 Time for setting up the bar on the stage for the Qualifier round 2 minutes and Final round is 3 minutes. (We will have 1 bar for preparation setup and 1 bar on the stage - ready for show).
- 1.12 Top 10 from the Qualifier round with the highest points advance to the Final.
- 1.13 All cocktails summated recipe will remain the property of the Barstylez and Brands Sponsor for this event.
- 1.14 Barstylez reserves the right to have the final decision, any other matter relating to the judging of the Barstylez International Bartender Championship 2019 “The Big Match” – Where Asia Meets the Rest of the World.
- 1.15 There will be competition T-shirt provided for each Competitors & **Finalists** (Please specify the size in the registration form).



2.0 Cocktail Rules

- 2.1 Bartenders may use both working and exhibition flair techniques in any order for making both cocktails.
- 2.2 Your cocktail will be tasted in both rounds. So, make sure you put a lot of care and attention into them.
- 2.3 **In Both Qualifier & Final Round**, Bartender have to make 2 cocktails of the same on stage. (4 of These Products must be use in YOUR Cocktail minimum 15ml Stolichnaya Vodka, minimum 15ml Langjiu – Baijiu, minimum 5ml Davinci, minimum 5ml Giffard Liqueur) No Competitive Product to be Use.
- 2.4 **In Final round**, Bartenders have to create a “New Cocktail Creation” (You will not be able to use the same Cocktail from the Qualifier round. (4 of These Products must be use in YOUR Cocktail minimum 15ml Stolichnaya Vodka, minimum 15ml Langjiu – Baijiu, minimum 5ml Davinci, minimum 5ml Giffard Liqueur) No Competitive Product to be Use.
- 2.5 **Homemade flavours Is allowed unless sponsors product is not available (Please see below Product List), However, Cocktails Must consist of Davinci and Giffard Liqueur.**
- 2.6 Infusion is **not** allowed.
- 2.7 Egg White is allowed.
- 2.8 **Any Bartenders seen to ‘bending’ the rules or ‘cheating’ by pre-mixing their cocktail beforehand will be immediately disqualified from the competition.**
- 2.9 Cocktails (Must Serve in Proper Serving).
- 2.10 Bartenders is not allowed to put their Garnish Ready on the glass! You will be marked a Miscellaneous. (For Example: Rimmed of glass must be prepared during your routine).

- 2.11 Best Cocktail will be Chosen from the Qualifier Round.
- 2.12 `Glassware's is to prepare by Bartenders. Organiser will not be providing.
- 2.13 There will be no bartending tools provided, please bring your own bartending equipment to prevent disappointment and failure.
- 2.14 The organizer will provide iced cubes and crushed ice only.
- 2.15 There is not need to put Coaster or Napkins.

3.0 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. Organiser and event staff are not responsible for damaged or unreadable music.
- 3.4 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 Competitors or Barbacks must wear competition T- shirt at all times.
- 3.6 Qualifier & Final round Results & Award Ceremony – All Bartenders need to standby at the competition Venue/ Area for Results/Awards Ceremony.– Absentees will lead to Disqualified given of Disrespect to the Competition/Organiser).



- 3.7 Bartenders have to flair using sponsor product (**Lang Jiu – Baijiu, DaVinci**) in their original bottle packaging for at least **10%** of the time on stage (For Qualifier round – a minimum of **24 Seconds**, for final – a minimum of **42 Seconds**. (**Any of these 2 Products Flair** will be counted as Sponsor Flair)
- 3.8 **There will be a Best Lang Jiu Baijiu Move in the (Qualifier Round).**
Note – Bottle size is 500ml, With Ball Bearing – Pour Spouts is unable to insert. Bottle cap to be taken off while flairing.
- 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 – DaVinci Stolichnaya Vodka and DaVinci Syrup/Puree)
- 3.10 Lang jiu – Baijiu can be set at least “**15ml (1/2oz)**” of liquid.
- 3.11 All Bottles used in the exhibition flair must be set in at least “**15ml (1/2oz)**” of liquid.
- 3.12 ALL **syrops/** will be stored in half full bottles.
- 3.13 The Officials/Committee of **Barstylez** will Injected or filled up the Competitors Working Flair Bottle “half full’ & Exhibition bottle “15ml” before they go up on stage. (All bottles will be check by them for approval).
- 3.14 Metal pour spout is required on the working flair bottles. Any free flow pouring can be used on all exhibition flair bottles. Pout spouts can taped in place, as long as they are not restricting the flow of liquid. Tapping 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 Tape, but not the whole neck!)

- 3.15 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.(However the bartenders 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!
- 3.16 ONLY Sponsors PRODUCTS that stated in the product list is available. Organiser will provide. (You are not able to bring your own DaVinci/Giffard Flavours that is not stated on this!).
- 3.17 **Competing Brands Bottles are not allowed for flaring.**
- 3.18 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 2019 is only allowed!”** (Strictly no other stickers!) Organiser will provide Maximum of **10 Stickers** Per each bartender.
- 3.19 1 Sticker Label (Paste Front Only) for each clear- Bottles. (Strictly no 2 stickers label for each mystery clear bottles.
- 3.20 Bartenders can set up the competition bar (portable bar station – see the picture below) anyway,they choose.



4.0 Prize Money – 7500 USD\$



Champion – 2500 USD\$ + Barstylez World Championship Belt + Trophy + Certificate



2nd Place - 1500 USD\$ + Trophy + Certificate



3rd Place - 1000 USD\$ + Trophy + Certificate



4th Place – 800 USD\$ + Trophy + Certificate



5th Place – 500 USD\$ + Trophy + Certificate



6th Place – 300 USD\$ + Trophy + Certificate

7th Place – 200 USD\$ + Trophy + Certificate

8th Place – 100 USD\$ + Trophy + Certificate

9th Place – 100 USD\$ Trophy + Certificate

10th Place – 100 USD\$ Trophy + Certificate

Best Cocktail (Qualifier) – 100USD\$ + Certificate

Best Langjiu Move (Qualifier) – 100USD\$ + Certificate

Asia Champion – 100 USD\$ + Barstylez Asia Championship Belt + Certificate

Female Champion – 100 USD\$ + Barstylez Female Championship Belt + Certificate

5.0 The Registration/Fees & Payment

- 5.1 All Participators have to complete **Registration** through WFA Website: www.worldflairassociation.com before **30th March 2019** and Qualifier **Cocktail Recipe** to shahmil.lin@barstylez.com by **10th April 2019**.
- 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 **\$50 USD** to compete in 1 Category. (Fees Include Competition T-shirt) Payment to made during in Technical Briefing, Please prepared Registration Fees in advance. (Fees is to made by USD\$ Only)
- 5.4 All competitors/Judges are required to attend the Briefing on the **10th May 2019** at the “**Singapore Cocktail Festival Village, Empress Lawn**” 10 Empress Pl, Singapore 179555

10th May 2019: International Flair Competition Briefing (2130pm – 2230pm)

All Bartenders/Judges to be arrive before 2000pm

*****IMPORTANT NOTICE***Please Contact Shahmil Lin @+6590078676 or FB Messenger upon your arrival (To Collect Your Wristband) to enter the Singapore Cocktail Festival Village (Exclusively for 3 Days/Please do not lose your Wristband)**



5.5 All Travel, Accommodation and Food Costs are Bartenders Responsibility in this Event. Important Notes: **HOTEL RECOMMENDATIONS (NEARBY & CHEAP)**

Book on Agoda/Booking Website: Best Recommendation

PLEASE DO NOT HESITATE TO CONTACT SHAHMIL LIN, IF YOU HAVE ANY QUESTIONS

- **Boss Hotel (Jalan Sultan)**
- **Bliss Hotel Singapore (Chinatown) – Nearby All Cocktails Bar**
- **Hotel 81 (Chinatown) – Nearby All Cocktails Bar**
- **Park 22 Hotel (Keong Siak) – Nearby All Cocktails Bar**
- **Hotel 1929 (Keong Siak) – Nearby All Cocktails Bar**
- **Hotel Bencoolen (Bencoolen Street)**
- **Hotel V Bencoolen (Bencoolen Street)**

(PLEASE CHECK WITH THE BARTENDERS WHO PARTICPATE IN THE COMPETITION, WHETHER TO SHARE FOR A ROOM)



COCKTAILS BAR RECOMMENDATIONS IN SINGAPORE

- 1. The Old Man Sg (55 Keong Siak Rd, #01-04, Singapore 089158) –
No.5 Best Bar In Asia 2018 (newly Open in Sg – 2 Weeks)**
- 2. Tippling Club (38 Tanjong Pagar Rd, Singapore 088461)
No.7 Best Bar In Asia 2018**
- 3. Atlas (600 North Bridge Rd, Parkview Square, Singapore 188778)
No.4 Best Bar In Asia 2018**
- 4. Native (52a Amoy St, Singapore 069878)
No.8 Best Bar In Asia 2018**
- 5. Operations Dagger (7 Ann Siang Hill, #B1-01, Singapore 069791)
No.19 Best Bar In Asia 2018**
- 6. Oxwell & Co (5 Ann Siang Rd, Singapore 069688)
– Cocktails on taps & Roof Top**
- 7. Smoke & Mirrors (1 St.Andrew's Rd, #06-01 National Gallery Singapore
178957) – Cocktails with great View**
- 8. Employees Only Singapore (112 Amoy St, Singapore 069932)
No.23 Best Bar In Asia 2018**
- 9. Jigger & Pony (165 Tanjong Pagar Rd, Amata Hotel, Singapore 088539)
No.42 Best Bar In Asia 2018**
- 10. Manhattan (1 Cuscaden Rd, Level 2 Regent Singapore, 249715)
No.1 Best Bar In Asia 2018**
- 11. Nutmeg & Clove (10, Ann Siang Hill, Singapore 069789)
No.33 Best Bar In Asia 2018**
- 12. The Other Room (320 Orchard Rd, #01-05 Marriott Tang Plaza Hotel,
Singapore 238865)
No.50 Best Bar In Asia 2018**



13. Gibson Bar (20 Bukit Pasoh Rd, 2nd Floor, Singapore 089834)
No.22 Best Bar In Asia 2018

14. Flagship (20 Bukit Pasoh Rd, 2nd Floor, Singapore 089834)

15. Tess Bar & Kitchen (38 Seah St, Singapore 188394)

16. D.Bespoke (2 Bukit Pasoh Rd, Singapore 089816)
No.32 Best Bar In Asia 2018

17. 28 Hong Kong (28 Hongkong St)
No.12 Best Bar In Asia 2018

18. Antitode (2 Stamford Rd, Level 1, Singapore 178882)

19. Junior The Pocket Bar (43 Tanjong Pagar Rd, Singapore 088464)

20. The Monarchy (56 Tras St, Singapore 078995) – Newly Open 1 month

**21. Gem Bar (10 Ann Siang Hill, Singapore, 069789) – Christian Delpech – Flair
Guest Bartender 13th May (Monday)**

MAP LINK OF COCKTAILS BAR IN SINGAPORE:

https://www.google.com/maps/d/edit?mid=1y7stk8j4HNZyqww-R68xmmRYzeNqY_tJ&usp=sharing



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 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 as 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 same 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 tomek@worldflairassociation.com for more details.



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 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 six tin bottle move.

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

Originality – 70

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 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 some else doing.

Choreography – 40

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're reached an age of flair, where 95% of the bartenders are making a routine, to the 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 is 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 flaring 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 of the Co founders of the WFA (Andy Collinson):

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

Tasting (Total 50 points) – Your Own Creation Cocktail

Appearance – 10

The choice of 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.

Cocktail Technique – 10

Smoke Gun, Throwing, muddler, Stir, Shake, Etc (Example: A Good Shake, very well executed techniques/original-creative technique link to making cocktails)

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 – (Cocktail)

MISSING STOLICHNAYA VODKA OR LANGJIU – BAIJIU – YOUR DRINK WILL NOT BE SCORE! 0 Points

Finalists using same Cocktails from the Qualifier Round will Penalize of -20 Points

PENALTIES (Flair)

Spills – No Deduction

Drops – No Deduction

Breaks - No Deduction

Miscellaneous (QUALIFYING & FINALS) – (4) 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 & FINALS) – (20) 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 occur.

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.
- **Juices** – Pineapple, Apple Juice, Fresh Lemon Juice, Fresh Lime juice



PORTABLE BAR WE WILL BE USING



(WE WILL USE LONG SPEEDRAIL- MAXIMUM 15 BOTTLES)

THE PRODUCT LIST

Stolichnaya Vodka (700ml) Bottle Half fill – For Working Flair



Lang Jiu – Baijiu (500ml)/ 53% ABV

(Bottle with Ball Bearing – Please Take Note, Not able for ****Pourers****,
Flair with No Bottle Cap^{***}) Minimum 15ml/Can be set as Half Full



Honghua Lang
(Aged 10 years)



NATURAL FERMENTATION OF HONGHUA LANG 中国高端酱酒·青花郎

- Langjiu is made through natural fermentation and each of bottle needs approximately a one year production cycle.
- The production cycle involves five major steps
 1. Materials preparation
 2. Daqu(大曲) making,
 3. Fermentation
 4. Distillation
 5. Aging
- Soy-sauce flavor baijiu (酱香型白酒), such as Moutai jiu and Lang Jiu, provides a flavor that is full-bodied and has a long-lasting aroma.

DAVINCI GOURMET SYRUPS – 750ml



1. DVG BLUE OCEAN (BLUE CURACAO)
2. DVG EUROPEAN STRAWBERRY
3. DVG GREEN APPLE CAMPAGNA
4. DVG GRENADINE POMEGRANATE
5. DVG MAJESTIC MANGO
6. DVG PEACH GARDEN
7. DVG RASPBERRY RHAPSODY
8. DVG TROPICAL PASSIONFRUIT
9. DVG FRAGRANT LYCHEE
10. DVG GINGER HONEY
11. DVG BANANA CREAM
12. DVG LEMON GRASS
13. DVG LAVENDER
14. ROSE
15. COCONUT

FRUIT MIX PUREE - 1000ml



1. STRAWBERRY
2. PASSIONFRUIT
3. MANGO
4. PINEAPPLE
5. GOLDEN PEAR

INTENSE (NATURAL EXTRACTS) – 375ml



1. MEXICAN LIME
2. CHERRY BLOSSOM (SAKURA)

GIFFARD LIQUEURS - 700ml



PREMIUM LIQUEURS

- 1) BANANE DU BRÉSIL
- 2) GINGER OF THE INDIES
- 3) VANILLE DE MADAGASCAR
- 4) ELDERFLOWER

CRÈME DE FRUITS LIQUEURS

- 1) PASSION FRUIT
- 2) BLUEBERRY
- 3) CHERRY PLUM
- 4) PINK GRAPEFRUIT
- 5) PEACH
- 6) RASPBERRY
- 7) ROSE
- 8) VIOLET

CLASSIC LIQUEURS

1. COGNET AND ALMOND
2. COGNET AND CARAMEL
3. CHERRY
4. MARASCHINO
5. MELON (GREEN)
6. PARFAIT AMOUR
7. POMEGRANATE
8. TRIPLE SEC
9. CREAM DE CACAO (WHITE)
10. CREAM DE CACAO (BROWN)

SPECIALITIES

1. MENTHE PASTILLE
 2. COCOGIF – COCONUT LIQUEUR
- **Juices** – Pineapple, Cranberry, Fresh Lemon Juice (BOTTLE), Fresh Lime juice (BOTTLE)

Barstylez International Bartender Championship 2019

“The Big Match”

Where Asia Meets the Rest of the World

Is Organized By



Supporting Partners

