





GENERAL INFORMATION



Organizer	- Exquisite Bar Solutions
Date	- 30 of August 2019
Registration period	- 3rd of July - 20 th August 2019
Maximum of participants	- 30
Registration Fee	- 75 Euro
	- Payable after registration on PayPal Account
Full Camp Participants	- Participants who will take part in the entire week of Summer
	Bartenders Camp will not pay the 75 Euro registration fee.
Registration Fee Includes	- Accommodation for 1 night (Friday, 30 August 2019)
	- lunch, dinner & breakfast
	- official Summer Flair Comp t-shirt
Location	- Sunset Resort Pomorie, Bulgaria
Transportation	- Burgas Airport, Pomorie, Bulgaria
	- 10 min by car to the competition venue
Contact Information	- Luca Valentin
	valentin.luca@barsolutions.ro
	(004) 0722 376 369
	- Ionut Ivanov
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	(004) 0722 246 837



COMPETITION INFORMATION

Prizes

1st Place	900 Euro

2nd Place 400 Euro

3rd Place 200 Euro

Oficial Sponsors

Monin | Pepsi

Partners

J&B | Red Bull | Heineken | Illy | Pentru Bar | Aqua Carpatica

Schedule

- 17:00 Qualification Briefing
- 18:00 Start Qualification Round
- 20:00 Finalist announcement
- 21:00 Start Final Round
- 23:00 Award ceremony

REGULATIONS

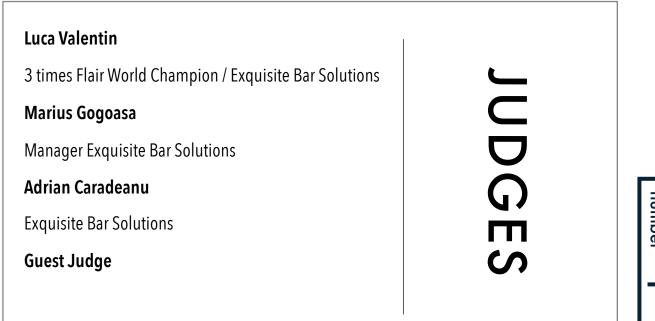
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- Summer Flair Comp is OPEN TO ALL FLAIR BARTENDERS
- In order to take part in this competition you must register at valentin.luca@barsolutions.ro
- Registration starts 3 July 2019 and ends on 20 August 2019.
- There will be only 30 spots available for this competition
- The registration fee will be paid at registration through PayPal account
- All bartenders must be present at qualification briefing
- Flair will be performed only in the designated areas. Any bartender that is flair-ing outside the designated areas may be subject of disqualification.
- The competition stage will be outdoors.
- The music for your performance must be on USB or a device with an audio jack (ex: mobile phone). The organizers will not be held responsible for any faulty or damaged players or USB sticks.
- No fire or plastic bottles will be used during your performance on stage
- The organizers will provide a limited amount of empty bottles to be used only on the stage, not for practice. It's recommended to bring your own bottles and equipment for your performance.
- The bottles used for flair must be from the sponsors list. You may use your own bottles for exhibition flair techniques with no labels and competition stickers. The personal bottles must be clean with the original labels removed before applying the competition sticker.
- We will provide stickers for bottles
- You may use tape for all your pour spouts but no more than 3 stripes (3 cm)
- A mobile competition flair bar will be used and a designated competition barback will help with set-up and ingredients.

- All competitors must wear the official competition t-shirt when performing, at finalist announcement and awards ceremony.
- Any competitor that will fail to respect any of the rules and regulations will be penalised and subject of disqualification
- In case of modifications to the rules and regulations you will be announced ahead of time
- No plastic straws are allowed in any drink.

Competition Rules

- Qualification Round Time: 4 (four) minutes
- Final Round Time: 6 (six) minutes
- Preparation time for bar set-up between rounds: 3 (three) minutes
- 6 (six) bartenders will enter the final round according to qualification results
- Competitors entry in the final round will be 6 (six) to 1 (one) according to qualification results.
- We will be using only 1 (one) bar for the competition
- Only 2 barback's are allowed on stage during the representations.
- There are no separate drinks for Working and Exhibition. Competitors can use Working and Exhibition flair techniques for both drinks.



QUALIFICATION ROUND

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- The competitor will have 4 (four) minutes to make 2 (two) drinks with working and exhibition flair techniques
- For working flair techniques all the bottles must be set half full (1/2) and only metal pour-spouts are allowed (ex. 285-50)
- No tapped pourers are allowed for working flair
- For Exhibition Flair techniques, the bottles will be set with minimum of 15 ml of liquid
- No flair with syrups is allowed for exhibition flair techniques
- Monin bottles can be used as personal bottles only without the original label and with competition sticker applied
- The Pepsi bottle can be pre-opened
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink
- Demonstration starts when the MC says GO after bartender signal
- Use of water is not allowed in any bottle. Including your personal bottles



QUALIFICATION ROUND

DRINK 1 J&B & RED BULL

Glass:	Collins filled with cubed ice	
Method:	Build & Stir	
Garnish:	No	
Ingredients:	50 ml J&B Whisky	
	Fill up Red Bull	
Serve drink on a beverage napkin No straw		

Glass: Collins filled with cubed ice	è
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- Method: Build & Stir
- Garnish: Coconut chunks
- Ingredients: 40 ml Smirnoff Vodka 20 ml Monin Coconut Liqueur

Fill-up Pepsi

Serve drink on a beverage napkin | No straw

DRINK 2 PALM TREE

FINAL ROUND



- The competitor will have 6 (six) minutes to make 3 (three) drinks with working and exhibition flair techniques
- For working flair techniques all the bottles must be half full and only metal pour spouts are allowed (ex. 285-50)
- No tapped pourers are allowed for working flair
- For Exhibition Flair techniques, the bottles will be set with minimum of 15 ml of liquid
- No flair with syrups is allowed for exhibition flair techniques
- Monin bottles can be used as personal bottles only without the original label and with competition sticker applied
- The Red Bull Can cannot be pre-opened.
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink
- Demonstration starts when the MC says GO after bartender signal
- Use of water is not allowed in any bottle. Including your personal bottles
- Organisers will NOT provide any ingredients or special glassware for your Own Creation Drink.



DRINK 1 Palm tree

FINAL
ROUND

Glass:	Collins filled with cubed ice
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Method: Build & Stir

Garnish: Coconut chunks

Ingredients: 40 ml Smirnoff Vodka 20 ml Monin Coconut Liqueur Fill up Pepsi

Serve drink on a beverage napkin | No straw

- Glass: Your choice
- Method: Your choice
- Garnish: Your choice

Ingredients: You must present you OWN CREATION drink using at least 1 ingredients from the sponsor list of your choosing and 1 Monin ingredient. You are free to use homemade ingredients.

No competitive brands are allowed in you recipe. No plastic straws allowed.

DRINK 2 OWN CREATION

DRINK 3 RED BULL

Just OPEN the Red Bull Can and serve it on a beverage napkin

SCORING SYSTEM

Flair

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

30 points - Relevance

Deductions

2 points	- drop
3 points	- improper procedures, incorrect pours, missing ingredient / garnish
30 points	- missing drink, empty bottle moves, no sponsor flair (at least one move)

Own creation cocktail

- 15 points Appearance / presentation
- 10 points Aroma
- 10 points Technique
- 15 points Balance



OWN CREATION COCKTAIL FORM

Competitiors Name:	•••
Drink name:	
Glass:	
Glass.	•••
Garnish:	••
Method:	•••
Ingredients:	
	•••
	••
	•••
	•••
	•••
	•••

