

# **18<sup>TH</sup> CHAMPIONS FLAIR CRASH**

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## GENERAL INFORMATION

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|-----------------------------|--|
| ORGANIZER                   | • Exquisite Bar Solutions  |
| DATE                        | • 27 November 2019 ( Wednesday )   |
| REGISTRATION PERIOD         | • 30 October 2019 - 22 November 2019                                       |
| MAXIMUM NO. OF PARTICIPANTS | • 40   |
| LOCATION                    | • Bucharest   Romania  |
| VENUE                       | • Champions Sports Bar & Restaurant<br>• JW Marriott Bucharest Grand Hotel |

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## CONTACT INFORMATION

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**TRANSPORTATION**

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- Henry Coanda Otopeni International Airport

**TRANSFER TO  
THE CITY**

- Express Line 783 - to city center - 7 RON ( 1.5 EUR ) price ticket for a 2 way trip

**TAXI**

- All taxis are yellow in Bucharest. Please always check if they have the official rate outside on the car (1,69 RON/KM) and make sure they have a company logo on the car.
- There is a Taxi Order System inside the airport, on the left side as you walk out after the baggage claim doors.
- We suggest Speed Taxi, Meridian Taxi, D'Artex Taxi, Leone Taxi.

**UBER**

- Uber is available in Romania.
- est. fare price - Otopeni Airport to JW Marriott Hotel - 29-39 RON (6,50-8,5 EUR)

**BOLT**

- Bolt is available in Romania.
- est. fare price - Otopeni Airport to JW Marriott Hotel - 25-35 RON (5,50-7,6 EUR)

**YANGO**

- Yango is available in Romania.
- est. fare price - Otopeni Airport to JW Marriott Hotel - 38-45 RON (8-9,5 EUR)

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## GENERAL INFORMATION

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### CURRENCY

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- Romania's official coin is the Romainan Leu (RON)
- 1 EUR = 4,75 RON
- 1 GBP = 5,50 RON
- 1 USD = 4,29 RON
- We recommend to change money in the city center and to not change inside the airport because the exchange rate is pretty low.

### ACCOMMODATION

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- We recommend that you book a room at:

#### **IBIS PARLAMENT HOTEL \*\*\***

- est. room price - 65 euro per night for a double room
- <https://www.booking.com/hotel/ro/palatul-parlamentului.ro.html>

#### **AVE VILA PARLAMENT \*\*\***

- est. room price - 35 euro per night for a double room
- <https://www.booking.com/hotel/ro/aparthotel-ss-residence-parlament.ro.html>

#### **JW MARRIOTT HOTEL \*\*\*\*\***

- est. room price - 155 euro per night for a double room
- <https://www.booking.com/hotel/ro/jw-marriott-bucharest-grand.ro.html>

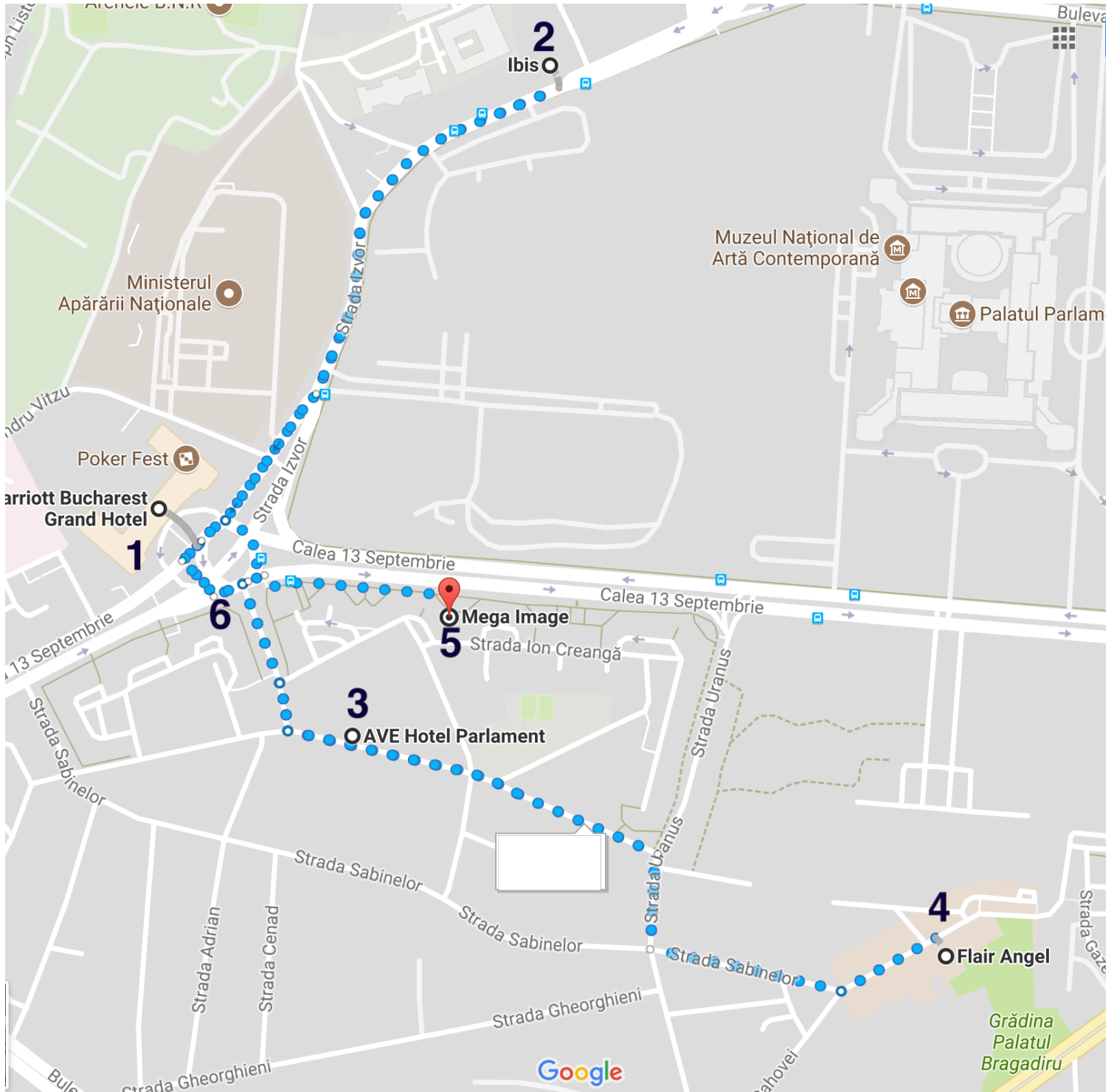
### POINT OF INTEREST

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- Map on the next page

1. JW Marriott Bucharest Grand Hotel
2. Ibis Parlament Hotel
3. AVE Hotel Parlament
4. Flair Angel Bar
5. Mega Image Supermarket
6. Chicken Staff Fast Food

## GENERAL INFORMATION



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## COMPETITION INFORMATION

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### PRIZES

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|           |          |
|-----------|----------|
| 1st Place | 2000 EUR |
| 2nd Place | 1000 EUR |
| 3rd Place | 700 EUR  |
| 4th Place | 400 EUR  |
| 5th Place | 200 EUR  |

|                       |         |
|-----------------------|---------|
| Best Jameson Cocktail | 300 EUR |
| Best Lady Act         | 300 EUR |

### JUDGES

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#### TECHNICAL JUDGES

|                  |                         |
|------------------|-------------------------|
| • Szabolcs Szoke | Flair Venture           |
| • Tony Adams     |                         |
| • Marius Gogoasa | Exquisite Bar Solutions |

#### TASTING JUDGE

|                   |       |
|-------------------|-------|
| • Ionut Frangulea | Monin |
|-------------------|-------|

#### DEDUCTION JUDGE

|                    |                         |
|--------------------|-------------------------|
| • Adrian Caradeanu | Exquisite Bar Solutions |
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### SPONSORS

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- Jameson
- Havana Club
- Monin
- Heineken
- Pepsi
- Prigat
- Red Bull

### SCHEDULE

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- Slight changes may occur during the competition timing

10:45 Meet & Greet at Craiova Meeting Room  
11:00 Qualification briefing  
12:00 Start qualification round  
19:00 Finalists announcement  
20:00 Finalists briefing  
20:30 Champions Flair Crash Opening Ceremony  
20:40 Speed Opening Round  
21:10 Final Round  
23:45 Award Ceremony  
01:00 After party at Flair Angel Bar

### REGULATIONS

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- 18th Champions Flair Crash is OPEN TO ALL FLAIR BARTENDERS
- Registration starts on 28 November 2019 and ends on 22 November 2019 . Your participation will be confirmed by an email from the organisers.
- There will be only 40 available spots for this competition.
- All bartenders must be present at qualification briefing.
- Flair will be performed only in designated areas. Any bartender that is flairing outside the designated areas may be subject of disqualification.
- There will be 2 available practice rooms inside JW Marriott Grand Hotel

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## COMPETITION INFORMATION

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- All competitors must be present in Craiova meeting /practice Room ( Just outside of Champions Restaurant front entrance ) at 10:45. No exceptions!!
- The music for your performance must be on CD ( audio format ) for the best quality of sound, or USB Flash Drive. Make sure you have a copy of your music. The organisers will not be held responsible for any damaged or unreadable CD's.
- There will be no Audio Jack connection for mobile phones.
- No fire flair and no plastic bottles will be used during your performance on stage
- The organisers 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 Standard Mobile "Flight Case" Bar will be used and a designated competition barback will help with set-up and ingredients.
- Every competitor must wear the official competition t-shirt when performing, 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
- The Speed Opening Round will be only for Romanian Bartenders
- In case of modifications to the rules and regulations you will be announced ahead of time

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## COMPETITION RULES

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- Qualification round time: 4 ( four ) minutes
- Final round time: 7 ( seven ) minutes
- Preparation time for bar set-up between rounds: 3 ( three ) minutes
- 10 ( ten ) bartenders will enter the Final Round according to qualification results
- Competitors entry in the Final Round will be 10 ( ten ) to 1 ( one ) according to qualification results.
- We will be using only 1 ( one ) bar for the competition
- Only 2 barbacks 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.
- WFA 2019 Scoring System will apply
- You will find the general WFA Scoring System here: <https://www.worldflairassociation.com/wfa/competitions/wfa-scoring-system/>



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## COMPETITION RULES

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### 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 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
- Flair with syrups is NOT allowed for exhibition flair techniques
- 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's signal
- Use of water is not allowed in any bottle. Including your personal bottles
- No plastic straws are allowed in any drinks. There is NO requirement for a straw in any of the set drinks. If you have a move of if your own Creation drink for the Final Round require a straw, please use a biodegradable/paper, metal or glass one.

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## COMPETITION RULES

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### QUALIFICATION ROUND

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#### DRINK 1

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##### Jameson & Pepsi

- Glass: Collins filled with cubed ice
- Method: Build + Stir
- Garnish: No
  
- Ingredients: 40 ml Jameson  
Fill up Pepsi
  
- Serve drink on a beverage napkin
- No plastic straw to be used in any drinks.

#### DRINK 2

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##### The Winged Champion

- Glass: Collins filled with cubed ice
- Method: Build + Stir
- Garnish: No
  
- Ingredients: 40 ml Havana Rum or "personal bottles"  
10 ml Monin flavour of choice  
Fill up Red Bull
  
- Serve drink on a beverage napkin

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## COMPETITION RULES

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### FINAL ROUND

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- The competitor will have 7 ( seven ) minutes to make 2 ( two ) drinks with Working and Exhibition flair techniques
- For Working Flair techniques all the bottles must be half full and only metal pour spots 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
- Flair with syrups is NOT allowed for Exhibition Flair techniques
- 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.

### DRINK I

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#### Irish Tea Party

- Glass: Collins filled with crushed ice
- Method: Build + Stir
- Garnish: No
  
- Ingredients: 40 ml Jameson  
15 ml Monin Syrup ( any flavour available )  
Fill up Prigat Cranberry Juice
  
- Serve drink on a beverage napkin

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## COMPETITION RULES

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### FINAL ROUND

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#### DRINK 2

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- The competitor will have to make an own creation cocktail based on Jameson Whisky.
- The cocktail will be judged by an experimented judge and the points will be added to the final scores.
- Personal bottles may be used with Jameson whiskey inside but you are required to pour in your drink from the original bottle a minimum of 10 ml and set the bottle on the bar top.
- If you use in your recipe syrups, liqueurs, juices it must be from the sponsors list and in their original bottles.
- If you use other ingredients (except syrup, liqueurs, juices) like home made bitters, purees, botanicals etc they must be stored in containers without any branding.
- No premixes are allowed (Ex: you cannot mix together sugar syrup and lime juice)
- The garnish can be prepared in advance
- The Jameson Cocktail Recipe Form must be filled and presented to the judges before you start your routine.
- The competitor must bring the Jameson Cocktail Recipe Form filled and printed in 3 ( three ) copies. 1 copy for the MC and 2 copies for the judges.

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## COMPETITION RULES

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### JAMESON COCKTAIL RECIPE

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COMPETITORS NAME .....

Cocktail Name: .....

Glass: .....

Method: .....

Garnish: .....

Ingredients: .....

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Notes: .....

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