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Havana Club Athens Flair Open 2008

Date of competition – July 12th & 13th 2008

Event Schedule:

July 11th:

All day: Competitors arrival and transfer to the hotel

21.00 - Dinner

24.00 - Side event (to be announced)

July 12th:

11.00 - Briefing at the hotel lobby

11.30 - Side event (to be announced)

16:30 - Return to the hotel, free time

18.00 - Transfer to the competition location

19:00 - Start of qualifying round

23.00 - End of qualifying round

23.20 - Proclamation of the qualified competitors (first Top 10 Bartenders qualify)

23.30 - Return to the hotel

00.30 - Side event (to be announced)

July 13th:

Side event (to be announced)

19.30 - Transfer to competition location

21.00 - Start of finals

23.00 - End of finals

23:20 - Proclamation of the winners

23.30 - End of the event

24.00 - Return to hotel.

01.00 - Side event (to be announced)

The competition will take place in Athens, Marina Flisvos on 12-13 July 2008.

<http://www.flisvosmarina.com/uk/location.htm>

Number of competitors: Maximum 30 competitors

Rules and Regulations

General Rules:

1. Each competitor will have to bring their own music, as one music track in a CD format. You will have to specify the track number. There will be NO mixing cd's by the event DJ. Might be wise to bring an extra copy just in case one is scratched or destroyed!
2. No fire to be used at any point, during the whole event.
3. No dry bottles to be used.
4. 20ml is the minimum amount of liquid in the bottles to be flaired.
5. For the working flair, bottles have to be filled minimum with 250ml (1/3 of total bottle capacity).
6. Bartenders will have to bring and use their own equipment, the organizing committee will not supply any equipment at all if not stated in the rules.
7. Competitors may use for serving their own glassware if they wish; otherwise glassware will be ready and placed on the bar.
8. There will be available bottles of Havana Club, Stoli and Malibu in limited amounts. We advise competitors to bring their own bottles.
9. Any bottle used in the routine other than the sponsors' bottles or Malibu bottles have to be used with all the labels removed.
10. All types of pour spouts are allowed but have to be checked and not altered in any way that wouldn't allow the free flow of liquid.
11. There is not a standard set up for this competition, which means that competitors can set the bar up in any way they want. -Note that there will be NO back bar in the set up of the stage-
12. The bar used in the competition is the Doimo Plex Trolley Station.
13. No plastic bottle to be used at any point during your performance.
14. There will be staff assisting with anything you might need. They will be cleaning the station before and after every competitor. They can be your bar-backs as well or you could use your own bar-backs.
15. The organizing committee is not responsible for any injury or accident that may happen to a competitor or spectator of the event. However if a competitor is putting anyone at all in direct danger with reckless flair and unprofessional behavior on stage, he will be removed immediately from stage.
16. All competitors by registering for this competition automatically resign from any copyright rights from all footage to be filmed during the event.
17. All competitors have to wear the competitions t-shirt on stage.

Qualifying Round

Time limit for the qualifying round will be **5 minutes**.

In these 5 minutes all bartenders have to make **2 drinks: Mojito Real with Working Flair** and for **Exhibition, a drink of your own creation** that must contain minimum 20ml of Havana Club rum along with any of the other Sponsor Products*

For Sponsor Products see the "Sponsors List of Products**".*

There will be 2 Doimo Plex Trolley Stations on stage to be used. Each competitor will have to prepare his station while there will be someone competing at the other bar. After your routine, you will have to clear the bar within 2 minutes.

Final Round

Time limit for the final round is **7 minutes**.

In these 7 minutes all bartenders have to make **3 drinks: Mojito Real with Working Flair, a Culto A La Vida with Working Flair** and for **Exhibition a drink of your own creation** that must contain minimum 20ml of Havana Club rum along with any of the other sponsor products*

* For Sponsor Products see the "**Sponsors List of Products**".

There will be 1 Doimo Plex Trolley Station on stage and another one in the warm up area. All decisions of the judges are final.

Application with your name, surname, and contact information to be sent at the emails as posted bellow.

Contact persons: George Kaponis - kapone_g@hotmail.com , +30 6982 372 131
Achilleas Karaoulanis - ak@bartenders.gr, +30 6977 276 011)

Accommodation: If you are going to need help with accommodation, please let us as soon as possible.

NOTE that we have a deal with a very good 5 star hotel for the participants' accommodation and for organization reasons we would appreciate if you chose to stay there. ex.: Briefing will take place at the hotel lobby, transfers to the side events, from and to competition location would be much easier and on time if we all stay in the same place.

Judges:

Andy Collinson (England).
Szabolcs Szoke (Hungary).
Tom Sipos (Austria).
Jay Du Toit (South Africa)
Eric Holbert (U.S.A.)

Marking Criteria (900 points)

Competitors will be judged on the following categories: -

- **Skill and Difficulty – 150 points**

Just because you flair more objects at the same time, it doesn't necessarily mean that you have more skill. A bump, tap and roll combination with a bottle and tin can be more difficult than some 4 bottle moves. Judges will be looking for difficult moves and skilful sequences. Linking together a lot of bumps/rolls/taps/reverse catches for example can help you score points.

- **Originality - 150 points**

It is impossible for judges to know where every single move comes from and who made up which move, but our professional judges have a wide knowledge of flair and will be able to see if someone is copying or has taken moves from someone else. To score highly we want to see your own style, moves and creations throughout your routine.

- **Variety of moves - 50 points**

This is pretty self explanatory. We want to see bartenders doing all types of moves such as bumps, rolls, tap, reverse catches, snatches, stalls etc. Its great to be original but, we don't want to see the same move over and over.

- **Variety of objectives - 50 points**

To keep it interesting and see the all round bartender we want to see you flair EVERYTHING. Store and pours, spoons, muddlers, napkins etc. We also want to see a good variety of combinations between bottles and shakers. For example: bottle tin, two bottle tin, three bottle tin, 1, 2, 3, 4 and 5 bottles etc.

- **Smoothness of routine - 100 points**

This is not the smoothness of your flair or style. This is how smooth your performance was. Did you have a set routine, or where you just making it up as you go along. If you drop did you recover well or did you let it affect your performance. We want to see a routine, which is well balanced.

- **Balance of routine - 50 points**

We want to see all bartenders have a routine to music, which is planned out. We are looking for the right amount of flair with all objects and how well it is all put together. For example, someone who is flairing 3 bottles but drops one and continues to flair with two bottles will not have good balance.

- **Composure - 50 points**

Even if you have a lot of drops you can score well here by keeping your routine going. People that look or act disappointed every time they flair, or simply lose their composure when on stage will not score well.

- **Music interaction – 60 points**

Very straightforward! How well are you flairing in time with your music? The judges will be looking to see if you stop when the music stops/breaks, or do you flair with the beat of the tune. Are you interacting with the words of the song, or are you literally dancing with the music while you are flairing? Your routine should be choreographed from beginning to end.

- **Entertainment - 100 points**

Flair is all about entertaining people. You are putting on a show for the people that are in the venue, so we want to see you interact with them. This doesn't mean that you must wear a costume, just try and think what you want to see from a performance. One tip: A smile can make a big difference.

- **Overall performance - 120 points**

How was your whole performance as a whole? You may dropped a lot of times but if you put on a show and landed a lot of good moves you can still score high in this section.

- **Sponsor promotion - 20 points**

If it weren't for the sponsors of this competition, it wouldn't be happening. Try and promote the brand in the best way you can. Just showing the bottle to the crowd and kissing it will not get you any points.

Deductions

- **Drop - 10 points**

A drop is when the object you are flairing with is out of your control and falls to the floor or onto the bar. We will not count drops with a beverage napkins, straw, garnish or ice. Also if

you are flaring 3 bottles for example and you drop two of them, then that will be counted as two drops. If you drop a bottle and it spills you will only be penalized for the drop, you will not be deducted for the spill as well.

- **Spill - 5 points**

We will have two judges counting spills and then we will take the average from their results.

- **Direct break – 25 points**

A direct break is when it is the fault of the bartender. For example, if two objects collide in mid air or if you drop on the station and the glass/bottle breaks on the bar.

- **Indirect break – 15 points**

An indirect break is when a bottle or glass drops and bounces out of the stage area and breaks. That is still a deduction as it is still partly the fault of the competitor.

- **Missing ingredient or wrong procedure - 5 points**

We will be looking for beverage napkins, straw, garnish, plenty of ice, whether you used the correct procedure when making the required drinks and finally if you put in the required ingredients for the cocktail.

- **Missing drink - 50 points**

Quite simply, if you don't have the two drinks on the bar by the end of your routine, then it is considered as missing. If you have a glass on the bar top with ice but with no alcohol or mixer etc then that is a missing drink. If a drink is considered as missing you will not get deducted for the missing ingredients as well.

- **Empty bottle flair – 20 points per bottle**

This is if the bartender blatantly uses dry bottles during his performance, or pours with a bottle and continues to flair with it. Once you have poured with a bottle, you cannot use it anymore.

- **Accidental empty bottle flair – 5 points**

This is when a bartender has some accidental spillage during their routine, which results in the bottle becoming empty. The deduction is much less but they can also get marked down in other areas such as difficulty. If this happens it is recommended to put down the bottle and use a new one.

Sponsors List of Products

PERNOD RICARD HELLAS
Havana Club Añejo Blanco
Havana Club Añejo 3 Años
Havana Club Añejo Reserva
Havana Club Añejo 7 Años
PAGO INTERNATIONAL
Standard flavours
Orange / carrot / lemon 100%

Orange 100%
Pineapple 100%
Tropical Fruits 100%
Peach
Apple
Banana
Pear
Tomato
Lemon & lime
Apricot
Grapefruit 100%
SPECIAL flavours
Strawberry
Cranberry
Honey Melon
Mango
Sour Cherry
Pink Grapefruit 100%

RED BULL

Red Bull energy drink
Red Bull Sugar Free

Tropical Fruits (CANOA) PULPA

Guanabana
Mango
Maracuya Passion Fruit

Havana Club Cocktails

Cocktail # 1

MOJITO REAL

1 teaspoon of sugar
15ml of fresh lime juice
Sprig of fresh mint
60ml Havana Club Añejo 7 Años
60ml Sparkling water
60ml of Champagne

Method

In a long drinks glass muddle the mint sprig with sugar and lime juice, dilute with sparkling water, add ice cubes, add Havana Club Añejo 7 Años, complete with Champagne, stir.

Cocktail # 2

CULTO A LA VIDA

1 teaspoon of sugar
15ml of lime juice*
120ml of Pago Cranberry juice
60ml Havana Club Añejo 7 Años

Method

In a long drinks glass, dissolve the sugar in the lime juice*, add ice cubes, add the cranberry juice, add the Havana Club Añejo 7 Años and stir.

* Lime Juice will be put in an unlabeled Stoli bottle