

## Introduction

The Rocking Flair Vol.4 competition supported by WFA competition and will be held on February 11th 2018 in Hard Rock Café Almaty.

Rocking Flair Vol.4 will have one heat of 4 minutes and a final round of 6 minutes. In both rounds the bartender must make a minimum of 2 of the same cocktails.

The main sponsor of the event is Russian Standard Vodka, with three supporters being Monin, BarLeague.kz and Hard Rock Cafe Almaty, so let's show our support back to them.

## Sponsor

When making social media posts, pictures and blogs about the competition please remember to tag BarLeague.kz. See Social Media info below.

## Social Media

Facebook

<https://www.facebook.com/barleague.kz/>

Instagram

<https://www.instagram.com/barleague.kz/>

Hashtags:

#RockingFlair

#BarLeagueKz

## Venue

Hard Rock Café Almaty

Karasai batyr, 85

Almaty, Kazakhstan



## Schedule

10th February 2018 10:00: Doors to the practice room opens. (Saina street 18a, Almaty)

11th February 2018

15:00: All competing bartenders must register for the competition at the main stage in Hard Rock Café Almaty from 3-4pm

16:00 Briefing with judges and competitors

16:45: Judges, organization team all in position

16:50: MC begins intro to competition

17:00: First bartender on stage (You will have 4 minutes in-between each bartender to set up your stage. If you go over time you will have a penalty of 10 points. There will be only one bar station being used)

19:30: Last bartender finishes on stage. The top 6 bartenders will be known for the finals.

21:00: Finals begin

22:00: Last bartender finishes on stage

22:30: Awards Ceremony

23:00 to 00:00: After Party :)

12 of February we will organize trip to our mountains.

All hotel bookings are the responsibility of the competitors.

Airport Transfer Rocking Flair organization will pick you up at the airport, bus station or railway station. Please make sure you send us your arrival information in due time to arrange your pick up.  
flairkz@mail.ru

Prizes - \$2200

1.\$1000 + Certificate + Trophy

2.\$500 + Certificate + Trophy

3.\$300 + Certificate + Trophy

4.\$100 + Certificate

5.\$100 + Certificate

6.\$100 + Certificate

Best Cocktail - \$100 +Certificate

## **Rules**

### **Best Cocktail**

The cocktail that will get the most points from the tasting jury will be awarded a \$100 prize. Only the scores from the elimination round will be taken into consideration.

**Registration & Payment** The maximum amount of bartenders allowed to compete is 20.

Participation fee is 25 EUR or 10.000 Tenge and must be paid on the day of the competition during the registration. THE REGISTRATION FEE IS NON-REFUNDABLE.

REGISTRATION IS ONLY THEN COMPLETE WHEN THE PAYMENT HAS BEEN PAID BY THE COMPETITOR.

It is not allowed to pass the entry fee to another person.

The fee should be paid in EURO or TENGE.

## **Drinks**

In both the heats and the finals, the bartender must make at least 2 of their own cocktail on stage.

Bartenders are allowed to use both working and exhibition flair techniques in any order for making both cocktails.

Your cocktails will be taste in both rounds and consists of almost 25% of your final mark, so make sure you put a lot of care and attention into your drink.

See Recipe rules below

On Stage Heats - 4 minutes

Finals - 6 minutes

All bartender MUST wear the competition T-shirt on stage during their performance. Make sure you let the organization know what size t-shirt you are when filling out your registration forms sent out to each competitor. Attention! Music must be on USB. Music must be in one mp3 file named like on example, with name and surname, for example: Alibek\_Jaibergenov.mp3 (our DJ will copy them into his computer and play them from there. We will do a small music check before each competitor). Laptops, phones, iPods will not be accepted on the venue.

The organisation will provide only: Russian Standard Vodka and Monin syrups and purees from your registration form. Make sure you let them know before hand what flavours you will need

ONLY two bar backs are allowed on stage at any time for each competitor.

**Station Setup** Each bartender will have 4 minutes to prepare and setup their station before they start. There will be only one stations.

The competitors are free to use any bottles they wish, as long as they have their labels off and stickered (except Russian Standard Vodka, Monin syrups and purees). The organizers will provide stickers. All bottles are competitors' responsibility. Only Rocking Flair stickers are allowed. You have to use Russian

Standard Vodka and Monin in your routine - at least one flair move for each bottle (in qualification round and finals as well). Non-compliance with this rule comes with a penalty -50 points for each bottle.

There will be no bartending tools provided, please bring your own bartending equipment to prevent disappointment and failure.

Bartenders can set up the "BarLeague.Kz Mobile Bar" portable bar station (see the picture in the appendix 1) any way they choose.

The Top 6 from qualifying advances to the Finals. The points from qualification are not added up.

You can use any bottles you wish on stage. All labels must be removed and replaced with a "Rocking Flair" sticker.

The organization will provide only cubed and crushed ice. If you need anything other than that we suggest you plan it in advance.

### **Recipe rules - Heats & Finals**

- All recipes must contain Russian Standard Vodka and at least one product from the Monin non-alcoholic range
- Drink category: You are required to make any short style drink, volume 7-15cL. (Fizz and Long drinks is not allowed)
- Method of preparation (you choose the method you want) - Home made INGREDIENTS are allowed.
- PRE-MIXES are NOT allowed.
- Trays, garnishes and other condiments are also allowed.

Any bartender seen to be "bending" the rules or "cheating" by pre-mixing their cocktail before hand will be immediately disqualified.

You are allowed to have two different recipe's for heats and finals.

All recipes should be clearly written and presented/given to the recipe judge 3 people BEFORE you go on stage. You will be sent a form over email to fill out your drink specifications clearly. You will not be able to "present" your cocktail to the judges when you finish your round. Your drink will be taken to the judges by one of the Rocking Flair staff.

All the ingredients, garnishes, glassware, tools and anything to do with your cocktail EXCEPT sponsor products Russian Standard Vodka and Monin from the list are participants' responsibility. If you want to use any other product, you must bring it yourself.

Russian Standard Vodka and Monin bottles will be given to each competitor in the backstage area and they will be 1/2 full. Syrup is not allowed for exhibition flair set up

Tasting judges will be same from qualification and finals.

## Running Order Draw

The running order will be drawn right after registration near the main stage on February 11th, 2018.

For Rocking Flair Vol.4 we use New WFA scoring system 2018:

Technical Difficulty: 40 points

Originality: 70 points

Choreography: 70 points

Relevance: 30 points

At the finals: Showmanship: 10 points - (Points awarded by well-known local entertainment professional). This person will be looking solely at the entertainment of your show and how well you engage with the audience and present your routine.

Cocktail Taste: 20 points

Garnish: 10 points

Aroma: 10 points

Originality/creativity of

Cocktail Presentation: 10 points

Penalties Miscellaneous: -4 points

Missing Russian Standard: Your drink will not be scored.

Missing Monin: Your drink will not be scored.

There will be no deductions for drops, spills or breaks.

Instant scoring will be in use for Heats and Finals

App.1 Bar station

