



Competition Date:
Monday April 5, 2021.

Competition Location:
The Improv
550 S Rosemary Ave
Unit 250
West Palm Beach, FL 33401

Competition Outline:
Competitors will be challenged to make an original Hand Shaken Daiquiri and three identical original cocktails on stage featuring **Plantation Rum, Finest Call & Reàl Syrups**. They will have a back bar providing different expressions of the sponsors to choose from to include in their Hand Shaken Daiquiri and Specialty Cocktail. The overall winner will be the best competitor with the best original **Hand Shaken Daiquiri, Specialty Cocktail** and with the best Flair performance on stage as judging points will be based on 50% Mixology & 50% Flair.

There will be a chance to test your accuracy with an unlabeled bottle of water and earn ten bonus points if you are accurate... but... if you miss the pour you will be deducted ten points. The Free Pour is optional... will you take the gamble or will you play it safe?

ABOUT THE SPONSORS

PLANTATION RUM:



Passionate, curious, refined taste for beauty, Alexandre Gabriel is a tireless entrepreneur in search of perfection. An artisan businessman, he delivers the best product by implementing the most advanced and precise production methods. He knows that a great cognac, a superior rum, is above all a powerful emotion to be shared. Alexandre Gabriel applies the discipline and passion of ancient craftsmen, artisans, and goldsmiths to his rum and cognac.

In 1989 Alexander Gabriel discovers Maison Ferrand, one of the oldest spirit brands in the Cognac region. The reputation of the House is indisputable but sales are lagging. An immediate crush grabs hold and Alexandre Gabriel dives in with exuberance to the details and craft of Cognac production.

Travel follows passion and soon Alexandre Gabriel is creating a dedicated distribution network of equally passionate partners. He builds on his values and vision for the House. Twenty years later, most of his founding team are still together.

The 1990s see Alexandre Gabriel combing the Caribbean in search of the best rums of the region. Plantation is born: an artisanal range of rums from the great terroirs of the tropics. Fifteen years of dedicated rum-making later, in 2012, Alexandre is awarded Master Rum Blender of the Year at the Golden Rum Barrel Awards and was named Distiller of the Year by The American Distilling Institute.

Today, President and Owner of Maison Ferrand, Alexandre Gabriel has won praise across the category and industry. Focusing on three major spirits that represent the passion and vision of Maison Ferrand: Ferrand Cognac, Citadelle Gin, and Plantation Rum : authentic spirits that express the individual terroirs that made them.

For more info on **Plantation Rum** you can visit:

<https://www.plantationrum.com>



PLANTATION

— RUM —

REAL SYRUPS: Quality Purees Crafted with a Movement in Mind



Reàl Cocktail Ingredients began in 2006 with a singular focus; to create the first cream of coconut product that wasn't packaged in a can. But after sharing Coco Reàl with mixologists all over the world, we uncovered a need for a new line of puree products that would allow these cocktail artists to meet the demands of mixology minded consumers everywhere and continue to push the boundaries of cocktail creation to new heights.

So in 2014, Reàl's full line of Infused Syrups was born. Inspired by the mixologists that have dedicated their lives to raising the bar on quality cocktails, we set out to create a full line of puree infused syrups that highlight the most authentic, real and pure flavors on earth.



Because we know that a drink is only as good as its ingredients, we hold everything that goes into our Reàl products to a standard of freshness and quality that is unmatched within the industry. Every product contains up to 40% pure fruit puree blended with all-natural cane sugar to create a product that is ideal for blending and mixing cocktails of all varieties. Our dedication to creating authentic flavors truly knows no bounds or borders.

The only way to truly understand how Reàl is revolutionizing cocktails for mixologists and consumers alike is to experience it for yourself. So go enjoy a drink made with Reàl, it'll change the way you think about cocktails. Cheers!

For more info on **Reàl Syrups** you can visit:

<https://www.realingredients.com>





FINEST CALL:

A trusted resource behind any bar

For the last 20+ years, Finest Call has worked tirelessly to create a line of premium cocktail mixers that bartenders everywhere can trust. From the tens of thousands of bars and restaurants that stock our products, to the hundreds of thousands of bartenders and mixologists who serve mixed drinks and ultimately, millions of patrons who enjoy it, Finest Call has become a worldwide staple and a major part of today's cocktail landscape.

Finest Call we search for the finest ingredients

To create the best cocktail mixers, we start with the best ingredients.

We've scoured the globe to identify and select only the most renowned varieties of fruit.

By using only the best varieties, every time, we can guarantee an unsurpassed cocktail experience with perfect consistency in every batch.

But it's not just the type of fruit that makes our products the best, it's when that fruit is harvested.

Our technical department has identified the optimal harvest time for every fruit we use, ensuring that this perfect ripeness translates to unsurpassed flavor in every bottle.

For more info on **Finest Call** you can visit:

<https://www.finestcall.com>



Overall Rules:

- The only rum allowed in the competition is **Plantation Rum**.
- The competitors will each have five minutes on stage to impress the judges with their original two cocktails that can be made in any order.

Cocktail #1: Hand Shaken Daiquiri (x1)

Plantation Rum (any expression & amount)

Finest Call Single Pressed (any expression & amount)

Reàl Syrups (any expression & amount)

Ingredients: 3

Glassware: 7oz Coupe

Garnish: Competitor Provided

Cocktail #2 Specialty Cocktail (x3)

Each competitor will be required to submit their original recipe utilizing a **minimum 1oz of any expression of Plantation Rum, minimum of 1/2oz of any expression of Reàl syrups** and any other store bought ingredients they like to the tasting judges and make three identical cocktails (two for judges and one for camera).

Ingredients: Competitors Choice

Glassware: Competitor Provided

Garnish: Competitor's Provided

- On stage there will be a back bar with various expressions of Plantation Rum set half full, Accuracy bottle of water set half full, Finest Call Single Pressed set 1/3 full and Reàl Syrups the competitor can utilize in their original **Hand Shaken Daiquiri** and **Specialty Cocktail**.
- Competitors may utilize any additional store bought ingredients, glassware, ice, garnishes, etc... in their Specialty Cocktail they wish as long as they supply it themselves.
- Homemade ingredients **ARE NOT ALLOWED**.
- Competitors may utilize juice or other in clear unlabeled bottles of their choosing.
- There is no limit on ingredients or garnish.
- Competitors must clear their station within two (2) minutes after their routine.

- The bar will be cleaned and reset after each contestant. The bartender will have five (5) minutes to arrange their tins, specialty bottles, specialty store-n-pours, and props in their station. You may use the back bar for more room.
- Competitors that have a high degree of difficulty or Guest involvement in their routines must discuss their routine and be pre-approved by **Rob Husted** prior to the start of your round.
- Any drinks, props, assistance or equipment that is not already at the bar other than standard bar equipment must be pre-approved by **Rob Husted**.
- If the competitor would like music for their routine they must submit the clearly labeled thumb drive to the DJ after the preliminary meeting.
- No fire other than a small torch for garnishes will be permitted on stage.
- ***Competitors must supply all other ingredients for their cocktails including glassware other than standard ice, limes, Plantation Rum, Finest Call Single Pressed, Real syrups and one coupe glass for the Hand Shaken Daiquiri.***

Scoring:

The contest shall be based on a point system, with a total of **two hundred sixty (260) points** available to each competitor. Points may be accumulated during one round of competition with a fixed maximum number of points per round: 125 points for Flair and 125 points for Mixology and possible 10 point bonus for the Free Pour.

Flair Points:

Showmanship: 50 points.

Smoothness: 25 points.

Originality: 25 points.

Difficulty: 25 points.

Mixology Points:

Technique: 50 points.

Presentation: 25 points.

Taste & Aroma: 25 points.

Originality: 25 points.

Free Pour Wild Card Points: (Optional)

10 Bonus points if you are accurate.

10 Point deduction if you are not accurate.

Deductions:

Spills: 1 point

Drops: 1 point

Wrong/Missing Ingredient: 5 points

Breaks: 10 points

Missing the Free Pour: 10 points

Not attempting a Finest Call Stall: 50 points

Unsportsmanlike Conduct: Disqualification

Flair Category Definitions:

Showmanship (50 points)

Showmanship: The bartender will receive points for how engaging and entertaining they are with the crowd and judges. Does your personality shine on stage and are you captivating or are you stone faced with little emotion?

Smoothness (25 points)

Smoothness: The bartender will receive points for showing total control of their tools and tricks. Their angles being tight rather than sloppy. Regardless of the difficulty level, do you “Nail” the moves or do you fumble through it?

Originality (25 points)

Originality: The bartender will receive points for an original move that is new or hasn't really been seen yet. Let your own style shine through.

Difficulty (25 points)

Difficulty: The bartender will receive points for making drinks with some style of Flair. The more degree of difficulty the more points will be awarded.

Mixology Category Definitions:

Technique (50 points)

Technique- The bartender will be judged on their overall technique and bartending skills during the cocktail building experience. Are you a master of your tools behind the bar or do show you are still learning proper clean efficient techniques?

Presentation (25 points)

Presentation- The judges will be looking at the overall appearance of the cocktail, is it appealing to the eye? Does it stand out from other cocktails? Does the overall appearance make sense?

Taste & Aroma (25 points)

Taste- The judges will be looking for the overall taste of the cocktail. Does the cocktail distinguish itself from other cocktails and is the taste appealing to the palate? Is the taste experience pleasurable and entice the senses as it is enjoyed by the tongue? Is the cocktail well balanced?

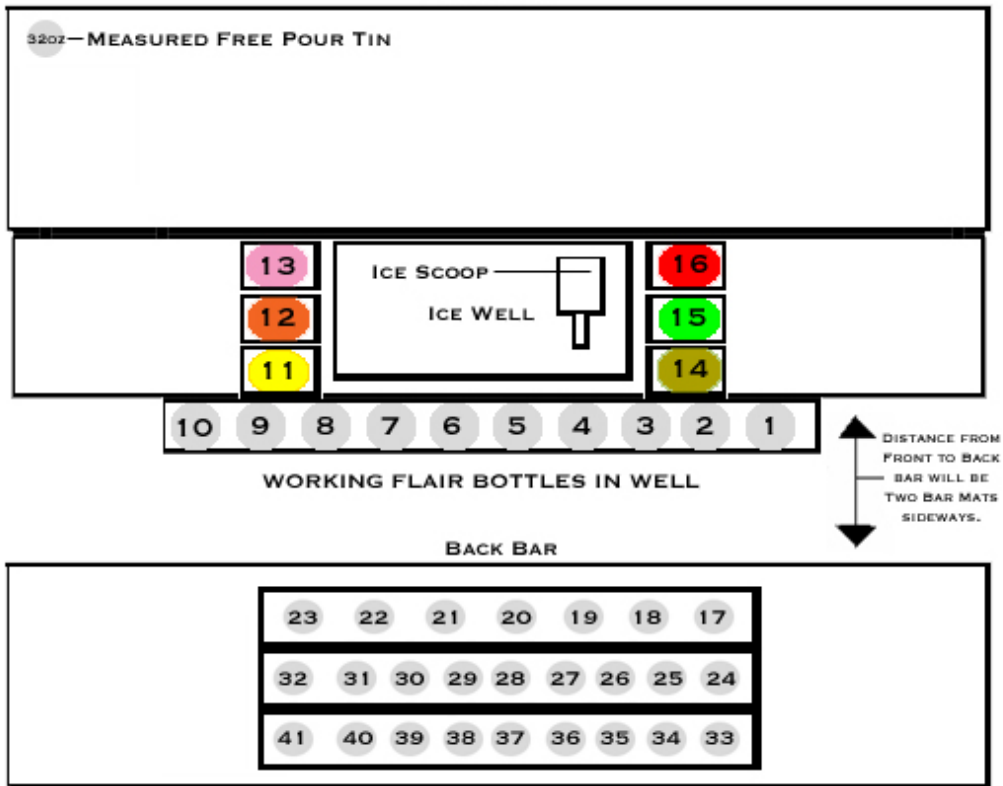
Aroma- The judges will be looking for the overall aroma of the cocktail. Is the odor appealing and help stimulate it's consumption or is the odor unappealing and lack characteristics that don't make sense with the recipe?

Originality (25 points)

Originality- How original is the Specialty Cocktail? Is it a replica of their cocktail on their menu already, a variation on one or something completely original and out of the box?



Bar Layout



- 1. AVAILABLE
- 2. AVAILABLE
- 3. AVAILABLE
- 4. AVAILABLE
- 5. AVAILABLE

- 6. AVAILABLE
- 7. AVAILABLE
- 8. AVAILABLE
- 9. AVAILABLE
- 10. AVAILABLE

- 11. F.C. LEMON SOUR
- 12. ORANGE JUICE
- 13. CRANBERRY JUICE
- 14. F.C. BAR SYRUP
- 15. F.C. LIME SOUR
- 16. F.C. GRENADINE

BACK BAR

- 17. FC S PRESSED LEMON
- 18. PLANTATION O.F.T.D. 1 LITER
- 19. PLANTATION PINEAPPLE
- 20. FREE POUR BOTTLE
- 21. PLANTATION 3 STARS
- 22. PLANTATION DARK
- 23. FC S PRESSED LIME



- 24. AGAVE REÀL
- 25. APPLE REÀL
- 26. BANANA REÀL
- 27. BLACKBERRY REÀL
- 28. BLUEBERRY REÀL
- 29. COCO REÀL

- 30. GINGER REÀL
- 31. GUAVA REÀL
- 32. KIWI REÀL
- 33. LYCHEE REÀL
- 34. MANGO REÀL
- 35. PASSION FRUIT REÀL



- 36. PEACH REÀL
- 37. PINEAPPLE REÀL
- 38. PUMPKIN REÀL
- 39. RASPBERRY REÀL
- 40. STRAWBERRY REÀL



PLANTATION
— RUM —



Itinerary

Itinerary Monday April 5th, 2021:

- 4pm: Competitor Meeting
- 5pm-10pm: Competition
- 11pm: After party at Monroe's (Open Bar 11pm-1am)

Itinerary Tuesday April 6th, 2021:

- Noon: Lake Worth Beach Clean Up sponsored by Gray Whale Gin
- 2pm: Sponsored cocktails at Benny's on the Beach
- 3pm: Flair Yard Day on the Beach

Prizes

PRO DIVISION

1st Place: \$1,000 + Trophy

2nd Place: \$500 + Trophy

3rd Place: \$250 + Trophy

AMATEUR DIVISION

1st Place: \$250 + Trophy

2nd Place: \$125 + Trophy

3rd Place: \$50 + Trophy

FINEST CALL STALL: \$100 + TROPHY

MOST ACCUARATE BARTENDER: \$100 + TROPHY

(Open to anybody on site that wants to compete)

The only items supplied for the contest are those listed on the bar layout such as standard ice, ice scoop, 7oz coupe glasses for Hand Shaken Daiquiri, listed expressions of Plantation rum, listed expressions of Finest Call Single Pressed, listed expressions of Reàl syrups., free pour tin and free pour bottle of water.

Any other ingredients including glassware for the competitors Specialty Cocktail must be supplied by the competitor.

All rules are subject to change without notice: Copyright BarWars LLC

