



**Competition Date:**  
September 18-21, 2022.

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

**Competition Outline:**  
The contest shall be based on a point system, with a total of **six hundred and twenty (620) points** available to each bartender. Points may be accumulated during four rounds of competition with a fixed maximum number of points per round:

Round #1: **Blind Accuracy Round** 100 points *September 19, 2022*

Round #2: **Mixology Round** 125 points *September 19, 2022*

Round #3: **Qualifying Blind Working Flair Round** 135 points *September 19, 2022*

Round #4: **Finals Blind Working Flair Round** 260 points *September 20, 2022*

**Optional Rounds below open to anybody in the main comp or not:**

**Qualifying Flairco Freestyle** 0 points *September 19, 2022*

**Finals Flairco Freestyle** 0 points *September 20, 2022*

## ABOUT THE SPONSORS

### NUE VODKA:

nue (pronounced new) vodka is an award-winning Texas vodka that's seven-times distilled for a clean, premium taste. Explore our cocktails and don't forget to try our all-natural flavors, we'll be your nue vodka of choice.

Every bottle of nue vodka is made from the highest quality corn and purified water. nue naturals citrus vodka and nue naturals cucumber vodka contain no artificial flavors or coloring.

We distill every batch of our naturally gluten-free nue vodka seven times, for a clean, premium-quality taste.

nue vodka is distilled with water purified by reverse-osmosis. Water that's free from mineral content and impurities, delivering a pure taste and clean finish.

We are proud that our award-winning nue vodka is 100% made and owned in America. Distilled, crafted and bottled right in the heart of Dallas, Texas - so go on and raise a glass to America's nue vodka.

For more info on **nue vodka** you can visit:

<https://nuevodka.com>

nue vodka YouTube Channel:

[nue vodka - YouTube](#)



**nue**  
VODKA ●

## CALAMITY GIN: THE ORIGINAL "TEXAS DRY" GIN

Uniquely crafted with Texas Bluebonnets and 10 other carefully selected botanicals, our combination of "Old" and "New" world gin styles produces a well-balanced dry gin we call "Texas Dry."

With a distinct profile of light juniper, mild floral notes, and a complimentary citrus finish, Calamity is THE premium Gin for independent spirits, forging their path.

Calamity Jane was a legendary character and icon of the American West. She was renowned for her sharpshooting and heavy drinking – but also for her heroism and charity towards others. Calamity Gin embodies the independent spirit of Calamity Jane and inspires all women and men to find their inner legend through confidence and determination.



## BOTANICALS



Our botanicals and what they have to offer:

### TEXAS BLUEBONNETS

Offer a unique component in balancing out the floral undertones

### ARTISAN JUNIPER

Selected for its lighter characteristics to harmonize with the other botanicals

### CARDAMOM

Acts as a subtle foundation leaving you with a hint of spice

### LAVENDER

Creates the floral notes while bringing a pronounced spice to the profile

### ROSE

Gives the gin additional floral undertones while leaving you with a delicate soft sweetness



### GRAPEFRUIT

Adds a boldness and depth to the citrus finish

### LIME ZEST

Elevates the acidic flavor while blending with the other citrus botanicals

### ORANGE

Rounds out the various citrus notes making for a very soft touch of bitterness

### LEMON

Is a dominate part of the citrus character providing fresh strong acidic tones

### BERGAMOT

Subdued mellow citrus character complements the lemon while adding to the base notes

### CORIANDER

Seeds add a sweet, aromatic taste with a touch of citrus.



For more info on **Calamity Gin** you can visit:

<https://calamitygin.com>

## 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 —



## PATRON TEQUILA:

**The perfect white spirit made from the finest Weber Blue Agave.**

Patrón Silver is handcrafted from the finest 100% Weber Blue Agave and is carefully distilled in small batches at Hacienda Patrón distillery in Jalisco, Mexico.

Our entire tequila-making process takes place at Hacienda Patrón, where we only make Patrón. And we take pride in everything about it. From our eco-friendly reverse osmosis irrigation system to the agave byproduct we recycle. And most importantly, in the people involved in making our tequila – 60 hands from beginning to end.

Each bottle of tequila has a four-digit number that corresponds to the producer it came from. Many brands share NOM numbers, which means they might share the same process as well, but at Hacienda Patrón, we are dedicated to only producing Patrón.



## A FINE TEQUILA BALANCE



COLOR

*Crystal clear*



AROMA

*Fruits & citrus*



TASTE

*Smooth & sweet*



FINISH

*Light pepper*

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

<https://www.patrontequila.com>

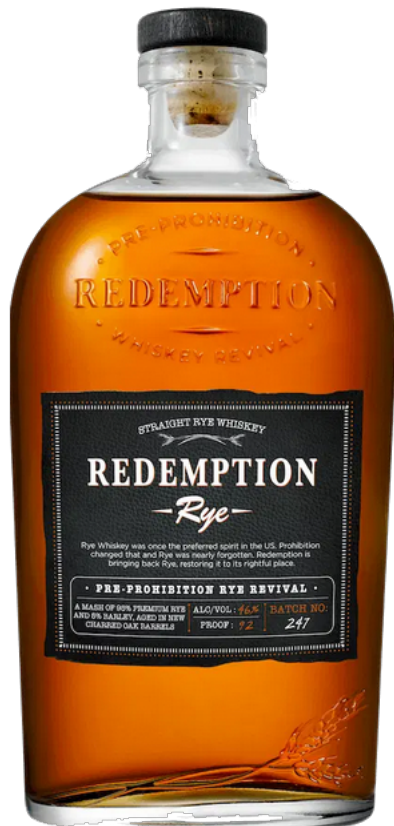
# TEQUILA PATRÓN®



## REDEMPTION WHISKEY:

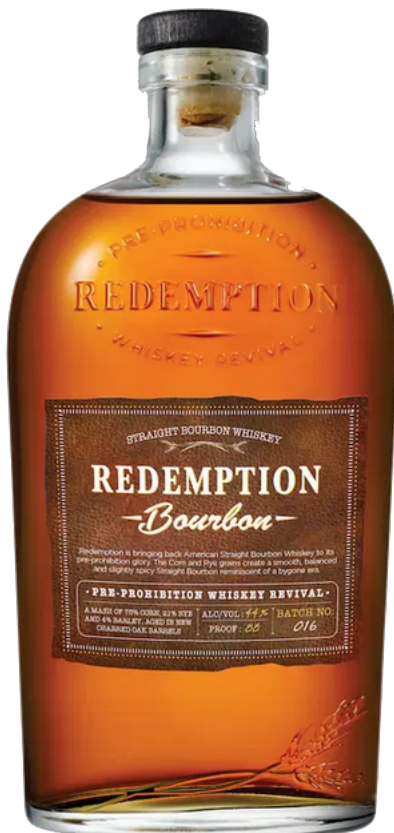
### This is the Rye Revival.

Before Prohibition, rye whiskey was America's #1 spirit. Nearly lost for 100 years, Redemption is bringing back bold, spicy, 'rye-forward' whiskey. Rediscover America's original favorite.



The story of rye whiskey begins with America's story. Colonists arrived in the New World with a taste for distilled alcohol and, by the late 1600s, small rye distilleries were popping up across the colonies. It was the ideal whiskey for our fledgling nation. Hardy rye grain was abundant, and its full-bodied flavor was just right for the rough-hewn pioneers who were busy founding America. In rye whiskey, they found a kindred spirit — strong, resilient, and absent of false notes — the same things we at Redemption love about rye today. As our colonies grew, so did our love for this unique spirit.

Rye whiskey was America's favorite spirit prior to Prohibition, and its bold spicy flavor connected with generations of Americans not short of challenges. Following Prohibition, rye whiskey largely disappeared, yet America's character and resolve did not. We believe that bringing back authentic rye whiskey will be appreciated as much now as it was then. Crafted by Master Blender, Dave Carpenter, Redemption Whiskey is inspired by pre-Prohibition recipes that bring forth truly distinctive 'rye-forward' notes.



For more info on **Redemption** you can visit:

<https://www.redemptionwhiskey.com>

**REDEMPTION**  
-Rye Whiskey-

## **PRESIDENTE BRANDY: PRESIDENTE**

Pedro Domecq is a household name in Mexico where its most popular brand, Presidente, is virtually synonymous with brandy. The Domecq company was founded in Jerez, Spain 1822 by Pedro Domecq Lembeye to produce high quality sherries and later, brandies. In 1941 the company expanded into Latin America setting up brandy distilleries and soleras in Mexico and South America, and later launching Presidente in 1956 and Don Pedro in 1961. In 2017 the production plant in Mexico and the Presidente and Don Pedro brands were purchased by Spain's Gonzalez Byass.



### **PRODUCTION**

Presidente brandy is produced from a blend of the best grapes from the Hermosillo region of Mexico. Following distillation, the spirit is aged for a minimum of 24 months in American oak barrels. The spirits chosen for Presidente are selected for their combination of fruit and oak notes.

### **TASTING NOTES**

Presidente is clean and bright with a medium amber color. On the nose fruity with slight oak aromas and touches of caramel. Dried fruits and vanilla aromas from the American oak over a base of almonds. On the mouth a sweet entrance which develops into a slightly bitter finish with notes of caramel and oak.

### **SERVING**

Perfect as a mixed drink with cola or soda or also in cocktails such as a Margarita.

For more info on **Presidente Brandy** you can visit:  
<http://www.gonzalezbyassusa.com/brand/fundador>

BRANDY  
**PRESIDENTE**®

**REAL INFUSED EXOTICS:  
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 Infused Exotics** 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>







## Cocktail Network Live

*“Showcasing bartenders making high quality cocktails while entertaining from behind the bar”.*

Cocktail Network Live is a new online presence created by Rob Husted and Dean Serneels. Cocktail Network Live is working to pivot bartending events into consumable social media content live on multiple platforms. We are dedicated to highlighting those that make these events so spectacular and fun for the industry. The competitors themselves. It is you that make these events fun, dynamic and inspiring for others. We are dedicated to showcasing everyone as an individual brand and create lucrative opportunities for all the bartenders competing. For each competitor to get the most out of a Cocktail Network Live event we ask that they each provide the following content to CNL to use during the broadcast.

In addition to the 5 minutes of stage time we are creating other content around each competitor. Approximately 6 additional minutes per competitor. The following table represents the time that will be dedicated to the competitors name, image or discussion thereof. Under each entry is the content that Cocktail Network Live is requesting from each competitor.

| Competitor Content  | Due Date   | Event  |
|---------------------|--|--|
| <b>2:00 minutes</b> | Shot on location   | <b>Competitor #1 Interview</b><br>Each competitor is asked to spend 3 minutes in an interview entitled “One Drink With...(competitors name)” hosted by Dean Serneels. This will be shot during the Meet and Greet or in the time created prior to the show. Be prepared to talk about your personal sponsors, employers, and all of your Social Media properties. Also have your cocktail recipe ready to discuss. Prepared if possible. |
| <b>30 sec</b>       | ASAP.<br>Deadline Sept 27 <sup>th</sup> two weeks prior to event | <b>Competitor #1 Produced Commercial</b><br>Each competitor is requested to shoot a 30 second promotion for Plantation Rum & Finest Call. It can be simply making a drink and talking about the sponsor for 30 seconds to a 30 second Flair showcase. Let your imagination and creativity run free.. In the commercial state your name, the title sponsor, the competitor sponsor and your drink name if your making a drink.            |
| <b>30 seconds</b>   | ASAP.<br>Deadline Sept 17 <sup>th</sup> 2022                     | <b>Introduction- Competitor slide, intro 3,2,1,Go!</b><br>Full Name<br>Place of work<br>Competitor Pro Sponsor<br>Years Bartending<br>Years Flairing   |
| <b>7 minutes</b>    | Live   | <b>Competitor #1 performs</b><br>Your five minutes on stage.   |
| <b>1 minute</b>     | Live   | <b>Competitor #1 post interview</b><br>The Emcee will pull you aside after your round to get a quick post show reaction from you. This is your time in front of your friends and fans. Be Kind, Be graceful, Beware. Have fun.   |
| <b>30 sec</b>       | Live   | <b>Mixology Judge #1 Reaè Reaction</b><br>Mixology judge will speak about your cocktail choices and its presentation.  |
| <b>30 sec</b>       | Live   | <b>Flair Judge #1 Reaè Reaction</b><br>Flair judge will speak about your cocktail choices and its presentation.  |
| <b>60 sec</b>       | Live   | <b>Live Comments</b><br>We will scan the internet and share some of the best and worst comments from You Tube and Facebook.  |

Competitor Sponsorship defined. (all fees to be negotiated and paid between the competitor and their sponsor. CNL will not be involved in this)  
Competitors will be open to three tiers of personal sponsorship for each event. These sponsors may not conflict with competition or broadcast sponsors.. A title or logo will be presented on the screen at some point during the competitors 5 minutes.  
(CNL reserves all rights associated with the execution of this element.)

- 1) Personal Brand – The Competitors personal #,@ or .com or company may be mentioned. IE follow John Doe at www.johndoe.com
- 2) Work Sponsor – The bar or organization that the competitor directly works for. If the competitor is independent than an additional sponsor may be used. Visit John at XYZ Casino on weekends. The competitor is responsible to negotiate any fees or assistance that the sponsor is willing to pay for.
- 3) Pro Sponsor – This is an entity that pays the competitor directly to promote it. John may wear clothing or use tools on stage to promote the entity.

Cocktail Network Live is a resource we are building to help bring education, exposure, opportunities and funds to bartenders and enthusiasts worldwide while helping grow our passions of bartending.

Professional bartenders have talent and marketable skills. We strive to be a platform to help showcase these talents and skills while giving back to the bartenders and helping us all grow together.

**Competitors will submit a 15 second Bottle Flipping Video shot on their phone and send to Dean Serneels before September 11<sup>th</sup> 2022 for their intro video for the Cocktail Network Live broadcast.**



## **Blind Accuracy Round – 100 Points (qualifying only)**

- All competitors will be required to complete one (1) of the following five (5) lists quickly and accurately as possible using the FAST Tender timer and system:

| List #1  | List #2  | List #3  | List #4  | List #5  |
|----------|----------|----------|----------|----------|
| 1/4 oz   | 1/4 oz   | 1/4 oz   | 1/2 oz   | 1/2 oz   |
| 1/2 oz   | 1/2 oz   | 3/4 oz   | 3/4 oz   | 1/2 oz   |
| 3/4 oz   | 1 oz     | 1 1/4 oz | 1 oz     | 3/4 oz   |
| 1 1/2 oz | 1 1/4 oz | 1 1/4 oz | 1 1/4 oz | 1 1/4 oz |
| 2 oz     | 2 oz     | 1 1/2 oz | 1 1/2 oz | 2 oz     |

- Competitors can use one or both hands to complete the required pours.
- The required list will be picked blind by the competitor and read to them once they are ready to start.
- Competitors will start with both hands on the timer, once they remove their hands, their time will start and will not end until they complete their pours and put both hands back on the timer.
- Competitors will pour the listed measurements into the shaker tins, with penalties added for every 1/8oz variance from the required pours, as well as any spills or any bottles not returned to the speed rail.
- The penalty for every 1/8oz variance will be 1 second added to the competitor's raw time. The same penalty of 1 second will be added for every spill and for every bottle not returned to the speed rail before time is stopped.
- The raw time will be combined with the penalties to determine the competitor's total time, which will earn points based on the scale below. All times will be rounded to full seconds for scoring purposes. For times between .01 and .99, the time will be rounded down to the full second.
- **The Patron 750ml pour test bottles** will be filled with water and the competitor can choose which Patron bottle or Patron bottles to use.
- Competitor must supply whatever pour spouts they want to use for this round.

| Time       | Points | Time       | Points |
|------------|--------|------------|--------|
| 5 seconds  | 100    | 16 seconds | 45     |
| 6 seconds  | 95     | 17 seconds | 40     |
| 7 seconds  | 90     | 18 seconds | 35     |
| 8 seconds  | 85     | 19 seconds | 30     |
| 9 seconds  | 80     | 20 seconds | 25     |
| 10 seconds | 75     | 21 seconds | 20     |
| 11 seconds | 70     | 22 seconds | 15     |
| 12 seconds | 65     | 23 seconds | 10     |
| 13 seconds | 60     | 24 seconds | 5      |
| 14 seconds | 55     | 25 seconds | 0      |
| 15 seconds | 50     | 26 seconds | -      |

- The scores from the Accuracy Challenge will be combined with their qualifying Flair score and Mixology score to determine the overall results of the qualifying round.

### **Mixology Round – 125 Points (qualifying only)**

For the second round, contestants will be asked to submit four (4) of the same cocktails using at least 1oz of one of the following spirits of their choice & at least 1/2oz of Reàl Infused Exotics... Sponsored Vodka, Sponsored Gin, Plantation Rum, Patron Tequila & Redemption. Recipes will be submitted in writing and then prepared on camera. Then the same four (4) cocktails will be judged on IBA Bartending Technique, Presentation, Originality, Taste & Aroma.

The rules are simple... each contestant will have 5 minutes to prepare their four (4) identical & original cocktails on camera using our [Flairco](#) portable bar. Each drink must consist of at least at least 1/2oz [Simply Squeeze Reàl infused syrup](#) and 1oz of bartender's choice of either one of Sponsored Vodka, Sponsored Gin, Plantation Rum, Patron Tequila, Redemption and combined products with whatever you like. No home made syrups, tinkturs, bitters, etc... will be permitted unless the complete recipe and procedure of each product is listed on your recipe card. If you need special ingredients, glassware, garnishes or prepping we suggest you bring them yourself and do it ahead of time. The only glassware we will provide will be rocks, tall and coupe glasses. So bring your own glassware if you like to be creative. *Only one recipe per contestant.*

We will be providing...

**nue vodka**  
**nue cucumber vodka**  
**nue citrus vodka**  
**Calamity Gin**  
**Plantation 3 Star Rum**  
**Plantation Dark Rum**  
**Plantation Pineapple Rum**  
**Plantation OFTD Rum (1 liter)**  
**Patron Silver Tequila**  
**Patron Reposado Tequila**  
**Patron Anejo Tequila**  
**Redemption Bourbon**  
**Redemption Rye**  
**Redemption High Rye**  
**Finest Call Single Pressed Lime**  
**Finest Call Single Pressed Lemon**  
**Agave Reàl**  
**Apple Reàl**  
**Banana Reàl**  
**Blackberry Reàl**  
**Black Cherry Reàl**  
**Blueberry Reàl**  
**Coco Reàl**  
**Ginger Reàl**  
**Guava Reàl**  
**Hazelnut Reàl**  
**Kiwi Reàl**  
**Lychee Reàl**  
**Mango Reàl**  
**Passion Fruit Reàl**  
**Peach Reàl**  
**Pineapple Reàl**  
**Prickly Pear Reàl**  
**Pumpkin Spice Reàl**  
**Raspberry Reàl**  
**Strawberry Reàl**  
**Vanilla Reàl**  
**Standard Ice**  
**Rocks Glasses**  
**Tall Glasses**  
**Coupe Glasses**



## **Mixology Category Definitions:**

### **IBA Bartending Technique (50 points)**

*Technique-* The bartender will be judged on their overall IBA 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?

## **Qualifying Blind Working Flair Round – 135 Points (qualifying only)**

Each competitor will be asked to prepare a blind drink list which will consist of four drinks and one measured free pour. The drink list will contain 1 Single Liquor Cocktail, 1 Shaken Cocktail, 1 Stirred Cocktail and 1 Measured Flair Pour. Each list will consist of one of each drink from a possible three for each drink category. The competitor will not know the drinks they are preparing until the emcee announces them from the random drink lists and then says “Go”.

The Qualifying Flair order of the drinks will be called out as

- Measured Flair Pour (Bonus)**
- Single Liquor Cocktail**
- Shaken Cocktail**
- Stirred Cocktail**

### **Overall Rules:**

- The only vodka allowed in the competition is **Nue Vodka**.
- The only gin allowed in the competition is **Calamity Gin**.
- The only rum allowed in the competition is **Plantation Rum**.
- The only tequila allowed in the competition is **Patron Tequila**.
- The only whiskey/bourbon allowed in the competition is **Redemption**.
- The only brandy allowed in the competition is **Presidente Brandy**.
- The only syrups allowed in the competition are **Reàl Syrups**.
- No competing mixers of **Finest Call** allowed in the competition.
  
- The competitors will each have six minutes for qualifying and seven minutes for the finals on stage to impress the judges with their cocktails that can be made in any order.
  
- On stage there will be a back bar with various expressions of sponsored bottles set half full, Accuracy bottle of water set half full, Finest Call Single Pressed set at any amount and Reàl Syrups the competitor can utilize in their cocktails.
  
- 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 or risk disqualification.

- 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 their clearly labeled thumb drive to the DJ during the preliminary meeting.
- No fire other than a small torch for garnishes will be permitted on stage.
- The only Vodka, Gin, Plantation Rum, Patron, Redemption and Presidente Brandy bottles allowed on stage are the half full ones on the bar schematic. For the Flair finals, You may pre-ice your Presidente Brandy Specialty Drink glassware on the bartop or wherever you like.
- Competitors can not rearrange items on the bar schematic prior to the start of their round but can only add to the front bar and back bar.
- Each competitor is responsible for producing a 30 second commercial submitted by **September 17th** showcasing **Plantation Rum** and **Finest Call**.
- Each competitor is responsible for emailing Dean Serneels their 30 sec commercial & the info for their competitor slide consisting of **Full Name, Place of Work, Competitor Sponsor, Pro Sponsor (optional logo), Years Bartending by September 17<sup>th</sup>, 2022** or receive a **5 POINT PENALTY!**
- Dean Serneels email address is: [contact@cocktailnetworklive.com](mailto:contact@cocktailnetworklive.com)
- Competitor Video Interviews are mandatory and can be scheduled with Dean.
- *For the Flair finals, competitors must supply all other ingredients for their Presidente Specialty cocktail including glassware other than standard ice, Sponsored Vodka, Sponsored Gin, Plantation Rum, Patron Tequila, Redemption, Presidente Brandy, Finest Call Single Pressed Lime & Lemon and Reàl Infused Exotics.*
- *Competitors may switch out the tins, strainers, mixing glass & bar spoon with their own if they like.*
- *Spill-Stop 285-50 Metal Pour Spouts will be on all of the Working Flair bottles. You may use whatever free flowing pour spouts you like with **NO** electrical tape for your other bottles not on the bar schematic.*

#### **Qualifying Flair Scoring:**

The round shall be based on a point system, with a total of **one hundred thirty five (135) 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 possible 10 point bonus for the Free Pour.

Qualifying Flair rounds are 6 minutes and no Presidente Brandy/Reàl Specialty Drink.

**Finals Flair Scoring:**

The round 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.

Finals Flair rounds are seven minutes and include the Presidente Brandy & Reàl Infused Exotics Specialty Drink.

- Competitors may utilize any additional store bought ingredients, non-competing spirits or mixers, glassware, ice, garnishes, etc... in their Presidente Brandy & Reàl Infused Exotics Specialty Cocktail they wish as long as they supply it themselves, it is in their recipes and it adheres to the rules.
- Non-competing spirits in your recipe will be supplied by the competitor and must be in its original bottle and packaging and can be set to any level.  
**No other Vodka, Gin, Rum, Tequila, Whiskey, Brandy, syrup or competitive mixer will be allowed.**
- Homemade ingredients **ARE ALLOWED** as long as the complete recipe and procedure of each homemade ingredient is listed on your recipe card.
- Competitors may utilize juice, aqua faba & egg whites (**and only juice, aqua faba & egg whites**) in Competitor choice bottles. Competitor choice bottles are clear unlabeled bottles for your recipe for your **Presidente Brandy & Reàl Infused Exotics** specialty cocktail. **No electrical tape, not tinted glass, no stickers, no distinguishing marks or elements, ... "clear unlabeled bottles" only without branding.**
- Competitor choice bottles and other non-competing spirits bottles in your recipes other than Sponsored Vodka, Sponsored Gin, Plantation Rum, Patron, Redemption and Presidente Brandy may be set to any level.
- There is no limit on ingredients or garnish for your Presidente Brandy & Reàl Infused Exotics Specialty Drink.

The Finals Flair order of the drinks will be called out as

**-Measured Flair Pour (Bonus)**

**-Single Liquor Cocktail**

**-Shaken Cocktail**

**-Stirred Cocktail**

**-Presidente Brandy & Reàl Infused Exotics Specialty Drink**

- ***The competitor's Presidente Brandy & Reàl Infused Exotics Specialty Cocktail will consist of 1oz of Presidente Brandy, 1/2oz of Reàl Infused Exotics and whatever the competitor supplies as long as it adheres to the rules. Competitors are allowed to use other non-competing spirit bottles and can be set at any level as long as they are clean, undamaged bottles in their original packaging and labels with NO electrical tape.***
- ***The last minute of the finals Flair rounds are NO DEDUCTIONS for spills, drops or breaks.***

**Qualifying & Finals Flair Points:**

*Showmanship: 50 points.*

*Smoothness: 25 points.*

*Originality: 25 points.*

*Difficulty: 25 points.*

**Finals Mixology Points:**

*Bartending Technique: 50 points.*

*Presentation: 25 points.*

*Taste & Aroma: 25 points.*

*Originality: 25 points.*

**Free Pour Wild Card Points:**

*10 Bonus points if you are accurate.*

*10 Point deduction if you are not accurate.*

***Must be poured during your round and you will pull randomly 1 1/2oz, 2oz or 1/2oz pour right before your round starts.***

**Deductions:**

*Spills: 1 point*

*Drops: 1 point*

*Wrong/Missing Ingredient/Amount: 5 points*

*Breaks: 10 points*

*Missing the Free Pour: 10 points*

*Missing/Incomplete Drink (3 or more missing ingredients): 50 points*

*Not attempting a Finest Call Stall: 50 points*

*Not submitting a 30 sec Plantation Rum & Finest Call commercial: Disqualification*

*Not submitting your competitor slide info: Disqualification*

*Unsportsmanlike Conduct: Disqualification*



**Qualifying & Finals 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.

**Finals Flair Mixology Category Definitions:**

**Bartending Technique (50 points)**

**Bartending 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?

### **Blind Flair Round Master Drink List**

#### **(1) MEASURED FLAIR POUR-**

*Poured using Special Pourtest bottle into Special Marked Metal Tin and Pour check.*

- 1 1/2oz
- 1/2 oz
- 2oz

#### **(1) SINGLE LIQUOR COCKTAIL-**

##### Vodka & Soda

- 1 1/2oz nue vodka
- Fill with club soda
- Lime
- 2 sip stix
- Rocks glass

##### Whiskey Sour

- 1 1/2oz Redemption Rye
- Fill with Finest Call Lemon Sour
- Cherry
- 2 sip stix
- Rocks glass

##### Cubra Libre

- 1 1/2oz Plantation 3 Star Rum
- Fill with Cola
- Lime
- 2 sip stix
- Rocks glass

## **(1) SHAKEN COCKTAIL-**

### Long Island Iced Tea

- 1/2oz nue vodka
- 1/2oz Calamity Gin
- 1/2oz Plantation 3 Star Rum
- 1/2oz Patron Tequila
- 1/2oz Finest Call Triple Sec
- 3oz Finest Call Lemon Sour
- Shake and top with Cola
- Lemon squeeze
- Tall straw
- Tall glass

### Margarita

- 1 1/2oz Patron Tequila
- 1/2oz Finest Call Triple Sec
- 2oz Finest Call Single Pressed Lime
- 1/2oz Agave Reàl
- Shake
- Lime
- Tall straw
- Tall glass with salt rim

### Blue Long Island Ice Tea

- 1/2oz nue vodka
- 1/2oz Calamity Gin
- 1/2oz Plantation 3 Star Rum
- 1/2oz Patron Tequila
- 1/2oz Finest Call Blue Curacao
- 3oz Finest Call Lemon Sour
- Shake and top with Sprite
- Lemon
- Tall straw
- Tall glass

## **(1) STIRRED COCKTAIL-**

### Vodka Martini

- 2oz nue vodka
- 1/4oz Dry Vermouth\*
- Stir in a mixing glass with ice
- Strain
- Olive
- Coupe glass

### Old Fashioned

- 2oz Redemption Bourbon
- 1/4oz Finest Call Sugar Syrup
- 2 Dashes of Angostura bitters
- Stir in a mixing glass with ice
- Strain
- Orange Peel
- 8oz Rocks glass with ice

### Gin Martini

- 2oz Calamity Gin
- 1/4oz Dry Vermouth\*
- Stir in a mixing glass with ice
- Strain
- Lemon peel
- Coupe glass

### **(4) PRESIDENTE BRANDY SPECIALTY DRINK -**

*Any Serviceable Drink of your choice using at least 1oz of Presidente Brandy and 1/2oz of Reàl Infused Exotics. 4 of the same cocktail.*

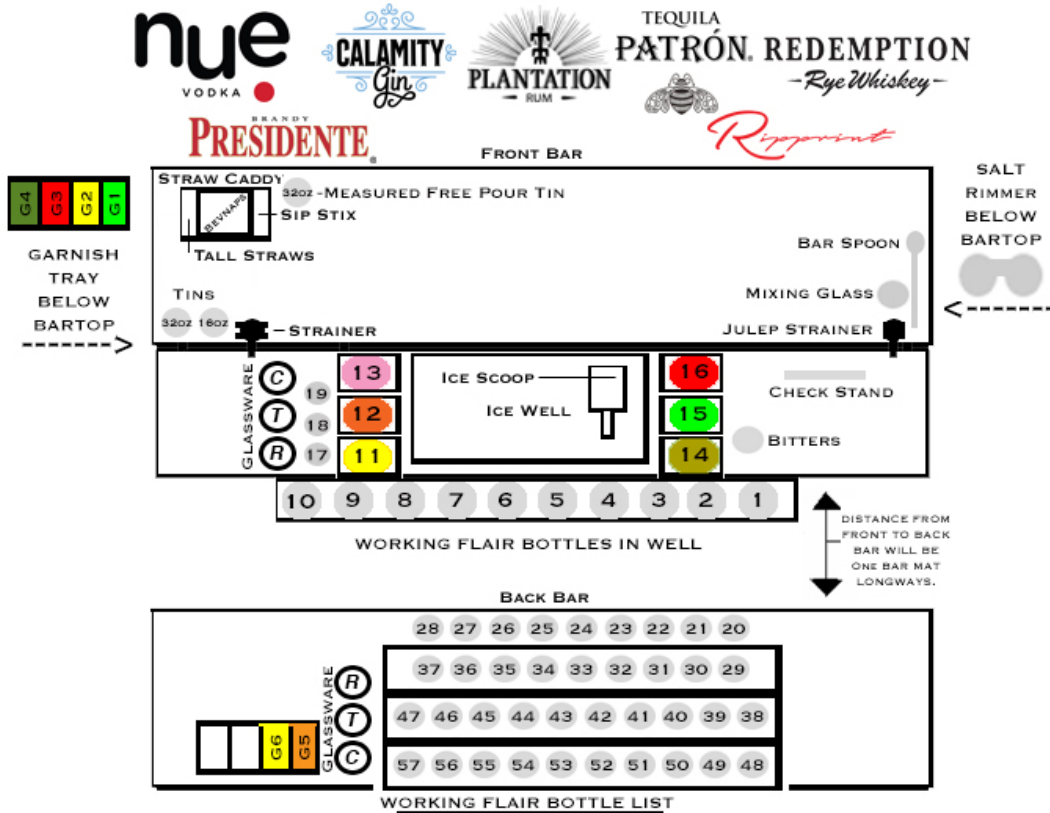
*\*Indicates brand not chosen yet and will be announced at the meet & greet if not posted sooner.*

The only items supplied for the contest are those listed on the bar layout such as standard ice, ice scoop, listed bar tools, listed glassware, listed expressions of spirits, 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 Presidente Brandy & Reàl Infused Exotics Specialty Cocktails must be supplied by the competitor.

**Competitor recipes for their Presidente Brandy & Reàl Infused Exotics specialty cocktail will be submitted in writing no later than at the competitor meeting at 8pm on September 18<sup>th</sup> 2022.**

# Bar Layout



- |                          |                          |                      |
|--------------------------|--------------------------|----------------------|
| 1. NUE VODKA             | 7. PRESIDENTE BRANDY     | 13. F.C. SUGAR SYRUP |
| 2. CALAMITY GIN          | 8. ACCURACY BOTTLE       | 14. AVIALABLE        |
| 3. PLANTATION 3 STAR RUM | 9. AVAILABLE             | 15. AVIALABLE        |
| 4. F.C. TRIPLE SEC       | 10. AVAILABLE            | 16. AVIALABLE        |
| 5. F.C. BLUE CURACAO     | 11. F.C. LEMON SOUR      | 17. COLA             |
| 6. REDEMPTION RYE        | 12. F.C. S. PRESSED LIME | 18. SPRITE           |
|                          |                          | 19. CLUB SODA        |

## BACK BAR

- 20. DRY VERMOUTH
- 21. F.C. S. PRESSED LEMON
- 22. REDEMPTION BOURBON
- 23. PATRON SILVER
- 24. AGAVE REAL
- 25. PATRON REPOSADO
- 26. REDEMPTION HIGH RYE



- 27. F.C. S. PRESSED LIME
- 28. DRY VERMOUTH
- 29. NUE VODKA
- 30. CALAMITY GIN
- 31. PLANTATION 3 STAR RUM
- 32. PLANTATION DARK RUM
- 33. PLANTATION PINEAPPLE RUM

## GARNISH TRAY

- |                              |                     |                       |
|------------------------------|---------------------|-----------------------|
| 34. PLANTATION OFT RUM (LTR) | G1: LIME WEDGES     | 46. STRAWBERRY REAL   |
| 35. PATRON ANEJO             | G2: LEMON WEDGES    | 47. VANILLA REAL      |
| 36. REDEMPTION RYE           | G3: CHEERIES        | 48. APPLE REAL        |
| 37. PRESIDENTE BRANDY        | G4: SKEWERED OLIVES | 49. BANANA REAL       |
| 38. LYCHEE REAL              | G5: ORANGE PEELS    | 50. BLACKBERRY REAL   |
| 39. MANGO REAL               | G6: LEMON PEELS     | 51. BLACK CHERRY REAL |
| 40. PASSION FRUIT REAL       |                     | 52. BLUEBERRY REAL    |
| 41. PEACH REAL               |                     | 53. COCO REAL         |
| 42. PINEAPPLE REAL           |                     | 54. GINGER REAL       |
| 43. PRICKLY PEAR REAL        |                     | 55. GUAVA REAL        |
| 44. PUMPKIN SPICE REAL       |                     | 56. HAZELNUT REAL     |
| 45. RASPBERRY REAL           |                     | 57. KIWI REAL         |





## **Flairco Freestyle Round – 0 Points (Optional & Open to Anybody)**

The handcuffs come off for this optional round open to anybody regardless if they signed up for the main competition or just this segment. This round is a single elimination Flairco bottles and tins only where your swag and moves advance you to the next round. Think of a dance battle with bottle & tins!

Two competitors will be paired up at random and flip a coin, whomever wins the coin toss will choose to go first or second during this three round battle.

**Round #1:** 15 seconds for Bartender 1, 15 seconds for Bartender 2.

**Round #2:** 30 seconds for Bartender 1, 30 seconds for Bartender 2.

**Round #3:** 30 seconds for Bartender 1, 30 seconds for Bartender 2.

If the competitor would like their own mix for their individual finals rounds than they must submit 3 tracks in order on a thumb drive label Name/Round 1, Name/Round 2 & Name/Round 3 that the Dj will press play. The tracks should be edited and ready to start when play is pressed and not require the DJ to skip ahead to a certain part of the song to start.

For Qualifying, the DJ will choose the music for you... for Finals you may bring your own music on a thumb drive.

The bartenders will go back to back with a few seconds in-between rounds. There are no limits to the amount of Flairco & tins you would like to use per round... and remember to let your swagger shine!

After Round 3, the three judges will each choose either Bartender 1 or Bartender 2 to advance to the next battle... all based on who they thought brought the Flair and swagger best.

So bring 3 rounds of music for several final battles so you are properly set to be crowned... **The Flairco Freestyle Champion 2022!**

We will have six Flairco bottles setup on each side of the stage for each bartender to utilize or they can use their own Flaircos and tins for the battle if they choose as long as the bottles are Flairco and not a competing brand.

Props are encouraged but no glass or things that would make a mess for the next group of bartenders after you.

**LET THE BATTLE BEGIN!**

**Here are some examples of a similar battles to help give you inspiration...**

[https://www.youtube.com/watch?v=AdWFash\\_PiY](https://www.youtube.com/watch?v=AdWFash_PiY)

<https://www.youtube.com/watch?v=DYUcvSv2Yg>

## ADDITIONAL ELEMENTS

### *Flair Documentary Film*

#### ON SITE FILMING

September 18-21, 2022

West Palm Beach, Florida

We are excited to announce the first ever documentary on *“The Rise, Fall & Resurgence of Flair Bartending”* will be filming this year and the Bartenders’ Shakedown is going to play a key role in the film as we are going to follow three different bartenders preparing for this competition and the end of the film will show the outcome and story that unfolds at the Bartenders’ Shakedown 2022!

Come join the fun and be part of this historic film!



## Itinerary

### Itinerary Sunday September 18<sup>th</sup>, 2022:

- 8pm: Competitor Meet & Greet at Copper Blues
- 9pm: Competitor Meeting

### Itinerary Monday September 19<sup>th</sup>, 2022:

- Noon: Judges Meeting
- 1pm-8pm: Qualifying Rounds & Competitor Interviews
- 9pm: Dinner
- Midnight: After party
- Example below:

| Competitor Video Interviews | Time    |
|-----------------------------|---------|
| Mike Hastings               | Noon    |
| Shay Court                  | 12:10pm |
| Moe Harris                  | 12:20pm |
| Jeff Fralich                | 12:30pm |
| Russell Hatfield            | 12:40pm |
| J Manuel Grimm              | 12:50pm |
| Chad Tocco                  | 1pm     |
| Scott Christian             | 1:10pm  |
| Cristian Ochoa              | 1:20pm  |
| Kristof Vandenabeele        | 1:30pm  |
| Carlos Cardoso              | 1:40pm  |
| Elijah Chu                  | 1:50pm  |
| Mariano Gill                | 2pm     |
| Adrian Reyes                | 2:10pm  |
| Colby Good                  | 2:20pm  |
| Brian Hession               | 2:30pm  |
| Semaj Lynch                 | 2:40pm  |
| Joel Ruiz                   | 2:50pm  |
| David Austin                | 3pm     |
| Darnell Bryant              | 3:10pm  |
| Taurus Samson               | 3:20pm  |
|                             |         |

### Itinerary Tuesday September 20<sup>th</sup>, 2022:

- 4pm: Competitors Arrive
- 5pm-Midnight: Finals Rounds

### Itinerary Wednesday September 21<sup>st</sup>, 2022:

- 2pm: Sponsored cocktails
- 3pm: Flair Yard Day

### Itinerary Thursday September 22<sup>nd</sup>, 2022:

- Optional Flair Competition in Orlando, Fl organized by CJ Hamm.

## **DIVISIONS**

### ***PRO DIVISION:***

Designed for seasoned competitors with Pro level bartending skills.

### ***ADVANCED DIVISION:***

Designed for experienced competitors with Advanced level bartending skills.

### ***AMATEUR DIVISION:***

Designed for beginner competitors with Amateur level bartending skills.

It will be up to the organizers discretion to alter your division before, during and after the competition to help ensure you are in the correct division and not to sand bag other competitors while helping properly place you.

## **PRIZES**

### **PRO DIVISION**

1<sup>st</sup> Place: \$1,500 + Trophy + IBA World Cocktail Championship 2023 USA Competitor

2<sup>nd</sup> Place: \$1,000 + Trophy + IBA Pan-American Games 2023 USA Competitor

3<sup>rd</sup> Place: \$500 + Trophy

4<sup>th</sup> Place: \$250 + Trophy

5<sup>th</sup> Place: \$125 + Trophy

### **ADVANCED DIVISION**

1<sup>st</sup> Place: \$500 + Trophy

2<sup>nd</sup> Place: \$250 + Trophy

3<sup>rd</sup> Place: \$125 + Trophy

### **AMATEUR DIVISION**

1<sup>st</sup> Place: \$250 + Trophy

2<sup>nd</sup> Place: \$125 + Trophy

3<sup>rd</sup> Place: \$100 + Trophy

**FINEST CALL STALL: \$100 + TROPHY**

**MOST ACCURATE BARTENDER: \$100 + TROPHY**

*(Competition separate from on stage and open to anybody on site that wants to compete)*

### **FLAIRCO FREESTYLE:**

1<sup>st</sup> Place: \$1,000 + Trophy

2<sup>nd</sup> Place: \$500 + Trophy

3<sup>rd</sup> Place: \$250 + Trophy

**BEST MIXOLOGY SKILLS (Highest combined scores from Mixology Round & Finals Flair Mixology)**

1<sup>st</sup> Place: \$250 + Trophy

**PEOPLE'S CHOICE AWARD (Online competitor voting outlined at Meet & Greet )**

1<sup>st</sup> Place: \$100 + Trophy

**MOST HONORABLE BARTENDER (Best Sportsmanlike conduct from competitor voted on by all of the competitors and staff)**

1<sup>st</sup> Place: \$100 + Trophy

**CALAMITY GIN "CALAMITY JANE" AWARD (Best Overall Female Competitor)**

1<sup>st</sup> Place: \$100 + Trophy

**BEST 30 SECOND PLANTATION & FINEST CALL COMPETITOR COMMERCIAL**

1<sup>st</sup> Place: \$500 + Trophy

**BEST COCKTAIL NETWORK LIVE REAL SYRUPS VIEWER COCKTAIL RECIPE**

1<sup>st</sup> Place: \$500

**FLAIR YARD DAY CONTESTS (Tuesday June 7<sup>th</sup> Open to everybody)**

**FLAIRCO LONGEST 3 BOTTLE JUGGLE:** \$100 + Trophy

**FLAIRCO MOST CONSECUTIVE BUMPS:** \$100 + Trophy

**FINEST CALL STALL:** \$100 + Trophy

It is the competitors responsibility to keep up to date on updates on questions and rules posted on [www.bartendbetternow.com](http://www.bartendbetternow.com).

Any questions can be emailed to [events@barwars.info](mailto:events@barwars.info) and the question and answer will be posted there and is the competitors job to check this page daily to stay updated...

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

