



**Competition Date:**  
June 11-13, 2023.

**Competition Location:**  
[Biergarten Boca Raton](#)  
309 Via de Palmas  
Unit 90  
Boca Raton, FL 33432

**Competition Outline:**  
Competitors will be challenged to make one Spanish Long Island Iced Tea with Working Flair and one original cocktail four times on stage featuring **2 of the Spirit Sponsors & Reàl Syrups**. They will have a back bar providing different expressions of the sponsors to choose from to include in their Specialty Cocktail. The overall winner will be the best competitor with the best original **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 during your round 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?

This event will be broadcast live on Cocktail Network Live with some great opportunities for competitors and the audience alike to make some money and exposure.

## ABOUT THE SPONSORS

### **YACHT LIFE VODKA:**

As all good things do, Yacht Life Vodka began with a drawing and a dream.

A yacht designer by trade, Yacht Life's creator sat down one day and began to sketch, but this time the sketch was not for a luxurious salon or a divine sundeck...

This sketch was of a bottle that would fit seamlessly on a fine dining table, while still standing out on a bar or among other spirits – and of course it had a square shape, not round, for optimal storage on a yacht.

The dream was to distill a vodka that would sit among the finest in the world, a prestige level, high end spirit so sophisticated and elegant that the discerning patrons of the yachting world would desire it.

This is the conception of Yacht Life Vodka. Now the journey is up to you.

For more info on **Yacht Life Vodka** you can visit:

<https://yachtlifevodka.com/>

**Yacht Life Vodka** Instagram: @yachtlifevodka

The logo for Yacht Life Vodka features the brand name 'Yacht Life' in a large, elegant, dark blue cursive script. Below it, the word 'VODKA' is written in a bold, orange, sans-serif font, followed by a trademark symbol (TM).

## PLANTATION RUM:



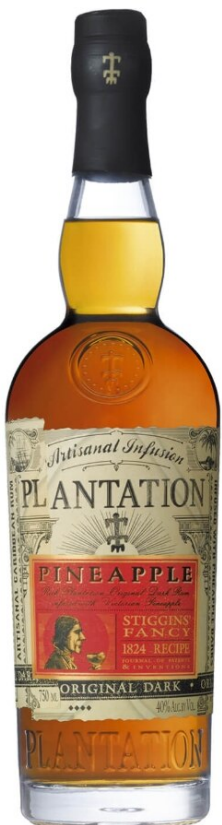
Passionate, curious, refined taste for beauty, Alexandre Gabriel is a tireless entrepreneur in search of perfection. An artisan businessman, he delivers the best product by implementing the most advanced and precise production methods. He knows that a great cognac, a superior rum, is above all a powerful 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** Instagram: @plantation.rum

# 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 **Patrón Tequila** you can visit:

<https://www.patrontequila.com>

**Patrón Tequila** Instagram: @patron

# TEQUILA PATRÓN®



## **FUNDADOR BRANDY: FINE BRANDY**

Drink responsibly. 36% ABV.

Brandy Solera Reserva of the D. O. Brandy de Jerez, obtained from selected wines for its distillation and aged through the traditional Criaderas and Solera system in American oak casks, previously seasoned with the finest selection of Oloroso and Amontillado sherries. The double ageing gives this brandy its velvety touch and vinous flavour.

### **COLOR**

Bright, amber topaz with orange highlights.

### **AROMA**

Sophisticated, with spicy notes intertwined with nuts, honey and toffee.

### **TASTING NOTES**

Structured, round, smooth on the palate, highly complex, with almond nuances and rich vinous notes of Oloroso and Amontillado sherries mixed with hints of caramel. Long and pleasantly persistent finish.

- Best enjoyed: perfect to enjoy in a relaxed or a special moment.
- Serving temperature: cool, between 10-15°C.
- Recommended preservation: dry place at room temperature.
- Pairing: nuts, desserts with chocolates, pastries, hot and spicy foods (Chinese food).
- Recommended consumption: neat, in cocktails or mixed with soft drinks.

For more info on **Fundador Brandy** you can visit:

<https://brandyfundador.com/en/>

**Fundador Brandy** Instagram: @brandyfundadorusa



**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>

**Reàl Infused Exotics** Instagram: @real\_infused\_exotics





## **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>

**Finest Call** Instagram: @finestcall\_us





### Cocktail Network Live

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

Cocktail Network Live is an 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>3:00 minutes</b>	Shot on location	<b>Competitor #1 Interview</b> 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. Deadline Sept 27 <sup>th</sup> two weeks prior to event	<b>Competitor #1 Produced Commercial</b> 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. Deadline Sept 27 <sup>th</sup> two weeks prior to event	<b>Introduction- Competitor slide, intro 3,2,1,Go!</b> Full Name Place of work Competitor Sponsor Years Bartending Years Flairing
<b>5 minutes</b>	Live	<b>Competitor #1 performs</b> Your five minutes on stage.
<b>30 sec</b>	Live	<b>Competitor #1 post interview</b> 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 Rea! Reaction</b> Mixology judge will speak about your cocktail choices and its presentation.
<b>30 sec</b>	Live	<b>Flair Judge #1 Rea! Reaction</b> Flair judge will speak about your cocktail choices and its presentation.
<b>60 sec</b>	Live	<b>Live Comments</b> 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](http://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.



**Overall Rules:**

- The only vodka, rum, tequila, whiskey & brandy allowed in the competition are **the Sponsors brands**.
- 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 five minutes on stage to impress the judges with their original cocktail and Spanish Long Island Iced Tea that can be made in any order.

**Cocktail #1: Spanish Long Island Iced Tea with Working Flair**  
**(You are making 1 of these)**

- **1/2oz Yacht Life Vodka (half full)**
- **1/2oz Gin (store bought of your choice & set to 1/2oz or more)**
- **1/2oz Plantation 3 Star Rum (half full)**
- **1/2oz Patron Silver Tequila (half full)**
- **Splash of Fundador Brandy (half full)**
- **2oz Finest Call Single Pressed Lemon (set to any amount over 2oz)**
- **Shake with ice**
- **Top with Cola**
- **Garnish: Lemon wedge**
- **Tall Straw**

**Cocktail #2 Specialty Cocktail**  
**(You are making 4 of these)**

**At least 2 Spirit Sponsors** (totaling a minimum of 1 1/2oz)

**Reàl Syrups** (any expression & amount)

Ingredients: Competitors Choice

Glassware & Garnish: Competitor Provided

- On stage there will be a back bar with various expressions of Vodka, Rum, Tequila, & Brandy 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 original **Spanish Long Island Iced Tea & Specialty Cocktail**.
- Competitors may utilize any additional store bought ingredients, non-competing spirits or mixers, glassware, ice, garnishes, etc... in their 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, Rum, Tequila, Brandy, syrup or competitive mixer will be allowed.**
- Homemade ingredients **ARE ALLOWED.**

- Competitors may utilize any non-alcoholic homemade ingredients, juices, egg whites and aqua faba in Competitor Choice bottles. Competitor choice bottles are clear unlabeled bottles for ingredients listed above and only if it's in your recipe for your specialty cocktail. **No electrical tape, not tinted glass, no stickers, no distinguishing marks or elements, ... "clear unlabeled bottles" only.**
- Competitor choice bottles and other non-competing spirits bottles in your recipes other than **Spirit Sponsors** may be set to any level.
- 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 their clearly labeled thumb drive to the DJ during the preliminary meeting at 3pm.
- No fire other than a small torch for garnishes will be permitted on stage.
- The only Spirit Sponsor bottles allowed on stage are the half full ones on the bar schematic. You may pre-ice your glassware on the bartop.
- 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 **June 8th** showcasing a **Spirit Sponsor** and **Finest Call**.
- Each competitor is responsible for emailing Dean Serneels the info for their CNL competitor slide consisting of **Full Name, Head Shot, Personal Brand, Work Sponsor, Pro Sponsor (optional logo), Years Bartending and Years Flairing by June 8th.**

- Dean Serneels email address is: [contact@cocktailnetworklive.com](mailto:contact@cocktailnetworklive.com)
- Competitor Video Interviews are mandatory and can be scheduled with Dean
- ***Competitors must supply all other ingredients for their cocktails including glassware other than standard ice, Vodka, Rum, Tequila, Brandy, Cola, Lemon wedges, Finest Call Single Pressed Lime & Lemon and Reàl syrups.***

### **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:**

*Bartending 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.*

***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: 5 points*

*Breaks: 10 points*

*Missing the Free Pour: 10 points*

*Not attempting a Finest Call Stall: 50 points*

*Not submitting a 30 sec Spirit Sponsor & Finest Call commercial: Disqualification*

*Not submitting your competitor slide info: Disqualification*

*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:**

**Bartending Technique (50 points)**

**Technique-** The bartender will be judged on their overall bartending 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)**

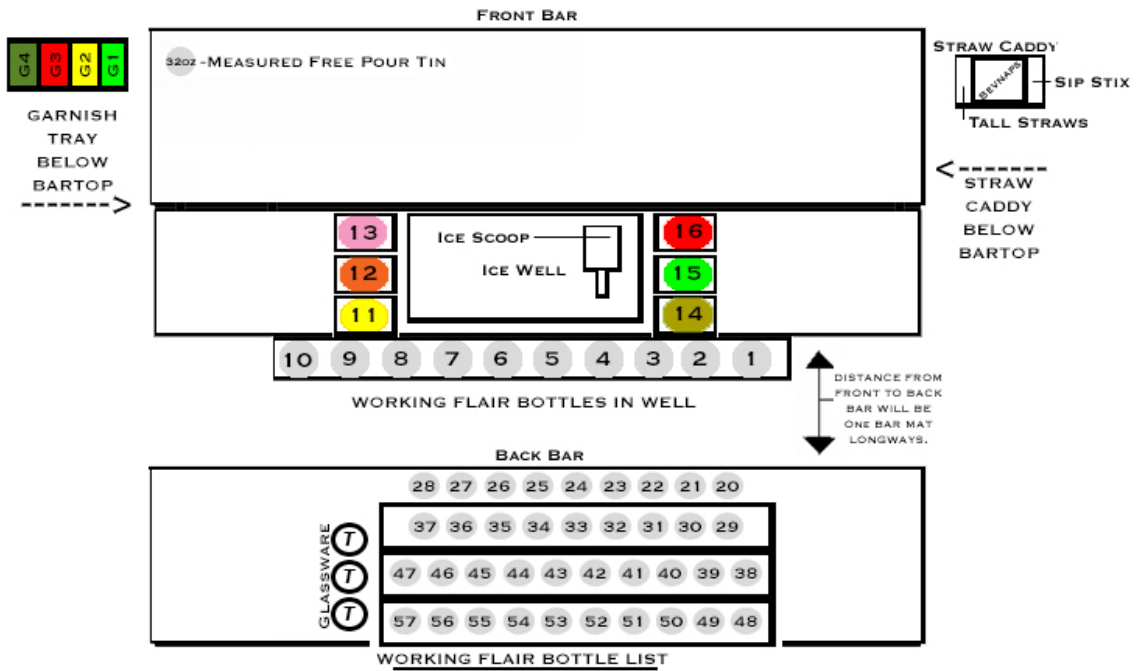
**Taste-** The judges will be looking for the overall taste of the cocktail. Does the cocktail distinguish itself from other cocktails and is the taste appealing to the palate? Is the taste experience pleasurable and entice the senses as it is enjoyed by the tongue? Is the cocktail well balanced?

**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. YACHT LIFE VODKA      | 7. AVAILABLE              | 13. AVAILABLE |
| 2. GIN                   | 8. AVAILABLE              | 14. COLA CAN  |
| 3. PLANTATION 3 STAR RUM | 9. AVAILABLE              | 15. AVIALABLE |
| 4. FUNDADOR BRANDY       | 10. AVAILABLE             | 16. AVIALABLE |
| 5. ACCURACY BOTTLE       | 11. F.C. S. PRESSED LEMON | 17.           |
| 6. AVAILABLE             | 12. AVAILABLE             | 18.           |
|                          |                           | 19.           |

## BACK BAR

- 20. AVAILABLE
- 21. AGAVE REAL
- 22. F.C. S. PRESSED LEMON
- 23. PATRON SILVER
- 24. PATRON REPOSADO
- 25. PATRON ANEJO
- 26. F.C. S. PRESSED LIME



## GARNISH TRAY

- 34. PLANTATION OFT RUM (LTR)
- 35. PATRON ANEJO
- 36. REDEMPTION RYE
- 37. FUNDADOR BRANDY
- 38. LYCHEE REAL
- 39. MANGO REAL
- 40. PASSION FRUIT REAL
- 41. PEACH REAL
- 42. PINEAPPLE REAL
- 43. PRICKLY PEAR REAL
- 44. PUMPKIN SPICE REAL
- 45. RASPBERRY REAL

- G1: LEMON WEDGES
- G2: LEMON WEDGES
- G3: AVAILABLE
- G4: AVAILABLE
- G5:
- G6:

- 27. WATERMELON REAL
- 28. AVAILABLE
- 29. YACHT LIFE VODKA
- 30. GIN
- 31. PLANTATION 3 STAR RUM
- 32. PLANTATION DARK RUM
- 33. PLANTATION PINEAPPLE RUM

- 46. STRAWBERRY REAL
- 47. VANILLA REAL
- 48. APPLE REAL
- 49. BANANA REAL
- 50. BLACKBERRY REAL
- 51. BLACK CHERRY REAL
- 52. BLUEBERRY REAL
- 53. COCO REAL
- 54. GINGER REAL
- 55. GUAVA REAL
- 56. HAZELNUT REAL
- 57. KIWI REAL



**Itinerary Sunday June 11<sup>th</sup>, 2023:**

- 8pm: Competitor Meet & Greet
- 9pm: Competitor Meeting

**Itinerary Monday June 12<sup>th</sup>, 2023:**

- Noon-3pm: Competitor Video Interviews
- 3pm: Competitor & Judges Meeting
- 4pm-Midnight: Competition
- Midnight: After party

**You will schedule your Competitor Video Interviews with Dean Serneels.**

**Itinerary Tuesday June 13<sup>th</sup>, 2023:**

- 3pm: Flair Yard Day at the Lake Worth Beach

**Prizes**

**PRO DIVISION**

- 1<sup>st</sup> Place: \$1,500 + Trophy
- 2<sup>nd</sup> Place: \$1,000 + Trophy
- 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: \$100 + 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)*

**BEST 30 SECOND SPIRIT SPONSOR & FINEST CALL COMPETITOR COMMERCIAL**

1<sup>st</sup> Place: \$500 + Trophy *(please post with #BartendBetterNow)*



**FLAIR YARD DAY CONTESTS (Tuesday June 13<sup>th</sup> Open to everybody)**

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

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

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

The only items supplied for the contest are those listed on the bar layout such as standard ice, ice scoop, Spirit Sponsors, listed expressions of Finest Call Single Pressed, listed expressions of Reàl syrups, Tall glass for Spanish Long Island Iced Tea, lemon wedges, tall straws, 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.

**Competitor recipes for their specialty cocktail will be submitted in writing no later than at the competitor meeting at 8pm on June 11<sup>th</sup> 2023.**

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

