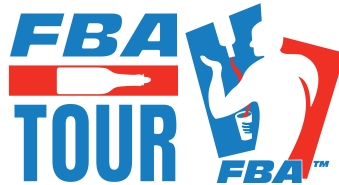




Competition Date:
June 8-10, 2025.

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

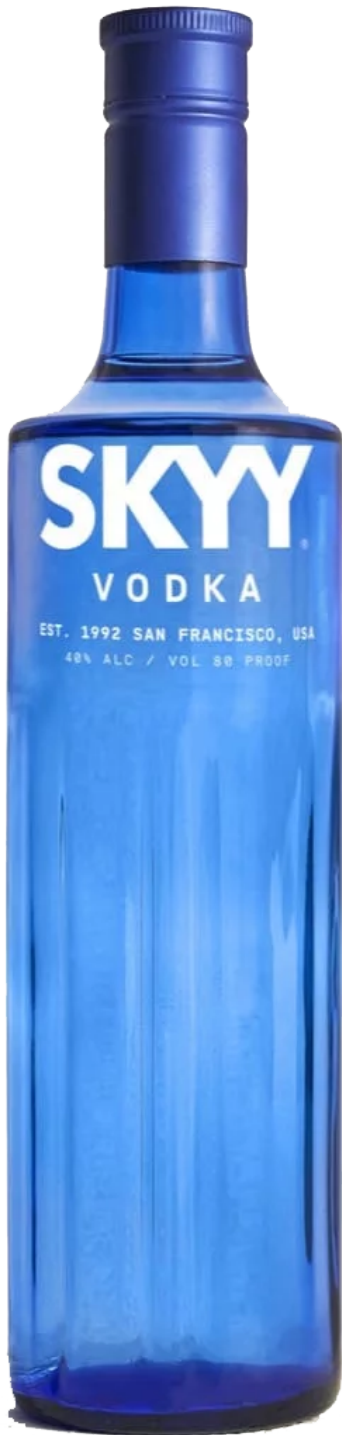


Competition Outline:

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 & Real 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.

You will test your accuracy during your round with an unlabeled bottle of water and earn five bonus points if you are accurate... but... if you miss the pour you will be deducted five points. **The Spill-Stop Challenge Free Pour** is **MANDATORY**... will you be able to pour accurately under pressure?

This event is part of the [FBA Tour](#) and all competitors must register for a free FBA membership to compete and we will be broadcasting live on Cocktail Network Live with some great opportunities for competitors and the audience alike to make some money and exposure. FBA Membership at <http://fbaarchives.org/register.cfm>



SKYY VODKA:

Y Blend In? Embrace Every Y

With its launch in San Francisco in 1992, SKYY redefined vodka as the world knew it. Since our founding, we've always been guided by San Francisco's forward-thinking mindset. We pioneered a state-of-the-art quadruple-distillation and triple-filtration process for our SKYY Vodka.

SKYY explored naturally occurring elements found in the coastal waters surrounding San Francisco and discovered the unique quality that minerals, including minerals sourced from the San Francisco Bay Area, could bring to vodka. We enriched the water in our liquid with these ingredients to add subtle salinity and minerality intended to enhance the mouthfeel and smooth taste of our Vodka & Soda.

Following the quadruple distillation process our liquid goes through a triple filtration through California Limestone, honoring our heritage. The result is a smoother and gluten-free vodka that not only adds character to any cocktail, but also raises the bar on the vodka & soda.

SKYY premium vodka received praise and international credibility by gaining a Gold Metal Award and 90 points from the Beverage Testing Institute (BTI). The accredited organization, one of the most reliable sources for alcohol beverage reviews, recognized the unique taste of SKYY Vodka.

SKYY continues its commitment to embrace social progress, and a firm belief that the world is made for everyone to enjoy. Embodying the spirit of its birth place and of our origins, SKYY continues to celebrate the diversity that brings to life unique perspectives and experiences, the coming together to challenge the status quo and fuel a brighter future.

For more info on **Real Infused Exotics** you can visit:

<https://www.realingredients.com>

SKYY Vodka Instagram: @real_infused_exotics

SKYY
VODKA®

AVIATION GIN:

Quality Purees Crafted with a Movement in Mind

Like the world's finest gins, Aviation is distilled using a proprietary maceration recipe that produces a pure medley of botanical flavor.

STEP 1: INFUSION

It all starts with our precise blend of botanicals – cardamom, coriander, French lavender, anise seed, sarsaparilla, juniper, and two kinds of orange peel. The botanicals are suspended in a pure, neutral grain spirit for 18 hours in macerating tanks.

STEP 2: DISTILLATION

The macerate is then pumped into a still along with pure water. Steam jackets heat the macerate, the vapors go into the condenser, which cools the vapors to form the gin distillate.

STEP 3: THE CUT

In a meticulously monitored process, the first fluid leaving the still, the "heads," is removed. Collecting the "heart of the spirit" throughout the run, the distillers then determine the end of the cycle and make the final cut, "the tails." This process takes approximately 7 hours and at this point, the "heart cut" is 142 proof.

STEP 4: BLENDING & BOTTLING

The "heart cut" is transferred to a blending tank where pure water is added, bringing the gin to the desired 84 proof. It is then sent to the bottling line for filling, capping, and labeling. Aviation is then hand-packed into boxes and ready to ship.

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

<https://www.aviationgin.com>

Aviation Gin Instagram: @aviationgin





TANDUAY ASAIN RUM: Distinctly Filipino, Undeniably World-Class

Our Story: Only a handful of rum makers in the world are over 150 years old. Since 1854, Tanduay Asian Rum has been creating a spirit as intriguing in its silky smoothness and elegant flavor as the essence of the mysterious East. It remains one of Asia's best-kept secrets and among the world's most decorated spirits for generations to come.

Our Craft: The distinct character of our rum is born from a five-year aging process in charred oak barrels. Bearing the wisdom of our forefathers, Tanduay has thrived on quality, reliability, and consistency, making it the 7th largest international Spirit Brand in the World in 2011.

Our Land: Part of what makes Tanduay Asian Rum unique is the culture and character of the Filipino people. The Philippines is an archipelago rich with stories and experiences. We would like to share some of these stories here with you.

Tanduay Asian Rum Silver

This silky smooth Silver rum, from our own heritage Asian sugarcane, is only moderately filtered giving it a light straw appearance. With its pure and distinctive taste, Tanduay Asian Rum Silver is for those seeking greater complexity and sophistication. This rum is aged up to 5 years in ex-bourbon barrels, with a taste profile of green ripe fruits with hints of burnt sugar, mandarin and vanilla. Perfect for sipping straight yet well-balanced for mixing.

Tanduay Asian Rum Gold

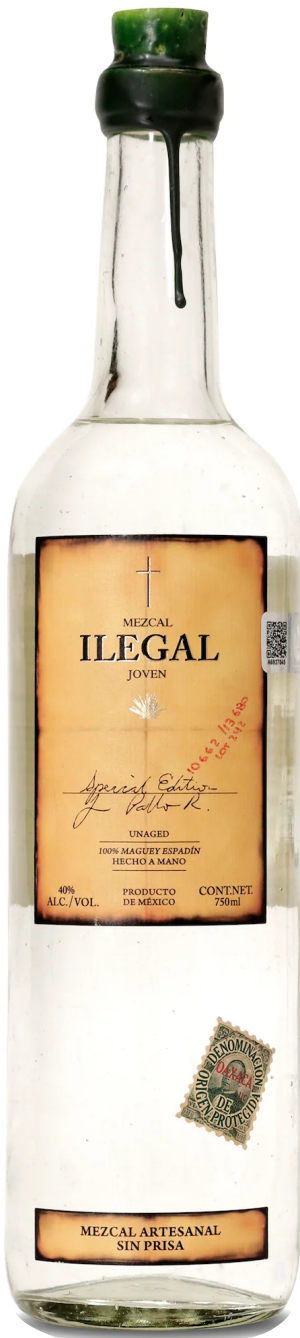
The silky smooth Gold rum from our own heritage sugarcane, reveals how Tanduay became the global leader in dark rum. With its pure and distinctive taste, Tanduay Asian Rum Gold is for those seeking greater complexity and sophistication. This rum is aged up to 7 years in ex-bourbon barrels, with a taste profile of mature honey with hints of toasted oak, almond and vanilla. Appreciate neat or combined with your preferred mixer.

For more info on **Tanduay Asian Rum** you can visit:

<https://global.tanduay.com/#>

Tanduay Asain Rum Instagram: @tanduayrum





ILEGAL MEZCAL: Mezcal, Handcrafted in Oaxaca

Ilegal Mezcal has a beautifully balanced profile, with a mouthful of agave and a hint of smoke.

Handcrafted in small batches by fourth-generation mezcaleros, our Joven, Reposado, and Añejo mezcals are all made with 100% Espadín agave, double distilled in the Santiago Matatlan Valley of Oaxaca, Mexico.

Commitment to quality is apparent in every step of our process, from harvest to first sip.

Our practices reflect our dedication to biodiversity in the Oaxaca region. 100% natural, Ilegal uses no artificial colors, yeasts, flavors, or additives.

Just
Agave
Sun +
Time

Made with 100% Espadín agave, our Joven, Reposado, and Añejo mezcals are perfect neat. Our aged mezcals are rested in a combination of new and used American oak, medium char barrels, a unique and complex taste for those who enjoy sipping spirits.

Our mezcals are also exceptional in cocktails – originals and reimagined classics alike. Check out our signature mezcal cocktail recipes, and try Ilegal as the base spirit in a Mezcal Margarita, a Mezcal Mule, or your favorite cocktail.

For more info on **Ilegal Mezcal** you can visit:
<https://www.illegalmezcal.com>

Ilegal Mezcal Instagram: @illegalmezcal

ILEGAL+MEZCAL



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



SPILL-STOP Pour Spouts:

Behind Every Great Bartender is a Perfect Pour

Specializing in hand tools for the bartender, Spill-Stop has been dedicated to making high quality bar supplies since 1935. We offer a wide range of bar supplies & our pourers are widely regarded as the most popular in the industry. We are the original makers of the 285-50 Chrome Tapered Free Pourer, which is made in our factory outside of Chicago. Spill-Stop means quality & we are dedicated to equipping the world's bartenders with high-quality tools they've relied on to execute their craft for generations.

Our History

Founded in 1935 by Fritz Katsky, Spill-Stop has a rich history. In 1945, Daniel Silverstein, who had experience in hotel management, joined as a minority partner, acquiring the company in 1951. His son, Bob Silverstein, began his journey with Spill-Stop as a teenager, running Spill-Stop from 1977 to 2024. Today, Spill-Stop continues its mission to bring high quality "hand tools for the bartender" to the world.

Chrome Tapered Pourer with poly-kork 285-50



The original chrome tapered free pourer. Look for the Spill-Stop name: your assurance of quality workmanship for more than 80 years. Seamless tapered spout allows controlled medium speed pouring. Packed 1 dozen per poly bag. 1 gross per carton. Minimum shipment – 1 gross. Made in USA

For more info on **Spill-Stop** you can visit:

<https://spillstop.northparkgroup.com>

Spill-Stop Instagram: @spillstopbartools

SPILL-STOP[®] MFG. LLC



BARPRODUCTS.COM:

Equipping Bartenders with the Tools to Shine

BarProducts.com is a leading online supplier dedicated to serving the bartending and hospitality industry with high-quality tools, equipment, and custom solutions. Since 1995, BarProducts.com has built a reputation for supporting bartenders of all levels—from rookies behind the stick to world-class mixologists—by providing the essentials they need to work efficiently and showcase their creativity. As a bartender-founded and operated company, BarProducts.com understands the real-world needs of service professionals and offers a vast selection of products designed to improve speed, organization, and style behind the bar.

From industry-standard bar tools like shakers, strainers, and bar spoons to custom-printed bar mats, flair bottles, and branded barware, BarProducts.com delivers innovative and affordable solutions that elevate the craft. The company also offers specialty services such as custom laser engraving, digital printing, and private label manufacturing, giving bartenders and brands the power to stand out. Whether you're outfitting a new bar, enhancing your personal setup, or launching a branded product line, BarProducts.com is your one-stop shop for reliable tools, fast shipping, and unmatched customer support..

For more info on **BarProducts.com** you can visit:

<https://barproducts.com>

BarProducts.com Instagram: @barproductscom





**FBA: FLAIR BARTENDERS ASSOCIATION:
SERVICE First, FLAIR Second & PASSION Always**

The art of [Flair Bartending](#) has been around since the late 1800's with the Professor Jerry Thomas and his flaming cocktail the Blue Blazer. We see this with a quick napkin flip, a joke, some bar magic, a multi bottle pour, or even doing a short routine to entertain your guests, flair bartending is simply taking your bar service to the next level and entertaining your guests how they want to be entertained.

The Flair Bartenders Association (FBA) has been the longest heartbeat of the global flair bartending community—a place where passion, precision, and performance collide. Dedicated to fostering connection, growth, and excellence, the FBA provides a world-class stage for bartenders of all backgrounds to compete, learn, and push the boundaries of their craft.

Through prestigious competitions, expert-led trainings, and a thriving international network, the FBA unites flair bartenders in a shared mission: to elevate the art of bartending and inspire the next generation of performers. Whether you're a seasoned professional or an aspiring artist, the FBA is your platform to hone your skills, connect with like-minded innovators, and showcase your talent on a global scale.

More than an organization, the FBA is a family of flair enthusiasts—supporting, celebrating, and driving the evolution of this electrifying craft. From the neon-lit bars of bustling cities to the grandest stages in the industry, we give bartenders the spotlight they deserve and the tools they need to turn passion into greatness.

Flair is more than a skill—it's a movement.
"SERVICE first, FLAIR second, & PASSION always"

For more info on **FBA** you can visit:
<https://barflair.org>

FBA Instagram: @fba.flairbartendersassociation



COCKTAIL NETWORK LIVE

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 content to CNL to use during the broadcast.

In addition to the time on stage time we are creating other content around each competitor to help further promote, market and give optional sponsorship opportunities to each competitor to utilize the content that Cocktail Network Live is requesting from each competitor.

BROADCASTED LIVE AT... <https://cocktailnetworklive.com/live>



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 time on stage.

(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.



Overall Event Rules:

- The only vodka, gin, rum, tequila & 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 **Pro competitors** will each have **six minutes** on stage and the **Advanced and Amateur 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 SKYY Vodka (half full)**
- **1/2oz Aviation Gin (half full)**
- **1/2oz Tanduay Asian Silver Rum (half full)**
- **1/2oz Illegal Mezcal Joven (half full)**
- **Splash of Fundador Brandy (set to 1oz)**
- **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) per cocktail

Reàl Syrups (any expression & minimum of 1/2oz) per cocktail

Ingredients: Competitors Choice

Glassware & Garnish: Competitor Provided

- On stage there will be a back bar with various expressions of Vodka, Gin, 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 with a minimum of **1/2oz** of Liquor in each bottle.
- 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 above the minimum of **1/2oz** of Liquor in each bottle.

- **No other Vodka, Gin, Rum, Tequila, Brandy, syrup or competitive mixer will be allowed.**
- Homemade non-alcoholic ingredients **ARE ALLOWED.**
- Competitors may utilize any non-competing non-alcoholic homemade ingredients, juices, egg whites, aqua faba, teas, etc... 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 **Working Flair Spirit Sponsors bottles** may be set to any level above the minimum of **1/2oz** in each bottle.
- 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 three (3) 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 phones, No YouTube playlists, etc...
- No fire other than a small torch for garnishes will be permitted on stage.
- **The only Spirit Sponsor bottles supplied on stage are the half full ones on the bar schematic. Competitors MAY supply additional Spirit Sponsor bottles with good labels with no electrical tape or additional stickers set to any amount to use for the Specialty cocktail only with a minimum of 1/2oz of Liquor in each bottle. The Working Flair cocktail must be made with the supplied half full bottles and any Brandy bottle.**
- You may pre-ice & pre-garnish your glassware on the bartop.

- Competitors can not rearrange items on the back bar schematic prior to the start of their round but can only add to the back bar. The front bar **MAY BE** rearranged.
- Each competitor is responsible for producing a **30 second commercial video** submitted by **June 6th** showcasing **SPILL-STOP #285-50** Metal Pour Spout and **FINEST CALL** 30 second, not 31 seconds not 45 seconds... 30 seconds.
- 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 6th.** Dean Serneels email address is: **deanserneels@me.com**
- Competitor Info & 30 sec commercials are mandatory and can be sent to Dean Serneels. **If not received you may be disqualified.**
- *Competitors must supply all other ingredients for their cocktails including glassware other than standard ice, Vodka, Gin, Rum, Tequila, Brandy, Cola, Lemon wedges, Finest Call Single Pressed Lime & Lemon and Real syrups.*
- *Competitors will have an opportunity to a “One Touch” after their round ends either behind the bar or at the Mixology judges table to be able to add or do ONE SAME THING to all four of their specialty cocktail or Spanish Long Island Iced Tea. Examples would be to pour 1 missing ingredient into their poured cocktails, use a small torch to torch a garnish, add a missing garnish to their cocktails, add a foam to their cocktails, etc...*

Scoring:

The contest shall be based on a point system, with a total of **two hundred sixty (255) 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 5 point bonus for the Spill-Stop Challenge Free Pour.

Flair Points:

Showmanship: 50 points.

Sponsor Promotion: 25 points.

Originality: 25 points.

Difficulty: 25 points.

Mixology Points:

Bartending Technique: 50 points.

Presentation: 25 points.

Taste & Aroma: 25 points.

Originality: 25 points.

Spill-Stop Free Pour Points: (Mandatory Pour with designated Spill-Stop Pour Test bottle with a Spill-Stop #285-50 Pour Spout)

5 Bonus points if you are accurate or 5 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.

All of the competitors that correctly pour their Spill-Stop Free Pours during their rounds will enter the Spill-Stop Challenge finals right before we announce the winners for a winner take all Spill-Stop Challenge Pour Off for \$250.00.

Deductions:

Spills: 1 point

Drops: 1 point

Wrong/Missing Ingredient/Wrong Procedure: 5 points

Breaks: 10 points

Missing the Spill-Stop Challenge Free Pour: 5 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?

Sponsor Promotion (25 points)

Sponsor Promotion: The bartender will receive points for how well they promote the sponsors during their routine. Are they just showing the bottles label out before pouring or are they incorporating fun ways to promote the brands that support the competition through flairing the sponsored bottles more, props, use of music, signs and other creative ways to say THANK YOU.

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)

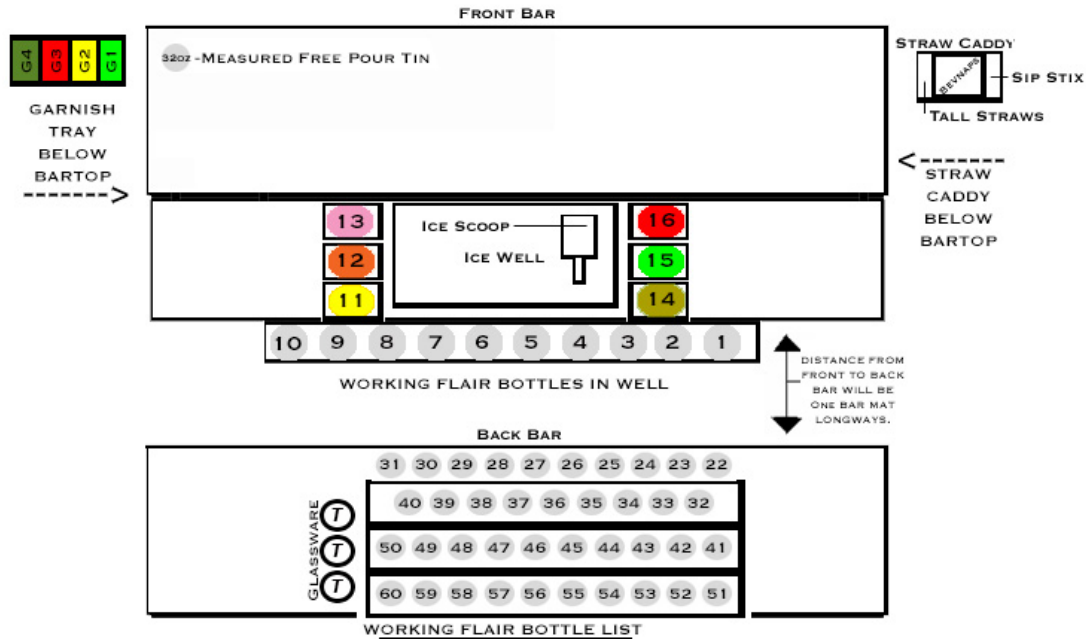
Taste- The judges will be looking for the overall taste of the cocktail. Does the cocktail distinguish itself from other cocktails and is the taste appealing to the palate? Is the taste experience pleasurable and entice the senses as it is enjoyed by the tongue? Is the cocktail well balanced?

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. SKYY VODKA | 7. AVAILABLE | 13. AVAILABLE |
| 2. AVIATION GIN | 8. AVAILABLE | 14. COLA CAN |
| 3. TANDUAY SILVER RUM | 9. AVAILABLE | 15. AVIALABLE |
| 4. ILEGAL MEZCAL JOVEN | 10. AVAILABLE | 16. AVIALABLE |
| 5. FUNDADOR BRANDY 1oz | 11. F.C. S. PRESSED LEMON | 17. |
| 6. ACCURACY BOTTLE | 12. AVAILABLE | 18. |
| | | 19. |

BACK BAR



GARNISH TRAY

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

- | | |
|------------------------------|------------------------|
| 20. | 42. KIWI REAL |
| 21. | 43. LYCHEE REAL |
| 22. FC ELDERFLOWER | 44. MANGO REAL |
| 23. FC HIBISCUS | 45. PASSION FRUIT REAL |
| 24. SKYY VODKA | 46. PEACH REAL |
| 25. AVIATION GIN | 47. PEAR REAL |
| 26. TANDUAY ASIAN SILVER RUM | 48. PINEAPPLE REAL |
| 27. TANDUAY ASIAN GOLD RUM | 49. PRICKLY PEAR REAL |
| 28. ILEGAL MEZCAL JOVEN | 50. PUMPKIN REAL |
| 29. FUNDADOR BRANDY | 51. AGAVE REAL |
| 30. FC LAVENDER | 52. APPLE REAL |
| 31. FC ROSE | 53. BANANA REAL |
| 32. PUREED PEPPER REAL | 54. BLACKBERRY REAL |
| 33. RASPBERRY REAL | 55. BLACK CHERRY REAL |
| 34. STRAWBERRY REAL | 56. BLUEBERRY REAL |
| 35. FC S. PRESSED LIME | 57. COCO REAL |
| 36. FC S. PRESSED PINEAPPLE | 58. GINGER REAL |
| 37. FC S. PRESSED LEMON | 59. GUAVA REAL |
| 38. YUZI REAL | 60. FIG REAL |
| 39. VANILLA REAL | |
| 40. WATERMELON REAL | |
| 41. HAZELNUT REAL | |

SPILL-STOP



COMPETITORS CAN REARRANGE THE FRONT BAR & ADD THEIR OWN ITEMS HOW THEY LIKE.
COMPETITORS CAN NOT REARRANGE THE BACK BAR BUT ONLY ADD THEIR OWN ITEMS TO IT.

Itinerary

Itinerary Sunday June 8th, 2025:

- 8pm: Competitor Meet & Greet
- 9pm: Competitor Meeting (*First ones to complete their paperwork and have everything submitted gets to pick what spot they compete in on Monday so show up on time!*)

Itinerary Monday June 9th, 2025:

- Noon-3pm: Competitor Free Time
- 3pm: Competitors arrive
- 4pm: Judges Meeting
- 5pm-Midnight: Competition
- Midnight: After party

Itinerary Tuesday June 10th, 2025:

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

Prizes

PRO DIVISION

1st Place: \$1,500 + Trophy
2nd Place: \$1,000 + Trophy
3rd Place: \$500 + Trophy
4th Place: \$250 + Trophy
5th Place: \$125 + Trophy

ADVANCED DIVISION

1st Place: \$500 + Trophy
2nd Place: \$250 + Trophy
3rd Place: \$100 + Trophy

AMATEUR DIVISION

1st Place: \$250 + Trophy
2nd Place: \$125 + Trophy
3rd Place: \$100 + Trophy

FINEST CALL STALL: \$100 + TROPHY

PEOPLE'S CHOICE: \$100 + TROPHY

MOST ACCURATE BARTENDER: \$100 + TROPHY

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

SPILL-STOP CHALLENGE WINNER: \$250 + TROPHY

(Competition from the competitors that accurately poured the correct Spill-Stop Challenge pour during their round)

BARPRODUCTS.COM BAM (Big Ass Move): TROPHY + Prize Package

BEST 30 SECOND SPILL-STOP #285-50 & FINEST CALL COMPETITOR COMMERCIAL

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

FLAIR YARD DAY CONTESTS (Tuesday June 11th 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 Rea! 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 8th 2025.

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

