

20TH CHAMPIONS FLAIR CRASH

GENERAL INFORMATION

ORGANIZER

- Exquisite Bar Solutions

DATE

- 08 December 2022

**REGISTRATION
PERIOD**

- 12 November 2022 - 28 November 2022

**MAXIMUM NO.
OF PARTICIPANTS**

- 30

LOCATION

- Champions Sports Bar - J.W Marriott - Bucharest | Romania

REGISTRATION FEE

30 EURO — PAYABLE CASH AT BRIEFING

The registration fee includes:

- Official Champions Flair Crash T-shirt
- Competition stickers
- Soft drinks and water in the practice area

**CONTACT
INFORMATION
REGISTRATION**

-
- valentin.luca@barsolutions.ro
 - (004) 0722 376 369

GENERAL INFORMATION

TRANSPORTATION • Henri Coanda Otopeni International Airport

TRANSFER TO THE CITY • Express Line 783 - to city center - 7 RON (1.5 EUR) price ticket for a 2 way trip

TAXI • All taxis are yellow in Bucharest. Please always check if they have the official rate printed on the car (2/3 RON/KM) and make sure they have a company logo on the car.
• There is a Taxi Order System inside the airport, on the left side as you walk out after the baggage claim doors.
• We suggest Speed Taxi, Meridian Taxi, D'Artex Taxi, Leone

TRAIN • From Otopeni Henri Coanda Airport to Central Station ticket costs 1 euro (every 30 min) you can check itineraries right here: <https://mersultrenurilor.infofer.ro/en-GB/Train-itineraries/Aeroport-Otopeni/Bucuresti-Nord>

UBER • Uber is available in Romania.
• est. fare price - Otopeni Airport to JW Marriott Hotel - 55-70 RON (11 - 14 EUR) - In some cases Dinamic Fare applies and cost could be higher. The app will notify you with the cost of the trip so make sure you check that.

BOLT • Bolt is available in Romania.
• est. fare price - Otopeni Airport to JW Marriott Hotel - 60-75 RON (12 - 15 EUR) - In some cases Dinamic Fare applies and cost could be higher. The app will notify you with the cost of the trip so make sure you check that.

GENERAL INFORMATION

CURRENCY

- Romania's official coin is the Romainan Leu (RON)
- 1 EUR = 4,91 RON
- 1 GBP = 5,71 RON
- 1 USD = 4,96 RON
- We recommend to exchange money in the city center and not inside the airport because the exchange rate is pretty low.

ACCOMMODATION

- We recommend that you book a room at:

CONTINENTAL FORUM HOTEL ***

- est. room price - 75 euro per night for a double room
- <https://www.booking.com/hotel/ro/palatul-parlamentului.ro.html>

PARLIAMENT SQUARE HOTEL ***

- est. room price - 71 euro per night for a double room
- <https://www.booking.com/hotel/ro/vila-parliament-square.ro.html>

JW MARRIOTT HOTEL *****

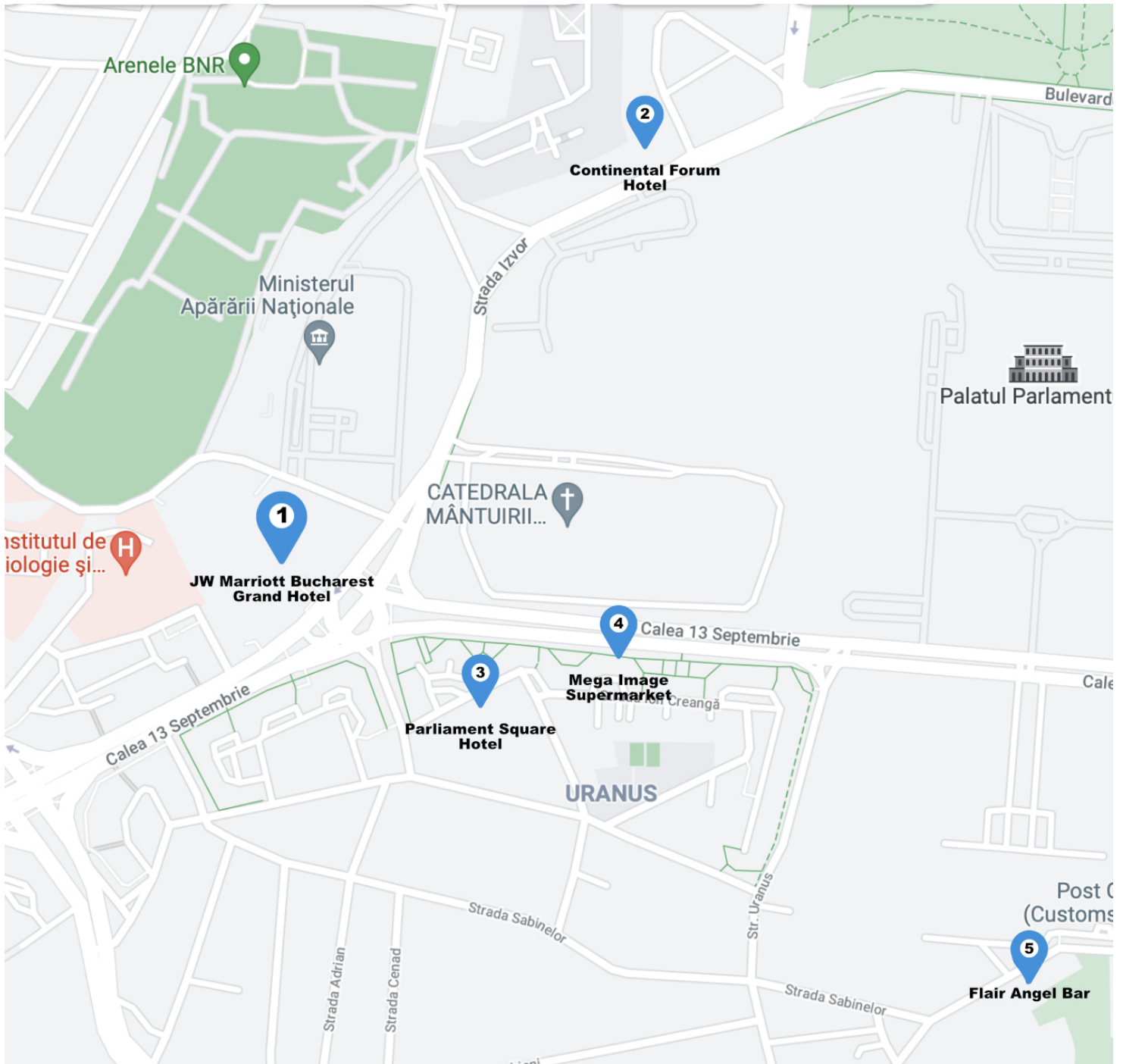
- est. room price - 199 euro per night for a double room
- <https://www.booking.com/hotel/ro/jw-marriott-bucharest-grand.ro.html>

POINTS OF INTEREST

- Map on the next page

1. JW Marriott Bucharest Grand Hotel
2. Continental Forum Hotel
3. Parliament Square Hotel
4. Mega Image Supermarket
5. Flair Angel Bar

GENERAL INFORMATION



COMPETITION INFORMATION

PRIZES

1st Place	2300 EUR & Trophy
2nd Place	1800 EUR & Trophy
3rd Place	800 EUR & Trophy
4th Place	300 EUR
5th Place	200 EUR
Best Cocktail	200 EUR & Plaque

JUDGES

TECHNICAL JUDGES	<ul style="list-style-type: none">• Szabolcs Szoke• Tomek Malek• Marius Gogoasa	Hungary Poland Exquisite Bar Solutions
TASTING JUDGE	<ul style="list-style-type: none">• Ionut Frangulea	Monin
DEDUCTION JUDGE	<ul style="list-style-type: none">• Adrian Caradeanu	Exquisite Bar Solutions
LOGISTICS & ORGANISER	<ul style="list-style-type: none">• Valentin Luca	Exquisite Bar Solutions
MC	<ul style="list-style-type: none">• Ionut Ivanov	Exquisite Bar Solutions

SPONSORS

- Havana Club Cuban Spiced
- Jameson
- Monin
- Heineken
- Pepsi
- Prigat
- Red Bull

COMPETITION INFORMATION

SCHEDULE

- Slight changes may occur during the competition timing

11:15 Meet & Greet at Craiova Meeting Room

11:30 Competition briefing

12:00 Start Qualification Round

18:00 Finalists announcement

20:00 Champions Flair Crash Final

20:05 Start Final Round

22:30 Award Ceremony

23:00 - 24:00 Socialising & Sponsor drinks @ Champions Bar

24:00 - After Party @ Flair Angel

REGULATIONS

- 20th Champions Flair Crash is OPEN TO ALL FLAIR BARTENDERS
- Registration starts on 12 November 2022 and ends on 28 November 2022 . Your participation will be confirmed by an email from the organisers.
- There will be only 30 available spots for this competition.
- All bartenders must be present at qualification briefing.
- Flair will be performed only in designated areas. Any bartender that is flairing outside the designated areas may be subject of disqualification.
- There will be 2 available practice rooms inside JW Marriott Grand Hotel

COMPETITION INFORMATION

- All competitors must be present in Craiova meeting /practice Room (Just outside of Champions Restaurant front entrance) at 11:00. No exceptions!!
- The music for your performance must be on USB Flash Drive (audio format) NO CD's accepted. Make sure you have a copy of your music. The organisers will not be held responsible for any damaged or unreadable USB Flash Drives.
- There will be no Audio Jack connection for mobile phones.
- No fire flair and no plastic bottles will be used during your performance on stage
- The organisers will provide a limited amount of empty bottles to be used only on the stage, not for practice. It's recommended to bring your own bottles and equipment for your performance.
- The bottles used for flair must be from the sponsors list. You may use your own bottles for exhibition flair techniques with no labels and competition stickers. The personal bottles must be clean with the original labels removed before applying the competition sticker.
- We will provide stickers for bottles
- You may use tape for all your pour spouts but no more than 3 stripes (3 cm)
- A Standard Mobile Bar will be used and a designated competition barback will help with set-up and ingredients.
- Every competitor must wear the official competition t-shirt when performing, finalist announcement and awards ceremony.
- Any competitor that will fail to respect any of the rules and regulations will be penalised and subject of disqualification
- In case of modifications to the rules and regulations you will be announced ahead of time

COMPETITION RULES

- Qualification round time: 4 (four) minutes
- Final round time: 6 (six) minutes
- Preparation time for bar set-up between rounds: 3 (three) minutes. No exceptions
- 10 (ten) bartenders will enter the Final Round according to qualification results
- Competitors entry in the Final Round will be 10 (ten) to 1 (one) according to qualification results.
- We will be using only 1 (one) bar for the competition.
- Only 2 barbacks are allowed on stage during the representations.
- There are no separate drinks for Working and Exhibition. Competitors can use Working and Exhibition flair techniques for both drinks.

SCORING SHEET

- Originality: 60 **pts**
- Difficulty: 60 **pts**
- Showmanship: 40 **pts**
- Execution: 40 **pts**
- Jameson Own Creation Cocktail: **30 pts.** (only in the final)

Appearance: **10 pts.** / Aroma: **10 pts.** / Taste: **10 pts.**

Deductions

- Spill: - **1 pt.**
 - Drop: - **2 pts**
 - Miscellaneous / improper procedure: - **3 pts.**
 - Breakage: - **5 pts**
 - Missing drink: - **20 pts.**
-

COMPETITION RULES

QUALIFICATION ROUND

- The competitor will have 4 (four) minutes to make 2 (two) drinks with Working and Exhibition Flair techniques
- For Working Flair techniques all the bottles must be half full and only metal pour spouts are allowed (ex. 285-50)
- You must use at least 1 (one) original Havana Club bottle with original label, for at least 5 (five) seconds, and have at least 1 (pour) in your routine.
- Personal bottles may be used with Jameson whiskey inside but you must pour in your drink from the original bottle a minimum of 10 ml and set the bottle on the bar top.
- You can use personal bottles for any ingredient you want, only with Exquisite Bar Solutions Competition stickers on.
- No tapped pourers are allowed for Working Flair
- For Exhibition Flair techniques the bottles will be set with minimum of 15 ml of liquid
- Flair with syrups is NOT allowed for exhibition flair techniques
- The Pepsi bottle can be pre-opened
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink.
- Demonstration starts when the MC says GO after bartender's signal
- Use of water is not allowed in any bottle. Including your personal bottles
- No plastic straws are allowed in any drinks. There is NO requirement for a straw in any of the set drinks.

COMPETITION RULES

QUALIFICATION ROUND

DRINK 1

Jameson & Pepsi

- Glass: Collins filled with cubed ice
- Method: Build + Stir
- Garnish: No

- Ingredients: 40 ml Jameson or "personal bottles"
Fill up Pepsi

- Serve drink on a beverage napkin
- No plastic straw to be used in any drinks.

DRINK 2

The Winged Champion

- Glass: Collins filled with cubed ice
- Method: Build + Stir
- Garnish: Lime wedge

- Ingredients: 40 ml Havana Rum or "personal bottles"
10 ml Monin flavour of choice
Fill up Red Bull

- Serve drink on a beverage napkin
- No plastic straw to be used in any drinks.

COMPETITION RULES

FINAL ROUND

- The competitor will have 6 (six) minutes to make 2 (two) drinks with Working and Exhibition flair techniques
- All finalists will open and pour into a collins glass filled with ice a can of Red Bull as a signal that they are ready to start their final round. No points will be added or deducted and will not intervene in your 6 (six) minutes final round time.
- For Working Flair techniques all the bottles must be half full and only metal pour spots are allowed (ex. 285-50)
- No tapped pourers are allowed for Working Flair
- For Exhibition Flair techniques the bottles will be set with minimum of 15 ml of liquid
- You must use at least 1 (one) original Havana Club bottle with original label, for at least 5 (five) seconds, and have at least 1 (pour) in your routine.
- Flair with syrups is NOT allowed for Exhibition Flair techniques
- Any drink that is not on the bar top at the end of the routine will be considered as Missing Drink.
- Demonstration starts when the MC says GO after bartender signal

COMPETITION RULES

DRINK 1

Havana & Pear Twist

- Glass: Collins filled with cubed ice
- Method: Build + Stir
- Garnish: Dehydrated pear + Mint Sprig

- Ingredients: 40 ml Havana Club
15 ml Monin Syrup (any flavour available)
Fill up Prigat Pear Juice

- Serve drink on a beverage napkin
- No plastic straw to be used in any drinks.

DRINK 2 — YOUR OWN CREATION

COMPETITION RULES

FINAL ROUND

DRINK 2 — YOUR OWN CREATION

- The competitors will have to make an own creation cocktail based on Jameson Whiskey.
- The cocktail will be judged by an experimented judge and the points will be added to the final scores.
- Personal bottles may be used with Jameson whiskey inside but you must pour in your drink from the original bottle a minimum of 10 ml and set the bottle on the bar top.
- If you use in your recipe syrups, liqueurs, juices it must be from the sponsors list and in their original bottles.
- If you use other ingredients (except syrup, liqueurs, juices) like home made bitters, purees, botanicals etc. they must be stored in containers without any branding.
- No premixes are allowed (Ex: you cannot mix together sugar syrup and lime juice)
- The garnish can be prepared in advance
- The Jameson Cocktail Recipe Form must be filled and presented to the judges before you start your routine.
- The competitor must bring the Jameson Cocktail Recipe Form filled and printed in 2 (two) copies for the judges.

COMPETITION RULES

JAMESON COCKTAIL

COMPETITORS NAME

Cocktail Name:

Glass:

Method:

Garnish:

Ingredients:

.....

.....

.....

.....

.....

Notes:

.....

.....