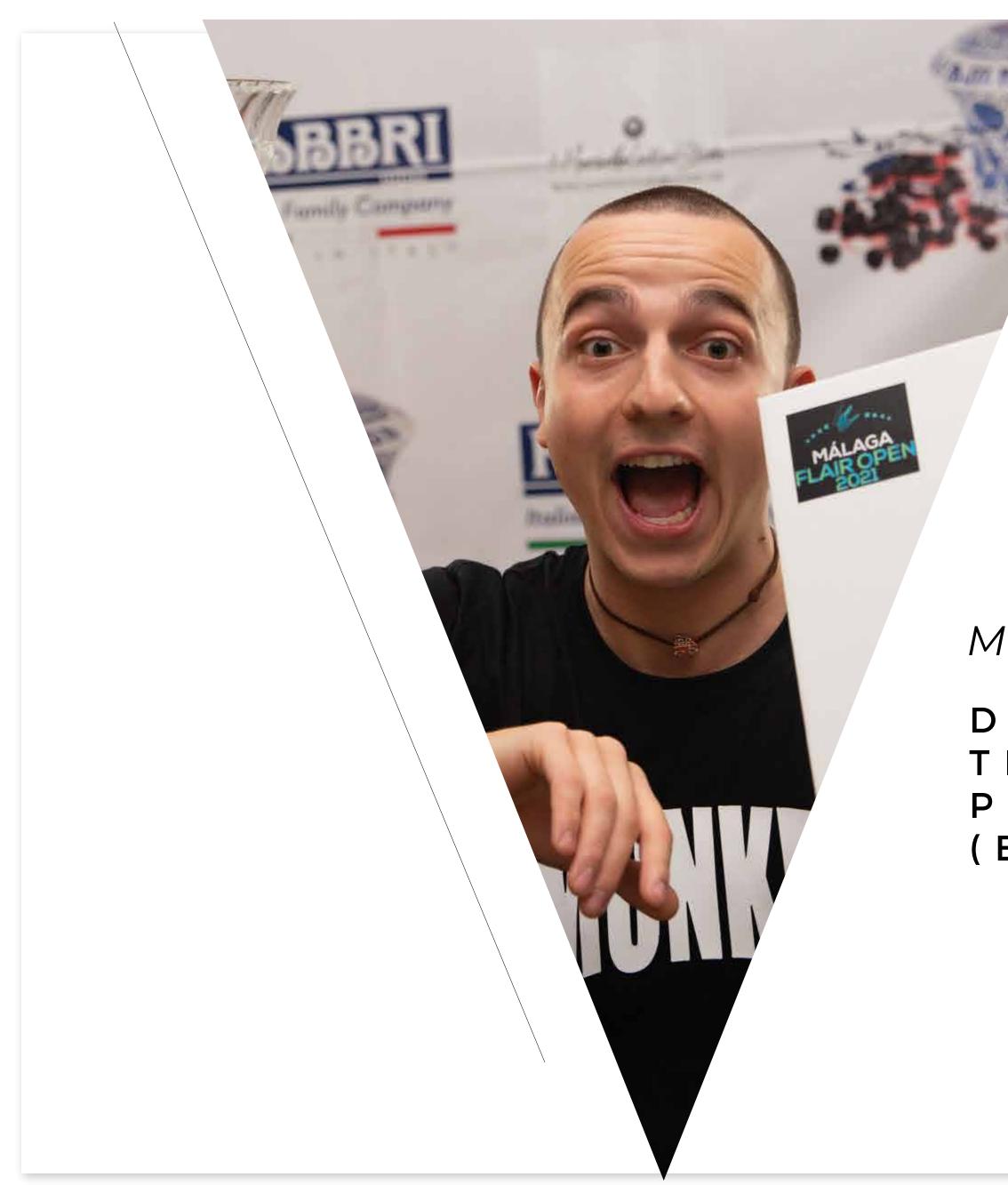


# MALAGA FLAIR OPEN 2023





MÁLAGA FLAIR OPEN 2023

DATE: MARZO 13

TIME: 12 PM

PLACE: HOTEL ALAY\*\*\*

(BENALMÁDENA MÁLAGA, SPAIN.

#### **Cocktail category:**

Competitors choice
The modality of this Competition allows the
competitor to have the freedom to create and
present his or her cocktail of choice. [Signature]
However, they must follow the requirements established for this competition.

#### These requirements are as follows:

- · 6 Ingredients Maximum.
- · Mandatory to use the Following products from our sponsors. (The sponsors will be announce on Instagram page Málaga Flair Open 2023)
- The Decoration is a complement to each cocktail, and may or may not be edible. Example: Vainilla Stick, edible flowers, seeds, etc...

#### **Cocktail rating:**

Glassware / container = 5 Points (The visual aspect is very important, from 0 to 5 we will value your glass or container, can you surprise us?)

Decoration/Presentation= 5 Points (Decoration is essential to round off the Cocktail experience. Does it provide aroma, complexity, contrast of colors?)

Taste + Aroma 10 Points

It is a Flair competition and although your drink is really important it is not a cocktail competition!! but it is important that the final product is tasteful and well presented. Look for the balance and you will get maximum points in this category. Use your imagination to surprise our jury.



#### COCKTAIL

- 1 · Competitor is responsable of the ingredients of his Cocktail.
- 2. The Alcohol of the commercial brands will be available JUST in case your recipe has the same products.
- 3. if the participant wishes to add other non-collaborating brand products, or homemade it is possible if the jury is previously informed and that the contestant specifies it, in a (Glass Botle).

Example 1: Drambuie, Chambord ... Example 2: Raspberry Cordial (Ingredients)

#### GARNISH

- 1. They will be prepared prior to the routine of the contestant.
- 2. All participants must make their decoration in the assigned area of the event.
- 3. The garnish can touch the liquid (cocktail).
- 4. They must be placed on a plate or container to their condition until they can be served on the cocktail.

20 POINTS MAX WILL BE REWARDED FOR YOUR COCKTAIL.



#### FLAIR:

#### **Originality = 60Points**

Are the Music, Movements and sequences created by you? Or You have copied another bartender, our Technical Jury will easily be able to judge this category. Differentiate yourself from the rest!! Be Yourself

#### **Choreography = 60 Points**

Your Routine should be like a 5 minute dance. Using music and spectators at every possible moment. Your smile is part of the choreography, don't forget it.

#### Relevance = 20 Points

Using 5 bottles can be striking, but how many of them do you use in your cocktail?. Finish your sequences in pours, make it relevant to the use of all the objects!

#### Difficulty = 60 Points

The level of difficulty does not only count for the amount of objects you use in your routine. Often an original move with a shaker and bottle can be much more difficult to land than multiple objects. Also consider that creating a move is really difficult.

#### **TOTAL FLAIR POINTS 200 MAX**

Use your imagination to surprise our jury.

DEDUCTIONS: DROPS -2 FUMBLES -1 BREAKS -10

SPILLS -1
OVER TIME -10
(The Over Time will be deduct from 5:01")

Participants who do not pay their registration of  $\in$  30 or confirm their place within the deadline will not be able to compete in the event.

There are no exceptions!

#### Deadlines are as follows:

January 15th Confirmation of your place January 25th Recipe and Payment of registration fee.

#### **Briefings:**

The competitions briefing with all contestants will have a predetermined date, place and time which will be confirmed closer to the date.

- Contestants must be clear that the briefings are to inform about the mechanics of the competition or resolve any possible problems.
- Doubts will be resolved in the WhatsApp group prior to the event.

#### **Requirements:**

Qualification 5 MINUTES Finals 6 MINUTES

During this time the participant must prepare and serve a 1 Cocktail of their own creation and a shot of sponsor Product\* EACH CONTESTANT MUST MAKE 1 ORIGINAL COCKTAIL AND A SHOT OF Sponsor.\*



### ANNEXED COMPETITIONS

Málaga Flair Open 2023 Juanjo Montes March 13th SPAIN



LEGENDS WORLD FLAIR Miguel Duarte March 15th/16th PORTUGAL



GRAN BARTENDER Roberto Martienez Christopher Grau March 21th OVIEDO





- 1) As we get closer to the date, we will announce the partner brands on the Instagram page. (I still recommend bringing all your tools and necessities to the event)
- 2) All competitors will be role models for the brands that use their products, so please respect them and use them to the best of your ability.
- 3) We would love to inform you of your interest, this will be the beginning of the Iberica Flair Tour. Below I attach the 2 flair contests that are below.

THANK YOU FOR PARTICIPATING IN THIS EVENT !! #Marbellacocktailstudio #Málagaflairopen2023



## CONTACT



- 692 093 680 / 645 928 911
- info@marbellacocktailstudio.com

