



Mixology Rules

1. The Competition will be held on Brickell village Miami in Doraku.
2. All participants must be 21 years of age or older to participate.
3. All participants must be present and prepared at the time you are called, if not, They will lose their turn and right to compete.
4. The participant must prepare four drinks with Rums of Puerto Rico. The four (4) cocktails will be divided in the following manner: three (3) cocktails for the judges to taste and one (1) cocktail for photography and demonstration purposes.
5. Any method to prepare the cocktails can be used
. Example: a) Blend b) Shake c) Stir d) Build.
6. There will be four (4) judges: one (1) technical judges and three (3) tasting judges.
7. Prizes will be provided to the first five (5) spots.
8. The decoration of the cocktails must be exclusively prepared in the designated area following the classic cocktail rules. Already made decorations CANNOT be used.
9. The base or main ingredient must be one of the Rums of Puerto Rico.
10. Molecular mixology is permitted.
11. Each competitor must bring their own fruits and vegetables for their decoration, always taking into account the accepted rules of the existing Health regulations.
12. The decorations, syrups, infusions and natural juices used in the cocktails must be prepared in no more than 20 minutes at the designated area under the observation of the technical judges.
13. Each juice used in the cocktail will be counted as an ingredient. (Store bought juices should be closed and in its original container).
14. Each cocktail cannot have more than six (6) ingredients, including dashes, herbs or simply a drop of whatever ingredients.
15. The participant must bring their own cups or glassware to make their cocktails.
16. Rums of Puerto Rico will provide the rum for the cocktail preparation. The list of available rums will be provided at the end of the document.
17. The competitor will have a microphone to explain what is making.
18. Your Overall Presence will be evaluated during your presentation.
19. No cocktails will have more than 2.5 ounces of alcohol.
20. Each participant will have seven (7) minutes to prepare four (4) cocktails and explained.
21. Each participant must bring their own working tools.



Mixology Rules

22. All participants must have their working area clean when finished.
23. All participants must remove all equipment used during their presentation.
24. Dress code for each participant must be appropriate for bartending (no short pants, jeans, sleeveless shirts or open shoes will be permitted), no logos or promotional materials of any liquor brands or mixers will be allowed.
25. You will be evaluated by their dress code.
26. All participant recipes will become property of the activity's organizer, who will be able to register and publish the recipes while always acknowledging its creator and whether they received an award.
27. All participants must follow at all times the existing Health regulations.
28. No drinking of alcoholic beverages will be permitted before the competition and until your presentation is completed. If you are drunk you will be disqualified after the presentation.
29. The activity organizers reserve the right of admission.
30. The event organizers (High Flair corp. " HFC Entertainment corp.", BarWars LLC and Rums of PR.) will be taking photos and videos, of which they will be used in our website, Facebook page and in any other media outlet for an unlimited time for promotional purposes.
31. With my signature below, I release High Flair Corp" HFC Entertainment corp.", Rums of Puerto Rico, BarWars LLC, the organizers, its officials, employees, judges, sponsors, agents, contractors and representatives of any claim for the use of my image, video or audio and I give my authorization to the organizers to photograph, film, tape or electronically tape my participation and interviews.
32. The HFC Entertainment, BarWars LLC, Finest Call, Rums of Puerto Rico, organizers, officials, employees, sponsors, agents, contractors and representatives are not responsible for any accidents occurred.
33. Each participant accepts all the written rules and certifies it with their signature.

34. Technical Score:

- ❖ Presentation of Bottles 10 points
- ❖ Proper use of tools 10 points
- ❖ Waste/ Overpour 10 points
- ❖ Handling of Glassware 10 points
- ❖ Over/Under pour of recipe 10 points
- ❖ Overtime limit 10 points
- ❖ Garnish 10 points
- ❖ Overall Presence 10 points
- ❖ Organization 10 points

35. Cocktail Score:

- ❖ Decoration 10 points
- ❖ Aroma 10 points
- ❖ Cocktail Presentation 10 points
- ❖ Taste 10 points
- ❖ Body/Texture 10 points
- ❖ After Taste 10 points
- ❖ Balance 10 points

36. Supplied Product *(Anything else is the competitor's responsibility)*

Bacardi Superior	Don Q Cristal	Don Q Passion Fruit
Bacardi Limon	Don Q Limon	Don Q Coconut
Bacardi Coconut	Bacardi Dragon Berry	Bacardi Pineapple
Club Caribe Mango	Club Caribe Banana	Barrilito Rum 3 Stars
Bacardi 8	Don Q Anejo	
Black Cherry Real	Blueberry Real	Peach Real
Mango Real	Raspberry Real	Coco Real
Strawberry real	Pumpkin Real	Agave Real
Ginger Real	Passion Fruit Real	Finest Call Lemon Sour
Finest Call Lime Sour	Finest Call Citrus Sour	Finest Call Grapefruit Sour
Finest Call Blood Orange Sour		

Name of Participant: _____

Signature of Participant: _____

Date: _____



Flair Rules

1. The Competition will be held on Brickell village Miami in Doraku May 15, 2015.
2. 6 Minutes in regulation time for your flair round.
3. Flair will only be allowed in allowed in designated area. NO Exception!
4. All music must be on a CD. Music may not have explicit lyrics or be explicit in nature. Labeled with your name and track number.
5. It is highly recommended that you bring more than one copy of your music with you in case it is damaged or unreadable.
6. Event staff is not responsible for damaged or unreadable music.
7. No Nudity of any kind.
8. You can use any kind of pour spout you provide.
9. Competitors should arrive 2 hour prior to the scheduled start time.
10. Competitors are solely responsible for all their personal belongings.
11. All Bottles used for competitor must start with a minimum of ½ oz. of liquid to make them legal for exhibition flair.
12. Competitors may use only the Rums of PR bottles for the Rum in their recipes.
13. Any violation of these rules or any acts that display low integrity, poor taste or disrespect for the competition, sponsors, staff or the host facility may result in disqualification from the competition.
14. Dress code for each participant must be appropriate for bartending (no short pants, jeans, sleeveless shirts or open shoes will be permitted), no logos or promotional materials of any liquor brands or mixers will be allowed.
15. All competing bartenders must be at least twenty-one (21) years of age.
16. Competing bartenders will not be allowed to wear logos of any companies conflicting with the sponsors of the event.
17. Competition sponsors include *Bacardi, Don Q, Barrilito, Club Caribe, Finest Call, High Flair corp and BarWars LLC.*
18. You will be evaluated by your attire on stage.



Flair Rules

19. All participant recipes will become property of the activity's organizer, who will be able to register and publish the recipes while always acknowledging its creator and whether the received an award.
20. All participants must follow at all times the existing Health regulations.
21. THE FLAVOR OF THE Cocktail IS 30% OF THE POINTS AND 70% IS EXIBITION FLAIR.
22. Each competitor needs to prepare three cocktails, which will be distributed as follows: One cocktail for the display table and two others cocktails for the tasting jury.
23. 7 ingredients maximum to use to create your recipe.
24. YOU WILL BE EVALUATED BY YOUR CLASSIC COCKTAIL TECHNIQUES TOO.
25. The decoration of the cocktails must be exclusively prepared in the designated area following the classic cocktail rules. Already made decorations CANNOT be used.
26. The base or main ingredient must be one of the Rums of Puerto Rico.
27. Molecular mixology is permitted.
28. Each competitor must bring their own fruits and vegetables for their decoration, always taking into accounts the accepted rules of the existing Health regulations.
29. The decorations, syrups, infusions and natural juices used in the cocktails must be prepared in no more than 20 minutes at the designated area under the observation of the technical judges.
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32. The participant must bring their own cups or glassware to make their cocktails.
33. Rums of Puerto Rico will provide the rum for the cocktail preparation. The list of available rums will be provided at the end of the document.
34. No cocktails will have more than 2.5 ounces of alcohol.
35. Us of fire is not permitted.



Flair Rules

36. Penalties:

❖ Spills	5 Point of deduction
❖ Drops	10 Point of deduction
❖ Missing ingredient	10 Point of deduction
❖ Breaks	25 Point of deduction
❖ Time	5 Point of every 15 sec

37. Flair Points:

❖ Difficulty	100 points
❖ Smoothness	100 points
❖ Originality	100 points
❖ Variety	100 points
❖ Interaction	100 points
❖ Overall Presence	100 points
❖ Dress attire	100 points

Optional Finest Call Stall during routine if in your recipe 1-5 point BONUS!

Competitors need to supply their own Finest Call for recipes

38. Cocktail Points:

❖ Taste	100 points
❖ Color	50 points
❖ Aroma	50 points
❖ Garnish	100 points

39. ALL RULES, GUIDELINES AND RECIPES ARE SUBJECT TO CHANGE AT THE DISCRETION OF HIGH FLAIR ENTERTAINMENT.

40. No drinking of alcoholic beverages will be permitted before the competition and until your presentation is completed. If you are drunk you will be disqualified after the presentation.

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42. The event organizers (High Flair corp" HFC Entertainment corp.". BarWars LLC and Rums of PR.) will be taking photos and videos, of which they will be used in our website, Facebook page and in any other media outlet for an unlimited time for promotional purposes.

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45. Each participant accepts all the written rules and certifies it with their signature.

46. Supplied Product *(Anything else is the competitor's responsibility)*

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Ginger Real	Passion Fruit Real	Finest Call Lemon sour
Finest Call Lime Sour	Finest Call Citrus Sour	Finest Call Grapefruit Sour
Finest Call Blood Orange Sour		

Name of Participant: _____

Signature of Participant: _____

Date: _____



PRIZE BREAK DOWN



\$6,000.00 CASH & PRIZES

Flair Professional

- 1ST PLACE ___\$2,000.00
- 2ND PLACE ___\$1000.00
- 3RD PLACE ___\$500.00
- 4 PLACE ___\$300.00
- 5 PLACE ___\$200.00

Mixology Professional

- 1ST PLACE ___\$1,000.00
- 2ND PLACE ___\$500.00
- 3RD PLACE ___\$300.00
- 4 PLACE ___\$100.00
- 5 PLACE ___\$100.00

All rules are subject to change without notice.