



# THRS

ON TRADE EXPERTISE, INSIGHTS & OFFERS FROM CARLSBERG MARSTON'S BREWING COMPANY



Do you have a music strategy for your venue? If not, why not?

# CUSTOMER OF THE MONTH

An interview with our Customer of the Month, Manchester institution Band on the Wall

# RECIPE INSPIRATION

Are you celebrating National Mojito Day, National Pina Colada Day and National Tequila & Mescal Day this July?





# WELCOME DITION THIRST

# Officially half way through 2024

July is here and we are at the half way point in the year with summer in full swing. And whilst the weather has certainly been a mixed bag so far, we can only hope for the warmth and sun to fully come out this month.

July promises to be an exciting month with an imminent general election bound to provoke a lot take their foot off the pedal a little and enjoy a well

# Sounds of Summer

We have called this edition Sounds of Summer, the height of summer and also due to the plethora of music festivals and concerts taking place over

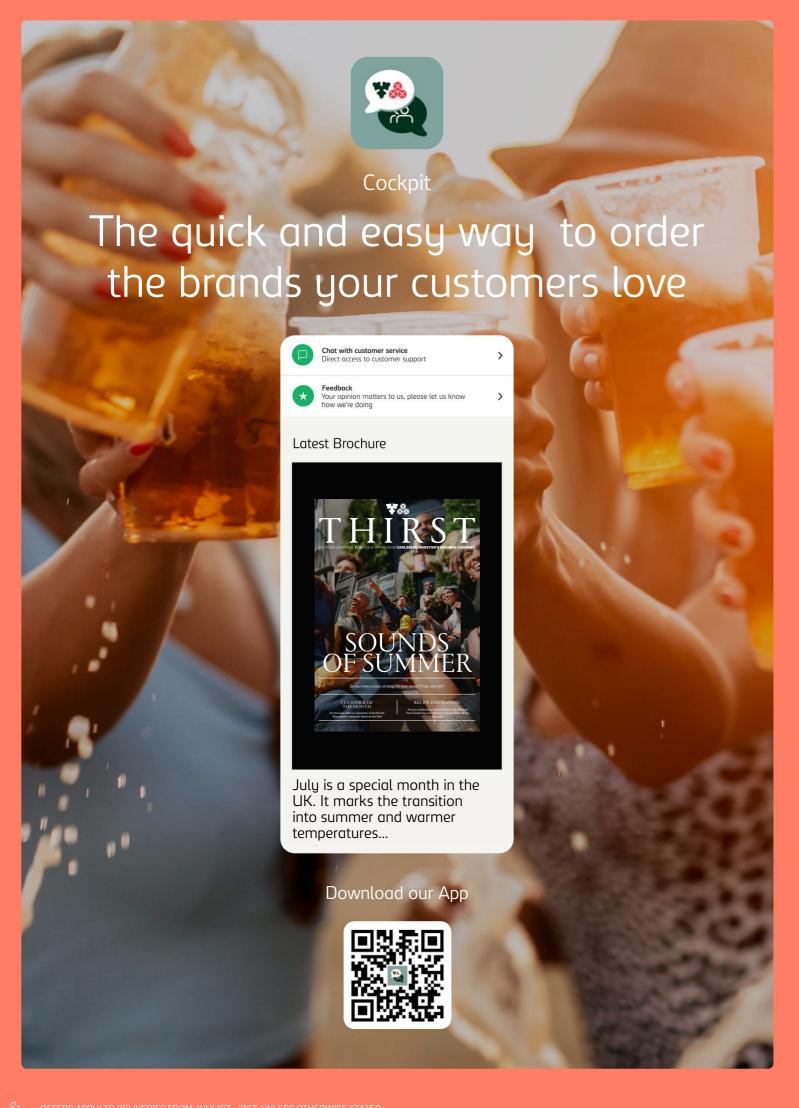
music at your venue to your advantage as well as a

As a key sponsor of many of this summer's music festivals and with a brand new Spike Lee featured brand campaign going live, we are truly excited to showcase Brooklyn this month and its range of flavourful award winning craft beers. If you haven't

San Miguel also gets us in the mood for summer music with its sponsorship of Classic Ibiza, an openair orchestral led celebration of Ibiza-inspired music, in some of the UK's most stunning stately homes.

inspired brand refresh and functionally to create the perfect pour.

Rain or shine, let's make this July unforgettable!



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**CUSTOMER OF THE MONTH** 

BROOKLYN TAKEOVER



COCKTAIL RECIPE INSPIRATION

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- Customer of the month



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# **SERVICES**

- 48 Crown Cellars
- 7 Distilled
- 86 Order online



Election Day is bound to be a hot topic in pubs and bars across the country due to the high stakes and potential for significant political change. With key issues about the state of the economy at the forefront and the influence of social media on younger voters, there is no doubt this will form lively discussions over a pint.

Silverstone, renowned for its challenging layout, always delivers high-octane racing and unexpected twists. Fans will be dissecting strategies, pit stops and the intense rivalry between teams. With British drivers and teams competing on home soil, national pride adds an extra layer of excitement to the passion and drama.

**18™** THE OPEN

BRITISH GRAND PRIX

> The Open gets attention from golf enthusiasts and casual fans alike. With a historic venue hosting the championship, there's excitement around whether seasoned pros or rising stars will take the Claret Jug. The unpredictable British weather always adds an element of drama, impacting the course conditions and player performances.



Set to be a major source of excitement, uniting fans from various sports in a celebration of global athleticism. Hosted in Paris, the 2024 Olympics promises spectacular events set against the backdrop of iconic landmarks such as the Eiffel Tower and Champs-Élysées. The diverse array of sports, including new additions like breakdancing, adds a layer of intrigue and entertainment.



The end of the school/college term in July often brings a noticeable uplift in activity marking the official start of the summer holidays. School staff often celebrate the break with colleagues. Parents, relieved from the daily school run, also take the opportunity to unwind and socialise. The increase in family days out and breaks means more business for venues offering outdoor seating and child-friendly options.



# STRIPE DRINKING

Zebra stripe drinking, or the practice of drinking half and half (or any other desired ratio, there are no formal rules), is being increasingly observed. In fact, 57% of customers are now choosing to "do things by halves", interspersing alcoholic drinks with alcohol-free drinks on the same occasion.

And summer is an excellent time for promoting zebra stripe drinking for several reasons:



In hot weather, people need to stay hydrated. Alternating between alcoholic and non-alcoholic drinks helps ensure people maintain their hydration levels.



With longer days and extended daylight, social events can last much longer than in other seasons. Zebra stripe drinking helps people to enjoy the entire event and prolong the evening without the negative effects of consuming too much alcohol too quickly.



Summer is a popular time for social gatherings and festivals where alcohol consumption can be high. They are times when people want to feel involved. Promoting zebra stripe drinking encourages responsible drinking habits, it helps people exercise moderation and reduces the risk of accidents and other issues related to overconsumption.

ZEBRA STRIPE DRINKING MEANS PEOPLE CAN ENJOY THE SOCIAL ASPECT OF **DRINKING WHILST ALSO** PACING THEMSELVES AND REDUCING OVERALL **ALCOHOL CONSUMPTION** IT PROMOTES **CONSCIOUS AWARENESS** OF YOUR OWN ALCOHOL INTAKE AND GIVES PEOPLE A CREDIBLE CHOICE ABOUT WHEN AND HOW MUCH TO DRINK.

# How can venues help more

Beyond having a decent stock and variety of high quality low/no alcoholic drinks to satisfy different tastes, bars can do other small things to help promote this.

Include non-alcoholic drinks in various offers and openly promote and raise awareness of the concept of zebra stripe drinking.

Offer zebra combos where customers are encouraged to buy a half-pint of lager and a half-pint of a non-alcoholic drink together.

Train staff to suggest different top-ups and non-alcoholic pairings, explaining the benefits of alternating drinks



LY TO DELIVERIES FROM JULY 18T - 31ST, UNLESS OTHERWISE STATED

We are ready for you!

joyful as possible.

What is not to love about July? An exciting

activities. The warm summer weather makes it

prime time for music festivals, iconic sporting

crossed for the weather and let's make July as

and cultural events. And last but not least, it

marks the official start of the long summer

holidays for kids and students! So fingers

month filled with vibrant and lively social

The oldest tennis tournament in the world and the only grand slam played on grass, we will be spritz-ready to watch the top tennis players battle it out to win this prestigious title. Fun Fact: During the tournament, tennis fans eat an estimated 28,000kg of strawberries, along with over 7,000L of cream. They also serve 17,000 bottles of champagne and 100,000 pints of draught beer.

The stakes get higher regardless of

who you support and regardless of if

you follow the football, the quarters,

be big crowd pleasers! What is your

venue doing to celebrate the big

semis and final of the Euros will always

games? Have you considered offers on

drinks to match the country playing or

hosting a big final party on July 14th?

oe **drinkaware**.c



Music and drinking are a beautiful combination and music has long been used to enhance social occasions and emotional connections. From dancing en masse at a wedding, to reminiscing about fun times when Chesney Hawkes makes a rare appearance!

Music can set the tone in pubs and bars, influencing the atmosphere and mood, whether it's a weekend DJ set, the soothing strums of an acoustic performance, or the nostalgic hits from a jukebox. Live music in particular often draws crowds, turning ordinary nights into memorable gatherings.

Pubs and bars often use music to create a mood and an ambiance, appealing to specific demographics and fostering a sense of community amongst customers who share similar tastes. The type of music played can attract repeat business and establish a venue's reputation.

SO WHAT DOES YOUR MUSIC SAY ABOUT YOUR BAR/PUB/VENUE? DO YOU HAVE A MUSIC STRATEGY AND IF NOT, WHY NOT?

# It's proven – music is good for us!

Listening to new and different music can greatly benefit us in several ways. It stimulates our brains, enhances cognitive functions and improves creativity. Exploring different genres and styles can also expand our cultural understanding and empathy. And as if we needed another reason, discovering new music can boost our mood and provide a refreshing break from routine, contributing to overall mental well-being.

# The festival season is upon us

Throughout the summer months of June-August, and with the optimism of dry weather, there are a plethora of music festivals of all different shapes and sizes taking place up and down the country, where people come together to show and share their appreciation of music and the joy that it can bring.

Of course we have just marvelled at Glastonbury, the oldest and the biggest festival, kicking off the season at the end of June!

But outside of the mammoth event that is Glasto, here are just a few others that might be happening near you.



page for our festival season overview.

See next

be **drinkaware**.co.uk

Here we've broken down some of the key music events that are soundtracking Summer 2024 in the UK, with key headliners to keep your ears to the ground for:





















Are any of these festivals local to you? Will your venue be making the most of the festival season, be it rain or shine?

- 1. Don't follow trends, stay authentic to your customer base and the mood and feeling you want to create. The wrong music could really turn off regulars and would jar with the rest of the venue experience.
- 2 Make it interactive in some way. We all love to get involved in some way from singing along to knowing the song name and year. Everyone gets to tap into their own preference....
- 3. Tap into the festival-esque moment. What can you do to give your venue and/or outdoor area a festival 'glow up'? From tents, to outdoor kitchens selling street food, to bunting and fairy lights. Go big or go small, but do something to re-create the festival mood and feeling.
- 4 Give local talent a chance. Not everyone has big budgets to spend on music and not all smaller artists have the opportunity to play live in front of people. This is a mutually beneficial way to have some wonderful live music, as well as support the local scene.
- 5 Of course many venues have their own curated playlists but what about **customer generated playlists** that allow customers to suggest songs or vote on playlists via apps or social media?

# **Venue of the Month A Manchester Institution**

**BAND<b>WALL** 



# ARICH HISTORY AND A BAND THAT LITERALLY PLAYED ON THE WALL



# "BAND ON THE WALL HAS HOSTED THE GREATS AND ENCOURAGED THE NATIONS DREAMERS FOR 80 YEARS OR MORE AND REMAINS ONE OF THE CORNERSTONES OF OUR GREAT CITY'S MUSICAL HERITAGE."

**GUY GARVEY, ELBOW** 

The venue was originally The George and Dragon pub in the early 20th Century, but was renamed 'Band on the Wall' as this is how it was referred to by customers. This was because musicians quite literally played on a stage halfway up the back wall to make room in the busy pub.

Whilst gaining a reputation for bringing the finest jazz, folk, blues and international music to Manchester, Band on the Wall was at the centre of Manchester's famed music scene in the late 70's, with Buzzcocks and Joy Division playing some of their earliest gigs at the venue.

# Discover something new: From classic soul to Mr Scruff

The mission of Band on the Wall is to celebrate music from all the diverse communities of the UK and also internationally. The program of events shows this diversity, from left field pop meets experimental jazz, to Arabic sounds and jazz-rock.

Whatever your taste, there is something for everyone. It is a great venue to listen to something new which is proven to stimulate our brains, enhance cognitive functions and increase creativity. Discovering new music can also boost our mood and expand our cultural understanding and empathy.

# A big refurb and transformation

After six years of fundraising, Band on the Wall was re-opened in March 2022 after a physical extension and transformation, making it the best showcase music venue of its scale in the UK.

Now with increased capacity and two different rooms, including the main bar and smaller stage, which allows the team to support up-and-coming acts.

# Giving back to the community

As well as putting on events, Band on the Wall is a not-for-profit, and has been owned and operated by registered charity Inner City Music since 1984. This charity is dedicated to providing opportunities for local communities to get involved in music making. They do lots of positive initiatives, from providing music lessons for children, to a choir for those over 55. The profits from the trading side of the business go into this charity arm.

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# CUSTOMER OF THE MONTH JULY 2024

# MEET BEN ARMITAGE, HEAD OF VENUE OPERATIONS AT OUR FEATURED VENUE, BAND ON THE WALL

# Tell us about your business and the best part of your job

We put on music gigs and events big and small throughout the year for a diverse range of different genres of music, as well as many performers who would not normally get the chance to perform in Manchester. Our customer will vary depending on the event itself, but generally our core audience is 30+ and they come specifically for the music.

OFFERS APPLY TO DELIVERIES FROM JULY 1ST - 31ST, UNLESS OTHERWISE STATED

# What are your best sellers in terms of drinks and why do you think that is?

We do 70% draught and when it comes to beer, both San Miguel and Brooklyn do really well. San Miguel is a well-recognised brand, so a risk free choice for people. Brooklyn attracts a younger customer overall and it is a good craft option and really easy to drink. We sell the pilsner, lager and The Stonewall Inn IPA. The brand has a cool vibe to it, so that appeals.

# What is business like in July and any tips to generate more business at this time of year?

Well summer is actually a big challenge for us in terms of trade, which I know is the opposite to many other places. We are more seasonal and really busy from Feb-May and then again from Sept/Oct. We have no outdoor space and not a huge amount of passing trade, so that makes a big difference. We still open and put on shows of course, but we work our business model around this seasonality and reduce our opening hours and number of events in the quieter summer months.

We do both a free and paid membership scheme to help drive more loyal and repeat customers. This gives them benefits including discount on tickets, discount on drinks and early bird tickets to events.

# What would be your own personal summer music playlist?

When I think of Summer personally, I think of Ibiza and the Balearic chilled-out music vibes. I would play the Café Del Mar playlist with a refreshing cold drink.

Nu Genea are pretty cool and nice for summer as well. They are an Italian funk/disco duo from Naples.

I also recommend Khruangbin who are known for blending global music influences, such as classic soul, dub, rock and psychedelia. It sounds crazy on paper but makes for really easy listening music which is perfect for summer.

ORDER ONLINE AT ORDER.CARLSBERGMARSTONS.CO.UK





























# **KEG ALE**

CMBC understands that Keg ales come in a variety of styles and types, each with their own unique flavors and characteristics. From classic English ales to IPAs and stouts, there is a keg ale to suit every taste preference and occasion.

AMBER























Wainwright Amber (4.0%)

With a subtle bitterness and delicately enticing hop balance, Wainwright Amber is satisfyingly moreish. Clean, creamy and lightly fruity; a pint at the pinnacle of perfection.

3.4%

3.7%

3.7%

3.7%

4.2%

4.5%

# GOLD & IPA















DARK





Wainwright Gold (4.0%) Hobgoblin IPA (5.0%)

With a subtle bitterness and delicately enticing hop balance, Wainwright Amber is satisfyingly moreish. Clean, creamy and lightly fruity; a pint at the pinnacle of perfection.

hops provide an explosion of tropical aroma and a juicy

Collision of Old and New World

Hobgoblin Session IPA (3.4%)

Light, easy drinking and extremely refreshing beer. Pale yellow with a fresh and zesty aroma from the 5 New world







# Hobgoblin Ruby (4.5%)

Full bodied, ruby beer that delivers a delicious, chocolate malt flavour, balanced with a rounded bitterness & a fruity, mischievous character.

# Speak to your CDM about the range that is currently available to you



This is an innovative dispense system using fresh pressed beer. Click here or see page 42 for more





# PREMIUM











sweetness linger or the palate before

# **SPECIALITY**



method of bottle and keg fermentation. Fresh full and ultimately refreshing taste and mouthfeel.





# STOUT



Hobgoblin Stout (4.1%)

Jet black with aromas of roasted malts and chocolate. Enjoy the earthy bitterness balanced by hints of coffee, cocoa and sweet treacle flavours. A deceptively dark yet smooth and easy drinking Stout.



# LAGER













**CRAFT** 



Brooklyn Lager (5.0%) 330ml

moderate sweetness. Both bitterness and sweetness linger on the palate before



Erdinger Wiessbier (5.3%) 500ml

brewed to the original recipe and traditionally matured in the bottle like champagne for

# ALCOHOL FREE





Refreshing with a crisp hoppy bite and just 63 calories per bottle, Carlsberg 0.0 is everything you'd expect from a well-balanced Pilsner. Skål!



alcohol free lager imported from Spain. All of the aroma, flavour, freshness and quality of a beer without the alcohol.









A full bodied, refreshing low alcohol wheat beer. Spicy malt notes harmonize perfectly with caramelsweet nuances.



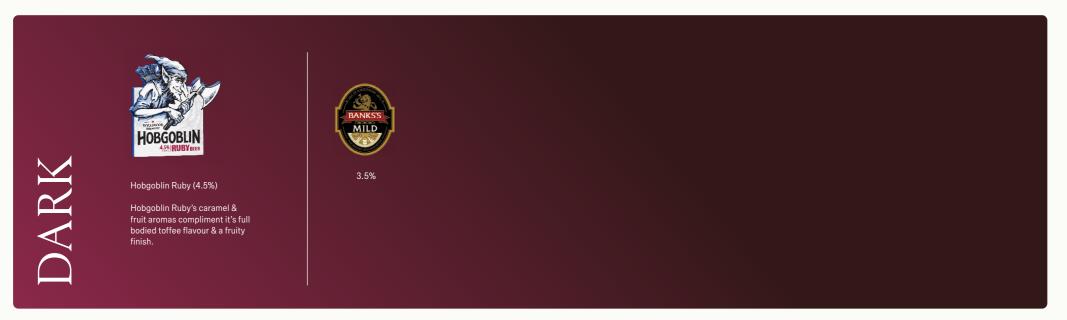
Can't find what you are looking for? We have a wider range of additional canned and bottled beers online

Click here to view the range on our online store

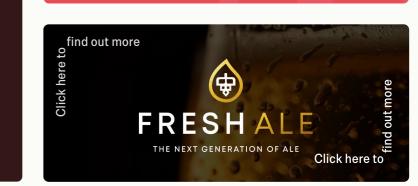
CMBC is proud to be one of the largest cask ale brewers in the UK and our exceptional range means we have a brand & style of cask ale to suit every occasion and drinker.













# HORIAN STATES OF THE STATES OF



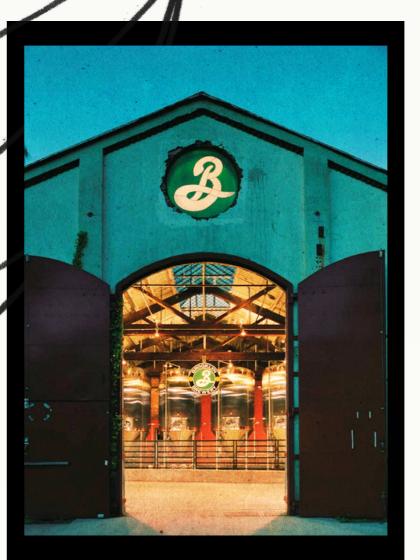


Brooklyn is a unique gathering place for creators, entrepreneurs, dreamers and artists from all over the world. It is the largest of the five New York City boroughs, with 2.7 million residents speaking over 200 languages.

Brooklyn has over 700 arts and cultural institutions, over 40,000 restaurants and is the birthplace of musicians and artists including Jay Z, Notorious B.I.G and Adam Yauch of the Beastie Boys.

Brooklyn has a long history of attracting vibrant and creative people. Decades of immigration have shaped the borough, blending hundreds of nationalities, ethnicities and influences into something new. This dynamic energy gives rise to the Brooklyn state of mind and values:





# BREWING HERITAGE

The borough of Brooklyn has a rich history in brewing. One of the first commercial businesses in America was a brewery built by Dutch settlers in the 1600s. By the 1800s, Brooklyn brewed about 10% of America's total beer volume and had 48 breweries. This tradition almost ended after Prohibition and that is where we came in!

# BROOKLYN BREWERY

Inspired by Brooklyn's rich brewing heritage and with a dream to return brewing to Brooklyn, in 1988 our co-founders started The Brooklyn Brewery. They delivered the first few cases by hand, pushing their dream ahead in the early days of the American craft beer revolution. Word quickly spread across the borough and around the world and the rest as they say is history!

Today, Brooklyn are proud to share their home with dozens of breweries producing world class beer and spreading the Brooklyn love.

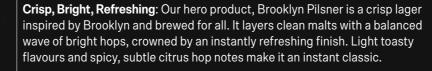
Led by award-winning Brewmaster Garrett Oliver, the brewery takes a flavourful taste of Brooklyn beyond the borough - from classic styles to bold experiments.

# 6 FACTS ABOUT BROOKLYN BREWERY

- (1) Founded by a Journalist and a (3) Iconic Logo Designed by Banker: Brooklyn Brewery was co-founded in 1988 by Steve Hindy, a former journalist, and Tom Potter, a former banker. Hindy got interested in brewing beer during his time as a foreign correspondent in the Middle East, where he learned homebrewing from American (4) Brewing for impact and diplomats.
- First Commercial Brewery in **Brooklyn Since Prohibition:** When Brooklyn Brewery opened in 1988, it became the first commercial brewery in Brooklyn since Prohibition. This marked the beginning of the borough's resurgence as a hub for craft brewing.
- Milton Glaser: The brewery's distinctive logo, featuring a stylised "B," was designed by the legendary graphic designer Milton Glaser, who is also known for creating the iconic "I ♥ NY" logo.
- sustainability: Brooklyn Brewery is dedicated to sustainability and environmental responsibility. They have implemented various eco-friendly practices, including using wind power to offset 100% of their electrical usage at their brewery in Williamsburg, Brooklyn.
- (5) Strong Community Focus: Brooklyn Brewery is deeply rooted in its local community. They support various local arts, music, charitable and cultural initiatives to foster a sense of community.
- (6) Craft goes Global: Brooklyn Brewery has a significant international presence. Their beers are exported to over 30 countries across 5 continents, reflecting the global appeal of their craft beers.







Tasti	na N	lotes

STYLE	Pilsner
ABV	4.6%
SEE	Bright, Pale, Golden
SMELL	Floral and fruity aromas
TASTE	Crisp & refreshing, with a balance of maltiness, floral and fruity aromas
HOPS	Hallertau Saphir and Hallertau Spalter Select
FOOD PAIRNG	Highly versatile when pairing with most food, especially Chicken, Pork/BBQ, Pizza, rice dishes and fish
FORMATS	50L Keg & 20L Draughtmaster, 330ml Can, 330ml bottle



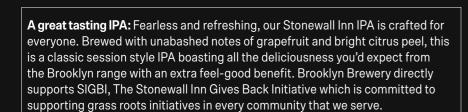
All the satisfaction, with no alcohol: In movies, special effects make you think you're seeing the unbelievable. With Brooklyn Special Effects, we're making you taste something incredible: a delicious low alcohol beer. An award winning one at that! Special Effects is a hoppy lager with an unexpected piney aroma and pleasantly bitter finish. The beer gets its bready sweetness from a blend of pale caramel and dark roasted Munich malts. And it's surprising nose from dry-hopping with mosaic, citra and Amarillo hops – a technique rarely used in alcohol-free brewing.

# **Tasting Notes**

STYLE	Hoppy Amber Lager	
ABV	0.4%	
SEE	Amber	
SMELL	Pine aroma, peeled grapefruits and fresh zesty aromas	
TASTE	Clean, bready sweetness, refreshing with hoppy bitterness edge	
HOPS	Mosaic, Citra and Amarillo (Dry Hopped)	
FOOD PAIRNG	Burgers, Chilly dogs, Bold cheese and hot sauces	
FORMATS	330ml Bottle, 20L Draughtmaster	

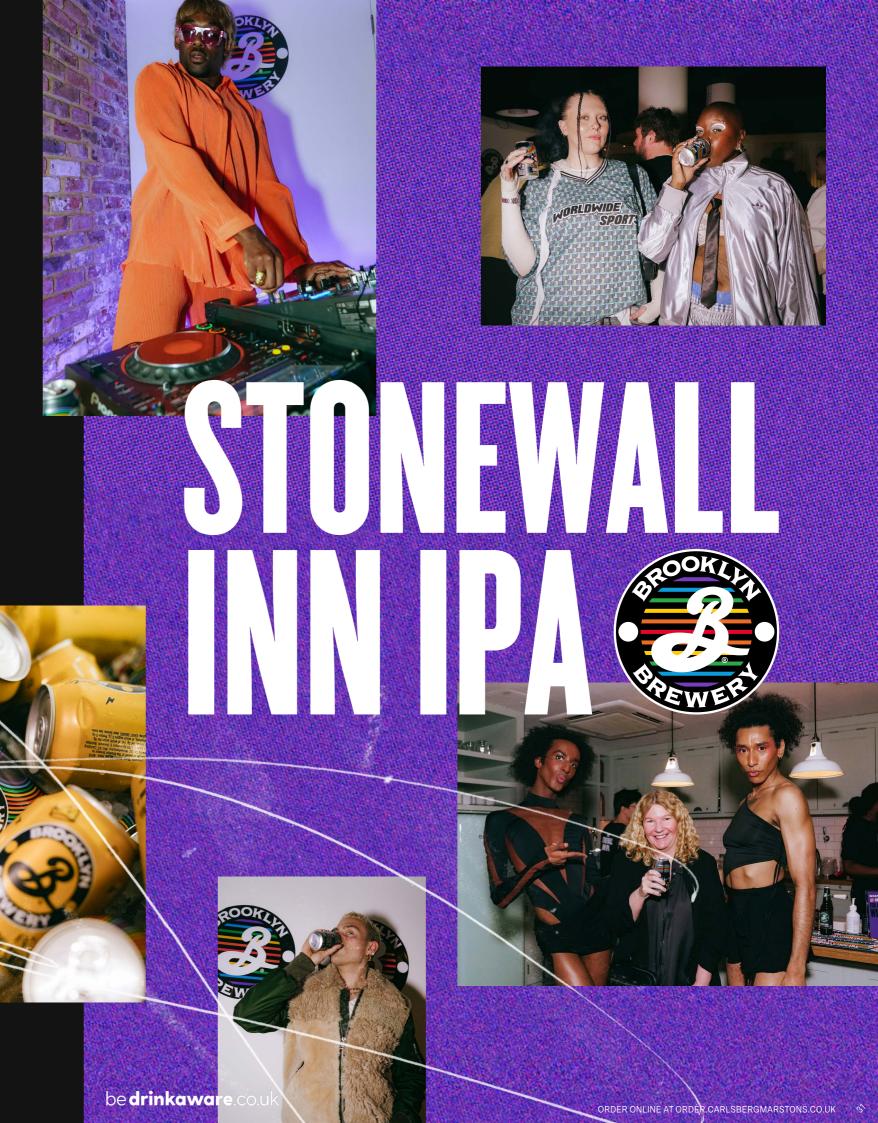


Fresh, Lively, Proud: In 2017 Brooklyn Brewery were approached by the famous Greenwich Village Bar, The Stonewall Inn to create a beer that everyone could enjoy. The Stonewall Inn has been a symbol of hope for the global LGBTQ+ community since the famous uprising and protests in 1969.



# **Tasting Notes**

STYLE	Session Golden IPA
ABV	4.3%
SEE	Pale gold
SMELL	Lemon peel and grapefruit aromas
TASTE	Light, subtle hop bitterness with a moreish slight dry finish
HOPS	Amarillo, Simcoe, Cascade, Centennial
FORMATS	30L KEG, 20L Draughtmaster* (*brewed at 4.6% to aid dispense)





# SPIKE LEE AND BROOKLYN BREWERY COLLABORATE TO CREATE A NEW BRAND CAMPAIGN

the creative agency founded by globally acclaimed filmmaker Spike Lee, to create a culturally iconic campaign that champions the heart and soul of Brooklyn, NYC.

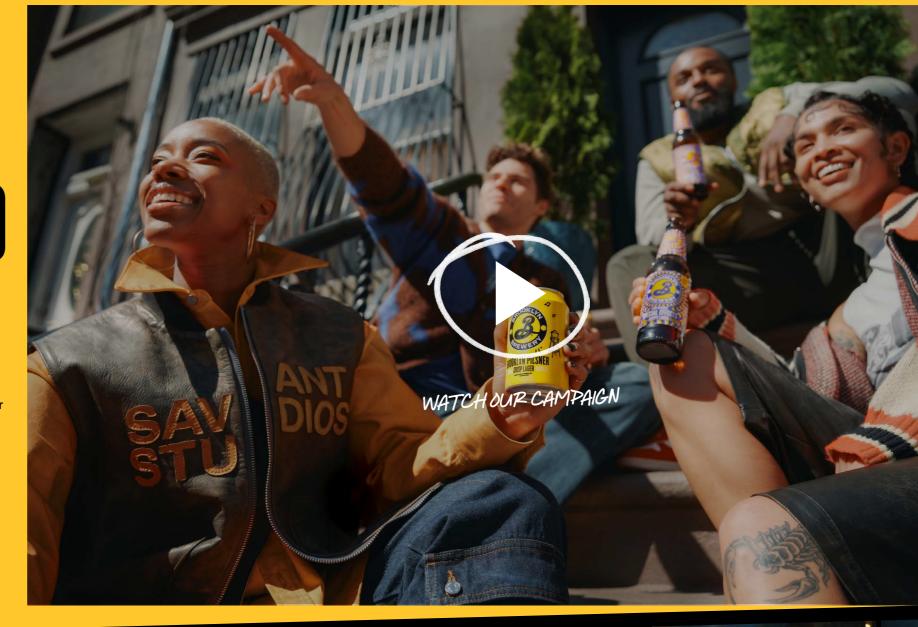
Spike Lee's legacy goes back to 1988 when he directed the legendary Michael Jordan for Nike. Since then, his insight as an independent filmmaker has reshaped the filmmaking landscape with disruptive content that represents creative and culturally diverse audiences.

Featuring a cameo from Spike Lee himself, the film is set around a bustling Brooklyn block alongside symbols of New York culture and community. It showcases the creative and diverse character of Brooklyn using people genuinely from the area.

Directed by husband-and-wife creative filmmaking duo Radha Ganti and Robert Lopuski, known as King She.

"As long-time residents of Brooklyn, we were excited about making a film in our backyard. Brooklyn is a world unto itself, and the borough has an essence that's unmistakable and infectious."

"Each of Brooklyn Brewery's beers has its own personality and story to tell, inspired by cultural references and nuances of life in Brooklyn. The storytelling opportunities are endless, but the mission was simple, to catch the rhythm of a true local, immersed in the neighbourhood, capturing the contagious pulse and rich texture of Brooklyn."











# A TASTE SUPRÊME SINCE 1664



# WHY STOCK US

# OUR TOUCH OF 'JE NE SAIS OUOI'

A uniquely French offering in a world of European lagers with distinctive charm, quality & appeal that can only be achieved with French know-how.

# **OUR SIGNATURE HOPS**

A unique blend of aromatic hops from Alsace that add a splash of sophistication to a refreshingly easy-drinking bière.

# OUR ICONIC HERITAGE

A stamp of quality & expertise: 350 years of uncompromising conviction in who we are and what we do.

# **OUR FLAVOURFUL PROFILE**

A flavourful bière and subtle bitter twist, engineered for easy enjoyment across a wide audience of drinkers.

Available in: 50L and 18 gallon keg, 20I draughtmaster, 275ml and 660ml bottles

NEW DISTINCTIVE GLASSWARE AND ON TRADE ASSETS AVAILABLE NOW.

We recently had a new facelift to be more effortlessly stylish and proudly hero our French roots.

To support our customers with our new look, we have elegant and contemporary NEW glassware and a supporting POS kit.

Speak to your CDM for more information.

# BIENVENUE

TO OUR STUNNING NEW GLASSWARE

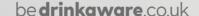


OUR BRAND NEW
GLASSWARE HAS BEEN
DESIGNED TO CREATE THE
PERFECT POUR, TAPERING
IN AT THE TOP FOR HEAD
RETENTION.

You'll see our distinctive logo front and centre in full brand colours to maximise impact on the bar.

And premium detailing like the embossment and line work at the bottom of the glass emulates the Breton stripes that France is famous for and help to elevate the serve.







# SAN MIGUEL SPONSORS CLASSIC IBIZA

CLASSIC IBIZA IS AN OPEN-AIR CELEBRATION OF WHITE ISLE-INSPIRED MUSIC.

Reinvented by a 32-piece orchestra, headline DJs and live vocalists. And to top it all off, it is located in some of the UK's most stunning stately homes such as Burghley, Chatsworth, Hatfield and Tatton Park.

Expect dynamic music performances, festivalfuelled entertainment and insta-worthy locations. It is an unmissable experience and feel-good atmosphere for partygoers and adventure seekers.

And San Miguel will be at the heart of this event as a headline sponsor! As a long-term partner of Classic Ibiza, there is a shared ethos of enriching people's lives by providing them with amazing experiences and adventure.









# SEEK A TASTE OF SPAIN IN THE HEART OF LONDON

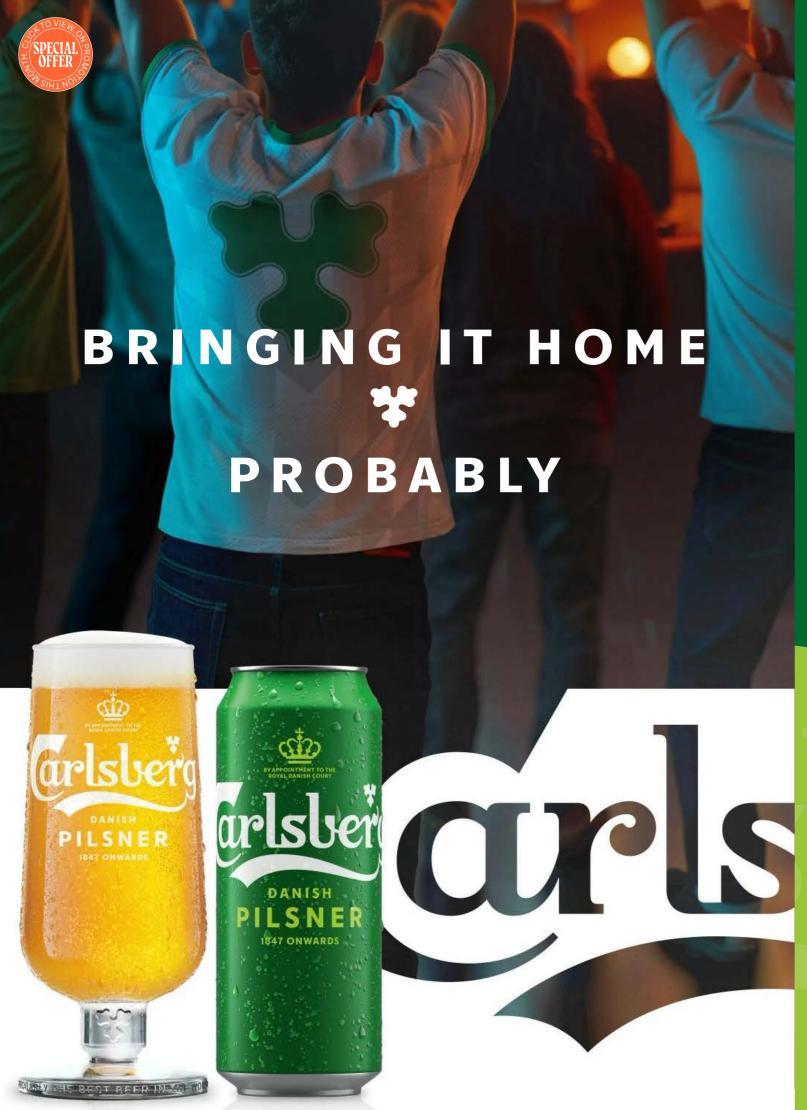
SOMERSET HOUSE
TERRACE BAR WITH SAN
MIGUEL IN LONDON IS
NESTLED IN THE PERFECT
RIVERSIDE SPOT NEAR
COVENT GARDEN TO TAKE
IN THE STRIKING VIEWS OF
THE CITY SKYLINE.

For any bookings, please contact info@iimmyspopup.com

The lounge-style seating, lush foliage and festoon lights create the perfect backdrop.

Promising its best summer yet and one full of adventure, the Somerset House Terrace Bar with San Miguel will host immersive cooking masterclasses, exclusive supper club experiences, live music and much, much more. Serving an incredible selection of authentic small plates, the menu will feature showstopping boards of House Cured Beef Fillet with a Truffle Emulsion, Pan con Tomate, local Brixton Honey with Manchego and exquisite Courgette Carpaccio with Burnt Lemon.





# WE'RE FORECASTING BEER SHOWERS THIS FOOTBALL SEASON. TO STAY DRY WHEN PINTS FLY, WE'VE GOT THE PERFECT SOLUTION



Whilst soaking up the atmosphere this football season, we know its also possible to be soaked in beer showers at those critical goal scoring moments. To stay dry when pints fly, head to our Instagram & enter for your chance to win one of our stylish hats!

















# CLAIM YOUR FREE POS PACKAGE WORTH £200 WHEN YOU INSTALL ANY OF OUR BRANDS\*

\*One deal available per installed brand per outlet. Promotion valid from July 1st - July 31st 2024. POS items are subject to change. Not available in conjunction with any other offer. Available while stocks last













POS packages and other promotional materials can contribute to the overall ambiance of the bar, adding a touch of professionalism and style as well as attention to detail which can elevate the customer engagement and interaction.

# CUSTOMER FAVOURIES









iner 12x330ml, San Miguel pecial 24x330ml, Estrella mm 24x330ml, Birrificio Angelo letti 24x330ml. Promotion valid m July 1st - July 31st 2024. ilst stocks last.









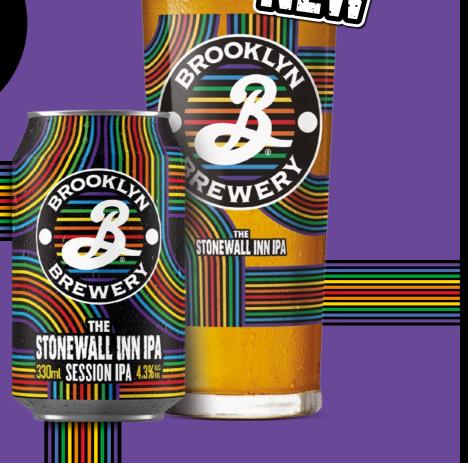




# VOALCOHOL

\*Qualifying products: Erdinger Alkoholfrei 12x500ml, San Miguel 0,0 24x330ml, Brooklyn Special Effects 24x330ml, Carlsberg 0.0% 24x330ml, Shipyard Low Tide 8x500ml. Promotion valid from July 1st to July 31st

24X330ML CANS



FRESH. LIVELY. PROUD.

**Enjoy responsibly.** be drinkaware.co.uk

Qualifying products: Brooklyn Stonewall Inn IPA 24x330ml Cans. Whilst stocks last. Deal subject to change

be drinkaware.co.uk

THIS IS BROOKLYN

@BKLYNBREWERYUK

BROOKLYNBREWERY.COM

# LESS WASTE, MORE PROFITS THE DRAUGHTMASTER

THE COMPACT SYSTEM USES COMPRESSION RATHER THAN CO2 TO KEEP BEER FRESH FOR LONGER, REDUCE WASTAGE AND IMPROVE THE PROFITABILITY OF YOUR BUSINESS.



40% saving on wastage.

Fresher for longer. Our recyclable kegs stay fresh down to the last pint, with minimal left when empty. DraughtMaster's closed system increases freshness from under a week to over a month when compared with steel kegs.



100%

Saving on gas.

Not needing a CO2 cylinder means less cost, less space and less Health & Safety risk.



Saving on cleaning.

Saving water and importantly also time! Lines only need to be cleaned every 4 weeks and our systems lets you know when it's time to clean.

# **HELPING CREATE A BETTER FUTURE**

LOWER CARBON FOOTPRINT THAN GLASS BOTTLES\*

Our lighter PET kegs have a smaller carbon footprint, producing less CO2 than glass bottles or steel kegs.

Compact recyclable kegs meaning reduced plastic waste and 2 trucks per week taken off the road.



# AND THE ICING ON THE CAKE!

HEER SALES WHEN CONVERTED FROM PACKAGED TO DRAUGHT

More variety: With less chance of beer going to waste and due to all the kegs being identical and using the same modules, it makes it even simpler to offer and rotate a greater variety of beers, helping drive your profits.





\*Calculation based on primary packaging only, based on the same liquid, transportation and other packaging used on product. Source: UK Data is from Carlsberg Group Country LCA Tool from group Sustainability & Packaging Lead



# Waste not, Want not

# Significantly saving on beer waste

Waste hurts the bottom line and the environment. From short shelf lives to beer not staying fresh and needing to be thrown away, all of our Carlsberg ID solutions minimise waste which is good for business and for sustainability.

Significantly saving on cleaning and water waste

Say goodbye to the hassle of weekly line cleaning. Our Carlsberg ID solutions cut cleaning time by up to 75%, freeing up valuable resources and saving on water usage.



Our cask ale dispense solution has a guaranteed 14-day shelf life with proven quality and consistency for less



A 40% saving on wastage. Our recyclable kegs stay fresh down to the last pint, with minimal left when empty. DRAUGHTMASTER DraughtMaster's closed system increases freshness from under a week to over a month when compared with steel kegs.



Our cutting-edge cellar dispense keeps the temperature consistent reducing hotspots which create wastage.



# arlsberg is tailored dispense solutions

We understand that each and every venue has unique space constraints, as well as different demands and challenges when it comes to the draught formats they offer, so a one size fits all solution doesn't work.

That's why at Carlsberg Intelligent Draught (ID) we offer a range of next generation solutions to help our customers become more efficient, more sustainable and ultimately grow their business. All our solutions are designed around being convenient to install and work around your existing systems and venue constraints.

Waste is a hot topic and a big issue in all industries, and hospitality is no exception. For venue managers, addressing waste is essential not only for reducing the industry's environmental impact but also for enhancing operational efficiencies, profitability and sustainability.

# Which all means better for the planet!

With an average saving of 4,000 litres of water per venue and 30% less cooler energy costs, our CQDS system helps with sustainability.

And our lighter PET Draughtmaster kegs produce 7x Lower Carbon footprint\* than glass bottles: The more compact format also reduces plastic waste and means 2 less trucks per week off the road.



# And last but certainly not least, all of our solutions deliver a fresh summer pour

All of our Carlsberg ID dispense solutions were designed first and foremost to ensure drinks stay fresher for longer, colder and more consistent guaranteeing the perfect pour from first to last drop.











Having a great range of drinks that perfectly cater for your very specific customer base is only the first step in nailing your sales mix. A well-trained team will help to message your range to your customers, but nothing beats a physical menu to communicate your offer.

We have years of experience in laying out drinks lists not just to show of your range, but to sell more of what you actually want to sell. We can help make your list – and your business - more profitable.

Crown Cellars works with a platform called hyble to bring our customer lists to life. Just get in touch with us via your local customer development manager, wines and spirits manager, or simply drop us a line via crowncellars@carlsbergmarstons.co.uk and we can arrange an appointment with you, come and discuss your range and some menu ideas, supporting design and print every step of the way.

We work collaboratively with all kinds of outlets, creating the right look and feel for your specific business, helping to bring your drinks range to life.

WINE LISTS
FULL DRINK MENUS
COCKTAIL MENUS
HIGHBALL LISTS
SPRITZ MENUS
BEER LISTS
APERITIF MENUS









# Pedley's of the H Warder Manager

Every month we take the opportunity to shine the spotlight on a couple of wines that have been chosen by our Master of Wine, Jonathan Pedley. These wines are either new to the range or tasting very well right now, and are chosen for their balance of outstanding value and top quality.

Jonathan has worked with Crown Cellars since the 90's as a Master of Wine and consultant, appearing on various global wine judging panels and TV shows over the years, as well as helping us to shape the Crown Cellars range into the fantastic selection of world wines as it is today.

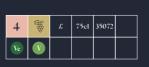






# **FREIXENET** Rose 0.0%

Pale pink alcohol-free sparkling wine with notes of strawberries and roses, and floral,





# **EUGENE KLIPFEL** Pinot Blane

The Klipfel Pinot Blanc has simple green fruit on the nose: apple and pear in particular. The palate is dry, not too acid and lightish bodied.

2	*	LLL	75el	35573	



# Terre del Doge Prosecco DOC

An immediately fruit sparkler with notes of crisp apple and citrus



# Champagne H Lanvin et Fils

An elegant, golden Champagne with a fine mousse and rounded, toasty palate



TIME TO STOCK UP ON AFFORDABLE FIZZ TO MAK THE MOST OF THE SUMMER

EXCLUSIVE TO CROWN CELLARS

A PALE GOLDEN FIZZ WITH INTENSE FRESH APPLE CHARACTERS THAT'S TOO DRY, ZIMOR PROSECCO DOC EXTRA DRY IS AS GREAT WITH LIGHT CANAPÉS OR ANTIPASTI AS IT IS SERVED ON ITS OWN, IN A NICE CHILLED

GLASS IN A SUNNY,

WARM BEER GARDEN

PROSECCO
Genominazione di Origine Controllata
TREVISO
EXTRA DRY

# AWARDS



2022 DECANTER WORLD WINE AWARDS BRONZE MEDAL



2024 LUCA MARONI BEST ITALIAN WINES REPORT - 91/100



2024 BEST ITALIAN WINES GUIDE BY VERONELLI - 84/100



2023 BEST ITALIAN WINES GUIDE BY VERONELLI - 84/100

# **DOES WINE ALWAYS** NEED TO BE SENSIBLE? PROBABLY NOT



IF YOU'RE AFTER SOMETHING FUN AND DRINKABLE THAT DOESN'T TAKE ITSELF TOO SERIOUSLY...LOOK ON THE BRIGHTSIDE.





The Disco Drink is back, and there is no such thing as a guilty pleasure. The combination of coconut, pineapple and rum couldn't feel more like the movie Cocktail in beverage form if it tried; it's intrinsically 80s, certifiably dumb and a bit gaudy, but it has a special place in our hearts despite our better judgement.

As you would expect in the drinks world the origins are murky, but the cocktail has actual history beyond the arguable Cruise heyday, with Puerta Rican pirates get the story moving. A morale-boosting El Pirata Cofresí served up coconut, pineapple and white rum to his crew on the El Mosquito, presumably with teeny tiny 1800s paper umbrellas.

The 50s is really where the cocktail hit the big time, thanks to the University of Puerto Rico and Professor Ramon Lopez Irzarry's improved methods of extracting coconut cream – and subsequent creation of the Coco Lopez brand. As of 1978 the Piña Colada is the official drink of Puerto Rico, and drinks shorthand for sun-soaked holidays.

The original is a powerhouse of sweet, creamy, and tropical notes, but we've decided to have some fun with the twists on this classic; from fully leaning into its Disco Drink image with the Miami Vice to classing (and spicing) it up with the Jalapiña Colada. Try not to judge the Piña Colada too harshly, after all, anything else is always something better. It's Coughlin's Law.







# ROYAL PIŇA COLADA

Measure

# Ingredients

Bacardi Carta Blanca Rum 50ml 50ml Eager Pineapple Juice Coco Real Cream of Coconut 50ml 15ml Teisseire Cane Sugar Syrup 50ml Ponte Prosecco Extra Dry

## Glassware

Highball

## Method

Shake & strain first 4 ingredients over ice, top with sparkling wine & stir

## Garnish

Toasted coconut flakes

# Ingredients

Bacardi Coconut 50ml Coconut water 25ml Eager Pineapple Juice 75ml Pineapple syrup\* 12.5ml Finest Call Lime Juice 7.5ml

**UP COLADA** 

Measure

# Glassware

Chilled coupe or cocktail (Martini) glass

## Method

Shake and fine strain

## Garnish

Pineapple wedge



# TALISKER PIŇA COLADA

Measure

# Ingredients

Talisker 10 YO Malt Whisky 50ml Eager Pineapple Juice 75ml Coco Real Cream of Coconut 75ml Pineapple syrup\* 12.5ml

## Glassware

Hurricane glass

# Method

Blend ingredients with ice to desired consistency

# Garnish

Pineapple wedge & Maraschino cherry

\*Boil down pineapple juice & sugar to thicken, let cool

**MIAMI VICE** 

Measure

7.5ml

# Ingredients

Teisseire Cane Sugar Syrup

Captain Morgan White Rum 25ml Eager Pineapple Juice 45ml Coco Real Cream of Coconut 12.5ml Finest Call Lime Juice 7.5ml Captain Morgan White Rum 25ml Finest Call Lime Juice 7.5ml Finest Call Strawberry Puree 30ml

# Glassware

Hurricane glass

## Method

Blend first 4 ingredients with ice to desired consistency & fill glass halfway. Blend next 4 with ice, pour over 1st layer

# Garnish

Sprig of mint

# Notes

An easier drink to make in volume - or slushy machines!



# **BAILEY'S COLADA**

# Ingredients

Baileys Irish Cream

Coco Real Cream of Coconut Fresh pineapple

Measure

50ml 50ml 4 Wedges

# Glassware

Hurricane glass

Blend ingredients with ice to desired consistency

Pineapple wedge & Maraschino cherry



# CHI-CHI

Measure

# Ingredients

Absolut Vanilia Vodka 50ml Eager Pineapple Juice 50ml Coco Real Cream of Coconut 35ml Teisseire Vanilla Syrup 15ml Finest Call Lime Juice 25ml

# Glassware

Hurricane glass

Blend ingredients with ice to desired consistency

# Garnish

Pineapple wedge & Maraschino cherry



# JALAPIŇA COLADA

Measure

50ml

75ml

75ml 12.5ml

# Ingredients

Diplomatico Exclusiva

Reserva Rum

Coco Real Cream of Coconut Fresh pineapple

Red jalapeño pepper (no seeds)

# Glassware

Old fashioned (large tumbler) glass

# Method

Gently muddle jalapeño, add pineapple & muddle, add the reamaining ingredients, shake & fine strain over crushed ice

# Garnish

Pineapple leaves & jalapeño slice







# MOJITO DAY

11TH JULY

Having bartended in the 90s and 2000s, I've seen the fresh mint muddled, shredded and battered to within an inch of its life in the name of the Mojito. Luckily, these days the Cuban sunshine classic is a little better treated, and we're more accustomed to a gently bubbly refresher of a drink as opposed to a social nightmare of wayward mint shreds taking up residence in your premolars.

The cocktail likely harks back to the 19th century sugar cane fields of Cuba, where slaves would mix sugar cane juice, lime and mint for refreshment and prevention of scurvy. Rum was the next logical step, as has often been said, boosting the popularity of the drink many times over.

It's often said to be one of two notable favourites of celebrated bon vivant and all-around nice-guy Ernest Hemingway. "My Mojito in La Bodeguita, My Daiquiri in El Floridita" is written on the wall of La Bodeguita del Medio, a bar in Havana that claims to have invented the drink on top of claiming that Hemingway made the inscription himself. It's a pretty claimy joint.

The classic recipe is well adopted all over the world, so let's take the opportunity to raise a glass to the many variants out there; from the ooh la la upgrade of the Old Bajan to the crowd-pleasing sultry assault of the Tropics Mojito, and all without a toothbrush in sight.



Ingredients

Mint syrup\*

Brut NV

Glassware Collins glass

Method

and stir

Garnish

**Notes** 

strain out bits

Mount Gay Eclipse Rum

Champagne H. Lanvin & Fils

Gently muddle mint in base of glass, build

remaining ingredients over crushed ice

Sprig of mint & drop of Angostura Bitters

Blend simple syrup with mint stems & fine

Finest Call Lime Juice

Angostura Bitters



# **TROPICS MOJITO**

Ingredients Dead Man's Fingers Pineapple Rum

Measure 50ml

Finest Call Mango Puree 20ml Fresh mint 8 Leaves Fresh lime 4 Wedges 12.5ml Teisseire Passionfruit Soda Water 50ml

Glassware

Collins glass

Method

Muddle limes in base of glass, add mint & muddle gently, add crushed ice, build remaining ingredients & stir

Garnish Sprig of mint

# WATERMELON MOJITO

Ingredients Measure Fresh watermelon 2 Wedges Fresh mint 8 Leaves Fresh lime 4 Leaves Bacardi Carta Blanca Rum 50ml Ting Grapefruit Soda 50ml

Glassware

Collins glass

Method

Muddle lime & watermelon in base of glass, add mint & muddle. Add crushed ice, build remaining ingredients & stir

Garnish

Sprig of mint & watermelon wedge



# **CUCUMBER & GREEN TEA MOJITO**

Ingredients Measure Bacardi Carta Blanca Rum 50ml Fresh mint 8 Leaves Fresh lime 4 Wedges Fresh cucumber 3 Slices 12.5ml Green tea syrup\* Soda Water 50ml

Glassware

Collins glass

Method

Muddle lime & cucumber in base of glass, add mint & muddle. Add crushed ice, build remaining ingredients & stir

Garnish

Sprig of mint & ribbon of cucumber

Notes

\*simmer 1:1 strong green tea & sugar, allow to cool

# 

# **CALVADOS MOJITO**

Ingredients Measure 2 Wedges **Boulard Calvados** Fresh mint 8 Leaves Fresh lime 4 Leaves Elderfower cordial 7.5ml Soda Water 50ml

Glassware Collins glass

Muddle limes in base of glass, add mint & muddle gently, add crushed ice, build remaining ingredients & stir

Garnish

Sprig of mint & apple slice



# \*GINGER NOJITO

Ingredients Measure Finest Call Lime Juice 7.5ml Teisseire Cane Sugar Syrup 15ml Fresh mint 8 Leaves Fever-Tree Ginger Beer 200ml

Glassware

Garnish

Collins glass

Method

Churn first 3 ingredients with crushed ice, pour ginger beer on top, adding additional ice as needed

Sprig of mint



**OLD BAJAN** 

Measure

50ml

20ml

15ml

50ml

2 Ashes

# **LEMONGRASS MOJITO**

Ingredients Measure Captain Morgan White Rum 50ml Fresh mint 20ml Fresh lime 8 Leaves Lemongrass (trim base & 4 Wedges tough parts) 50ml

Light brown sugar 50ml Light brown sugar

Glassware Collins glass

Method

Muddle lime & lemongrass in base of glass, add mint & muddle. Add crushed ice, build remaining ingredients & stir

Garnish Sprig of mint

M JULY 1ST - 31ST, UNLESS OTHERWISE S OFF LY TO DELIV



# TEQUILA & MESCAL DAY

24TH JULY

We talk a lot about barrel maturation in whisky or rum, but anyone making agave spirits has to wait 7 to 12 years before the plant even reaches maturity and production can begin.

The agave is not a cactus, but it is a succulent, the difference between agaves and cacti is the presence of leaves, agaves have leaves, cacti don't.

The large outer leaves or the 'penca' have sharp spines and needles and are removed by jimadors. 'Jima' means to prune or cut, and the tool required is a coa de jima, a circular blade around 20cm in diameter that's super sharp and has a long wooden handle. A jimador can harvest an agave in 6 minutes, averaging 100 agave a day.

Tequila is a mezcal, just a very specific type of mezcal. To make tequila, by law, producers must use sugars from the Agave tequiliana Weber azul, harvested in the Jalisco region, and limited municipalities in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas. Other mezcals can utilise hundreds of agave varieties. Terroir matters in tequila. Blue agaves grow in rich volcanic soil which impacts on the flavours, as does the area it grows in, in Jalisco, south of Guadalaraja, agaves are harvested from the Highlands, or Los Altos, where they are slower maturing and higher in sugar or the Lowlands, which give more earthy flavours, vegetal and lime.





# **MEXICAN SAZERAC**

10ml

Ingredients Measure Patron Silver Tequila 45ml Quiquiriqui Matalan Mezcal 15ml 7.5ml Agave syrup Peychaud's Aromatic 2 Ashes **Cocktail Bitters** 2 Ashes

Glassware

Chocolate bitters

La Fee NV Absinthe

Old fashioned (large tumbler) glass

Method

Stir first 5 ingredients with ice, strain into a chilled glass that has been rinsed with the absinthe

Garnish

Sprig of dill

Notes

Grapefruit zest



# **DIVISION BELL**

Ingredients Measure Quiquiriqui Matalan Mezcal 25ml 18.75ml Aperol 12.5ml Luxardo Maraschino Finest Call Lime Juice 18.75ml

Glassware

Chilled coupe or cocktail (Martini) glass

Shake all ingredients with ice & fine strain

Garnish

Grapefruit zest



# FRENCH MARGARITA

Ingredients Measure Ocho Silver/Blanco Tequila 25ml Chambord Raspberry Liqueur 25ml Eager Pineapple Juice 20ml Finest Call Lime Juice 10ml Fresh basil 2 Leaves

Glassware

Chilled coupe or cocktail (Martini) glass

Method

Shake and fine strain

Garnish

**Basil leaf** 



# **BAJA GOLD**

Ingredients Measure Casamigos Silver/Blanco Tequila 37.5ml Cointreau 12.5ml 25ml Eager Pineapple Juice 5ml Agave syrup Fresh Finest Call Lime Juice 10ml

Glassware

Chilled coupe or cocktail (Martini) glass

Method

Shake and fine strain

Garnish Lime wedge



# **EL DIABLO**

Measure Ingredients Ocho Reposado Tequila 37.5ml Bols Crème de Cassis 12.5ml Finest Call Lime Juice 22.5ml Fever-Tree Ginger Ale 100ml

Glassware

Collins glass

Method

Shake and strain the first 3 ingredients over ice, top with ginger ale

Garnish

Lime wedge



# **SNAKE EYES**

Measure

5ml

Ingredients Quiquiriqui Matalan Mezcal 45ml Coconut water 60ml Finest Call Lime Juice 7.5ml Teisseire Cane Sugar Syrup 15ml

Glassware

Old fashioned (large tumbler) glass

Method

Shake and strain over ice

Bols Crème de Banane

Garnish

Salt rim



# WHITE NEGRONI

Ingredients Measure Quiquiriqui Matalan Mezcal 25ml Suze 12.5ml Koko Kanu Rum 12.5ml 12.5ml Finest Call Lemon Juice 18.75ml Eager Pineapple Juice 6.25ml Teisseire Cane Sugar Syrup

Glassware

Old fashioned (large tumbler) glass

Method

Shake & strain all ingredients over fresh ice

Angostura Bitters & pineapple leaves





# BUY ANY 4 BOTTLES OF WHITLEY NEILL GIN, RECEIVE A BOTTLE OF DEAD MAN'S FINGERS BLUE RASPBERRY TEQUILA CREAM LIQUEUR FREE\*





Scan for cocktail inspiration from the UK's most loved gin.

The Whitley Neill Gin range includes: Distiller's Cut London Dry, Raspberry, Rhubarb & Ginger, Blackberry, Blood Orange, Parma Violet, Pink Grapefruit.

\*\*Nielsen MAT to 07.10.23. \*\*\*Savanta BrandVue – Top 100 Most Loved Drinks Brands 2023
\*Available while stocks last. All bottles 70cl. FOC stock: 1 x 70cl Dead Man's Fingers Blue Raspberry Tequila Cream Liqueur.

whitleyneill.com

\*Maximum 10 per outlet per week



**BUY 8 X 70CL OF** 

**GORDON'S LONDON DRY OR GORDON'S PREMIUM PINK** 

**GET 1 BOTTLE OF GORDON'S LONDON DRY** 

FREE\*



\*Products included in the deal Gordon's London Dry 70cl and Gordon's Premium Pink 70cl. Available on a first come first served basis. Available 1st July to 31st July 2024.



Scan here to unlock benefits to supercharge your business



















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Jose Cuervo



# BUY 4 CASES, GET A FREE CASE OF TONIC

T&Cs apply: Deal runs from 1st Jul – 31st Aug 2024. Qualifying range includes Britvic Tonic, Ginger Beer, Low Cal Bitter Lemon, Low Cal Tonic, Ginger Ale, Soda Water, Pepsi Max, Pepsi Diet 200ml NRB x24. Free case is Britvic Tonic water or Low Cal Tonic 200ml NRB x24. While stocks last. Promoter: Britvic Soft Drinks. Breakspear Park, Breakspear Way, Hemel Hempstead, HP2 4TZ.



FREE GLASSWARE
CLAIM A FREE CASE OF GLASSWARE
WHEN YOU REGISTER AT
SENSATIONALDRINKS.COM





















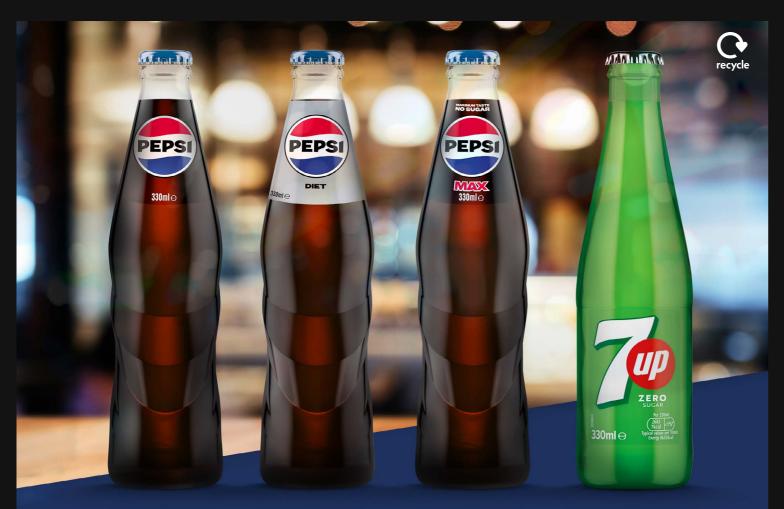








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PER CASE

T&Cs apply: Deal runs from 1st Jul – 31st Aug 2024. Qualifying range includes: Pepsi Max, Diet, Reg and 7UP Zero 330ml NRB.



FREE GLASSWARE

CLAIM A FREE CASE OF GLASSWARE WHEN YOU REGISTER AT

**SENSATIONALDRINKS.COM** 





















On promotion

# RED BULL GIVES YOU WIIINGS.



**UK'S NO. 1 ENERGY BRAND** 

1 IN 4 ENERGY DRINKS SOLD
IS A RED BULL SINGLE CAN\*



**Special Offer** 

£21.50 on Energy 24x250ml







SMIRNOFF

# ONE BOTTLE, ENDLESS POSSIBILITIES

**MIXING IT UP SINCE 1864** 

# BUY II X 70CL OF SMIRNOFF NO.21 AND GET I BOTTLE FREE\*



# STOCK UP NOW

\*Maximum 1 per outlet per week \*Products included in the deal are Smirnoff No.21 70cl. Available on a first come first served basis. Available 1st July to 31st July 2024.



Scan here to unlock benefits to supercharge your business





BUY 2 X 70CL BOTTLES OF MONKEY SHOULDER ORIGINAL AND RECEIVE A CASE OF GINGER ALE OR COLA FREE

# **PICK YOUR MIX**

## **MONKEY &**

50ml Monkey Shoulder 120ml Dry Ginger Ale 1 Orange Wedge

# MONKEY & COLA

50ml Monkey Shoulder 120ml Cola 1 Orange Wedge

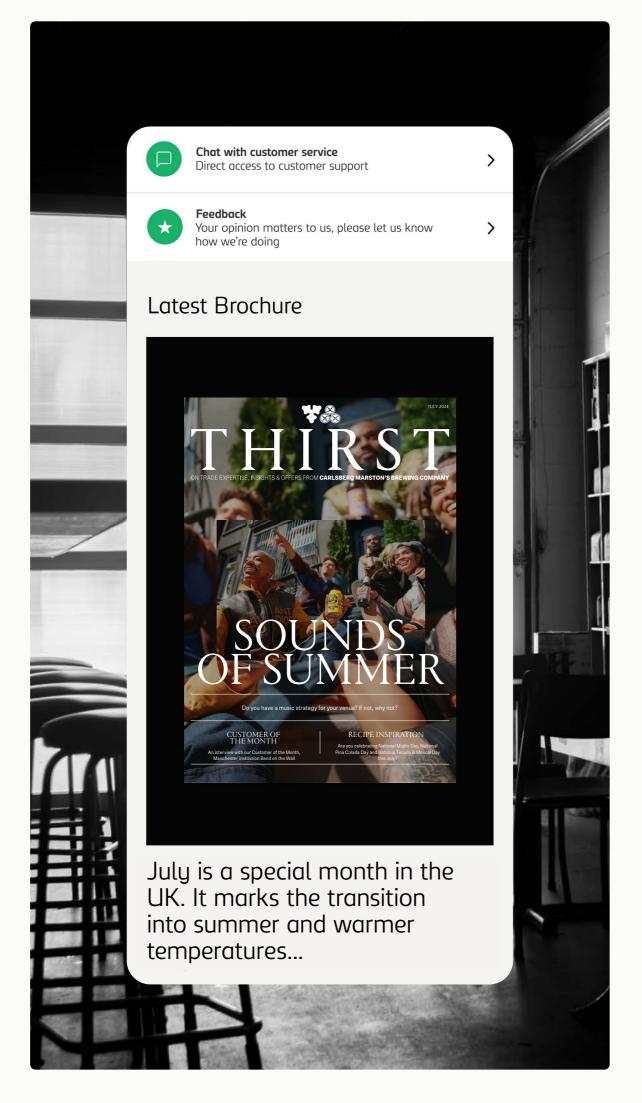
Fill a long glass with ice. Pour in Monkey Shoulder and your chosen mixer. Gently stir and garnish with the orange wedge

# MAKEITMONKEY DON'T BE A DRUNKEN MONKEY, DRINK RESPONSIBLY. \*WHILST STOCKS LAST. be drinkaware.co.uk



Choose from: 24 x 200ml Fever-Tree Ginger Ale or 24 x 200ml Britvic Cola.

\*Maximum 2 per outlet week





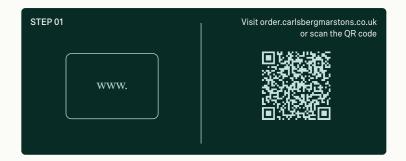
Our online ordering site and Cockpit app, means you can effortlessly manage your ordering and service your account according to your personal preferences and needs.

Always available, CMBC online ordering is the quick and easy way to order the brands your customers love. With a host of great features, we can save you time and money as you can order whenever and from wherever you want.

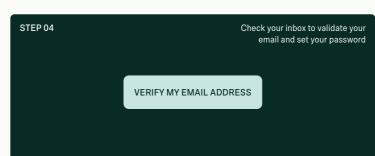
- \* Live Chat customer service
- \* Up-to-date stock availability
- \* Back-in-stock notifications
- **\*** Favourite lists
- \* Repeat previous orders
- \*\* Personalised product recommendations and alternatives
- \* Online exclusive promotions
- \* Empties collection requests

- \*\* Draw down allocated free stock
- Select from your allocated delivery days and order up to 12 weeks in advance
- \* Manage and order for multiple outlets
- \*\* Hide pricing
- Send order confirmation to multiple email addresses
- Value Thirst Magazine offering category insight, promotions, brand and product news.

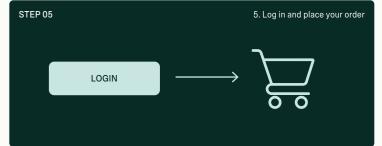
We are continuing to enhance and develop Cockpit in line with your feedback and we have exciting plans to make it the go to place for all your CMBC needs. And activating your account has never been easier:













Cockpit

# The quick and easy way to order the brands your customers love

With online ordering and a link to our support teams, you will find all brand and product updates as well as our latest Thirst edition.

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