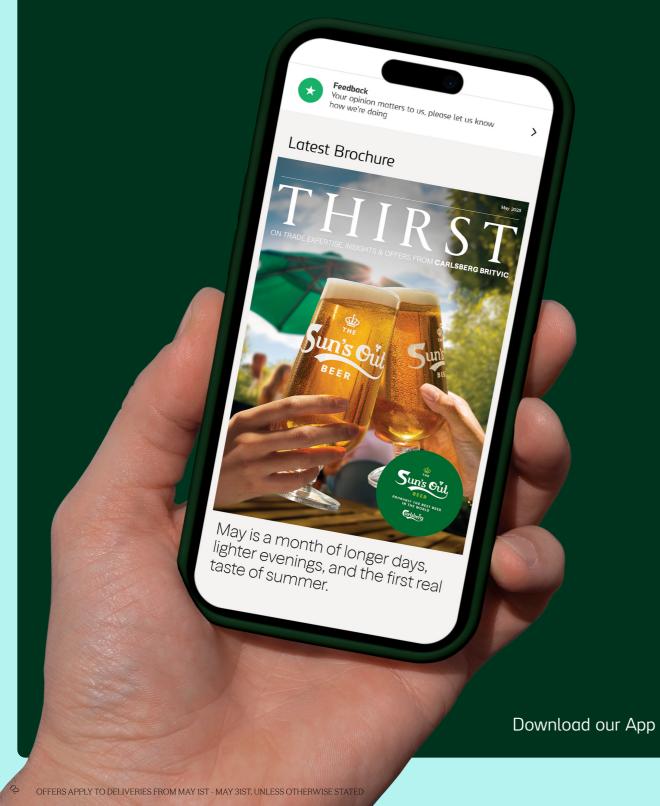
THIR ST

ON TRADE EXPERTISE, INSIGHTS & OFFERS FROM CARLSBERG BRITVIC





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







CHRIS PRATT VICE PRESIDENT ON TRADE

WELCOME TO OUR MAY EDITION OF THIRST

May is a month of longer days, lighter evenings, and the first real taste of summer. It's the perfect time to embrace refreshment—whether it's an ice-cold lager in a sun-soaked beer garden, a crisp cider or a well balanced spritz shared with friends.

With bank holidays, seasonal menu changes, and an increase in social occasions, May offers plenty of reasons to bring people together over great drinks.

A season of easy enjoyment & refreshment

As we step into warmer days, drink choices naturally shift and lighter, more refreshing options take centre stage. And to celebrate refreshment, this month we focus on Carlsberg and their new upcoming campaign which celebrates those best beer moments when the refreshing taste of beer really does hit. We are promoting this in the on trade with a limited edition glass and point of sale celebrating the arrival of summer.

Many occasions to celebrate

May also sees an eclectic mix of occasions. From the FA cup final and the Eurovision final being held on the same day to official days to celebrate cocktails and the humble British sandwich. Look at what is happening and what would appeal to your customers and how you can do something a little special in your venue to attract customers. From limited edition menus and drinks to crowd drawing activities, there are plenty of ways to proactively attract experience hungry customers.

Cheers to a refreshing May!

Chris Pratt VP On trade

be drinkaware.co.uk order online Here 💸











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A Thirst for Magical May

With two bank holidays, half-term fun, and the promise of longer days, May is a perfect time to step outside, celebrate, and enjoy the little pleasures of life. Whether it's raising a glass, cheering for your favourite team, or sitting in a vibrant beer garden, this month has something for everyone.



A traditional celebration of spring, May Day is linked to outdoor festivities, dancing, and seasonal food and drink. Embrace the occasion with floral décor, spring cocktails, and fresh seasonal dishes.





BBQ lovers rejoice! This is the ideal time for pubs, beer gardens, and restaurants to showcase their grill skills with some outdoor (or indoor) cooking.



5TH & 26TH **MAY'S DOUBLE BANK HOLIDAY BOOST**



May gives us with not one but two bank holidays! The Sunday before each holiday consistently sees a rise in social outings, so make the most of it.



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Time to shake things up! World Cocktail Day marks the anniversary of when the word "cocktail" was first defined in 1806. Since then. the world of mixology has evolved immensely—from classic Old Fashioneds to zingy Palomas.

1ST

MAY DAY



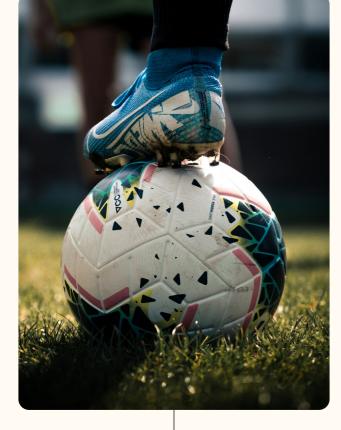


Love it or loathe it, Eurovision always delivers a spectacle. With its dazzling performances and unforgettable outfits, it's a staple of May's entertainment calendar. Last year, over 160 million people tuned in—so why not throw your own themed party and join the fun?



A week dedicated to one of the UK's most iconic food staples—the sandwich.
Whether you're a fan of a simple cheese and pickle or a gourmet club sandwich, this is a chance to appreciate the versatility of this beloved meal. The UK spends over £8bn a year on sandwiches? That's a lot of bread.





The most prestigious domestic football competition reaches its conclusion this month. The FA Cup final has long been a key date in the sporting calendar, uniting football fans across the country. The official end of the Premier League swiftly follows the week after.



Honey has long been a staple in cocktails and craft beer, adding natural sweetness and depth to drinks like the Bee's Knees (gin, honey, lemon) or a Honey Old Fashioned. It's also the emblem of Manchester, symbolising hard work and community spirit.

Customer of the Month

This month, we spoke with Grace Hadley, General Manager of the Grumpy Moles, a family run collection of gastro pubs in Surrey.

Tell us about The Grumpy Moles?

There are five Grumpy Moles in total, all with a simple approach - to offer delicious food in stylish but cosy surroundings. Our ethos is all about creating a comfortable and memorable dining experience for customers. We want that home from home feeling and a lot of our best sellers are those crowd-pleaser dishes like catch of the day or a delicious homemade pie. The stuff everyone loves to eat! We have extended our menu over the last couple of years to make sure we appeal to a diverse range of customers so now have a selection for those who want finer dining options as well as a bar nibbles menu of light bites to go with a drink.

All of our venues are family friendly and we also hold a lot of events like weddings, big birthdays, etc.

And what is the best part of your job?

I love going to all the different venues and working with the teams. Each venue has it's own individual charm, and is made successful by the teams working hard within them. The benefit of travelling between the venues is picking up on tips and tricks used at each one and then sharing best practice with the other venues - it really is a team effort!

The best thing is that everyone has a genuine vested interest in the success of the business and are lovely people to work with.

As part of a dedicated Events team, it's always a pleasure seeing our final 'product' come to life and watching guests enjoying their time with us, making memories as a group of family and friends.



Customer of the Month



What is business like in Spring for you and any tips to generate more business at this time of year?

Spring is an exciting time of year for us. Once the weather starts to (hopefully!) get better we can open up all of our lovely outdoor dining space which creates extra covers.

It can also provide the opportunity to evolve the food and drink menu in summer to compliment the weather and this gives us a good opportunity to do marketing around any new dishes and tipples.

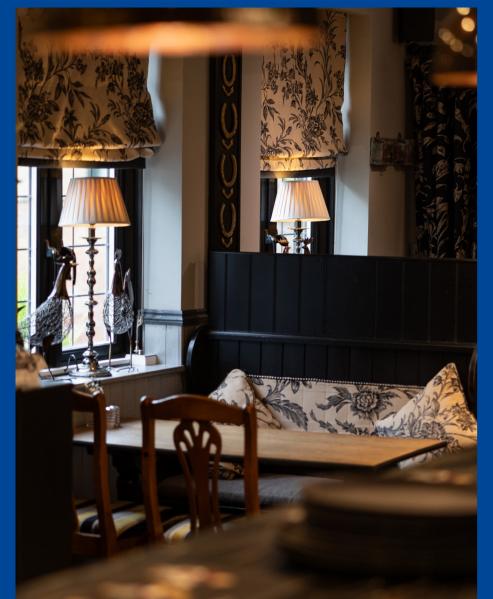
It is also the key season for lots of other national events and bank holidays and we always consider what we can offer to coincide with these too. For example when it was the Coronation, we offered a special afternoon tea and we will do specific plans for Easter, etc..

We will always try and decorate the venues for events like this for example with the right flowers for the occasion - like daffodils for Easter.

We like to not just treat an occasion as a one off, for example we did a Mothering Monday event to extend the occasion for those who didn't get chance to celebrate on the Sunday. We offered a free glass of prosecco for those who booked with us on that Monday which is a good chance to have more people in the venues on a typically quieter day.

And finally your own favourite tipple:

Either a crisp glass of fizz or any icy glass of rose!



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

It is quite seasonal as you might expect so in spring and summer, we will sell a lot of rose, aperol spritz and different gins and tonics. Whereas in winter, we tend sell a lot more red wine and ales.

We sell Poretti, Carlsberg, 1664 Biere and Guinness on draught as well as a varied selection of local ales. Poretti and 1664 Biere are both fairly new but performing well.

Some of our locations are based in villages and towns and others are more remote but many people often still drive to them, so we have seen a big increase in the demand for non-alcoholic drinks. We sell Biere 1664 0,0% and Guinness 0,0% and they are popular.

We changed our wine menu fairly recently and all Managers were trained on helping customers make better pairing decisions with our food.







At the slight suggestion of any sunshine, one thing is certain, people are eager to get outside.

Spring brings fresh energy, brighter evenings, and a renewed love for open-air socialising, making it the perfect time to embrace your venue's outdoor space. Whether you have a sprawling beer garden, a cosy patio, or just a few tables in a courtyard, there are ways to create an inviting, exciting atmosphere for guests. From simple décor upgrades to creative events, now is the time to make the most of the season and turn your outdoor area into a must-visit destination.

Here are some of our customers outdoor spaces that we can take inspiration from.

The Event Garden



The Bell In Ticehurst in East Sussex

"We do a lot of events with our outdoor space including an outdoor bbq kitchen in the warmer months and a free outdoor music festival in July. That is about giving back to the community and people can come and listen to some music. We make our outdoor space look on tip top form by planting 4,000 tulips"



The View and Location Garden

The Headland Hotel on the English Riviera, Torquay

"We are located on top of a cliff so we have stunning uninterrupted views. On a beautiful day, our lounge and outdoor terrace are full of people all day"

The Foodie Garden Branded by 1664



The WOW

now you are just showing off garden

The Four Pears Pub & Restaurant

"When we took over The Four Pears, the garden was tired and tatty with no real identity but it had so much potential. We wanted it to be a focal point and a food destination and for us to be able to showcase our fire cooking magic. We worked in collaboration with 1664 Blanc and now have an outdoor kitchen and an outdoor bar with a beautiful terrace area. It is vibrant and cool but also incredibly elegant like the 1664 Blanc beer"

The Astbury

Set in 300 acres and boasting a championship golf course, The Astbury is not your typical beer garden but they do have a beautiful tipi and walled garden area that they use for events throughout the year either when they are hired by customers for wedding or parties or for hosting their own events.

"Our monthly events are really popular from tribute acts to our Ibiza Sunset Party or Reggae & Soul nights" Filled with fairly lights and a back-list

rustic bar, it can offer anything from buffets, sit down meals or BBQs.

The Home from Home town garden





The Grumpy Mole in Epsom

"The Epsom Grumpy Mole has a beautiful covered outdoor terrace and landscaped beer garden, secluded and dappled in sunlight – the perfect haven for a post work tipple."



Top tips to instantly elevate your outdoor space



Lighting for Atmosphere String up fairy lights or warm LED bulbs or use solar-powered lights along pathways or in plant pots. Repurpose old jars into lanterns with tea lights

www

DIY Furniture Upgrades Sand and repaint old wooden benches or tables. Use wooden pallets to create seating or tables. Add colourful cushions or throws for comfort and decor.



Greenery & Plants Hang up planters, Plant easy-to-maintain greenery like ivy, ferns, or succulents, Repurpose old beer barrels or kegs as plant pots.

Make an experience

Outdoor events, BBQ cooking or an outdoor bar in some way can instantly elevate a garden. If this can't be done in house, then perhaps partner with a local street food business to facilitate this. If an outdoor bar is not achievable then look to sell easy batch cocktails in jugs and pitchers.

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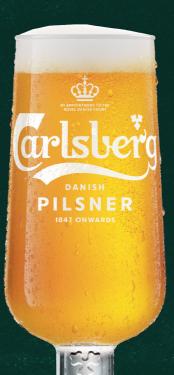


In May, football fever is at its highest, and there's no better place for customers to experience the action and atmosphere than out and about.

With the league season coming to a close and the FA Cup final just around the corner, fans will be flocking to venues to catch every moment of the drama — and the right drinks can make the experience even better.

Create the perfect matchday atmosphere with a wide selection of beers on tap and make sure to stock up on alcohol-free options too, so everyone can enjoy the occasion.

And when the final whistle blows, have something special ready — whether it's a celebratory glass of fizz to toast (or console) the result!











KANATA WANATANIA



SANDWICHES

There are not many people who don't love a good sandwich! Whether it's a hearty bacon butty, a classic egg and cress, or a posh smoked salmon and cream cheese.

To elevate your sandwich experience, don't forget the perfect beer. Like cheese and crackers or fish and chips, the right brew enhances flavors in surprising ways.

In honor of British Sandwich Week (May 19-25), we've paired the UK's favorite sandwiches with their ideal beer.



CORONATION CHICKEN

Pair with Poretti

Poretti's smooth malt and crisp finish complement the creamy, spiced coronation chicken, while its subtle bitterness balances the richness without overpowering the curry notes.



HAM & CHEESE

Pair with Brooklyn Pilsner

Brooklyn Pilsner's balanced malt and gentle hops enhance ham's saltiness while refreshing the palate between rich cheese bites-an easy-drinking classic.



EGG & CRESS

Pair with Carlsberg

Carlsberg's clean, crisp taste works well with the creamy egg mayo and fresh cress, making the pairing light and refreshing without overwhelming the delicate flavours.



SMOKED SALMON & CREAM CHEESE

Pair with Estrella

Estrella's slightly sweet malt and crisp carbonation complement smoked salmon and cream cheese, keeping the pairing refreshing while enhancing the smokiness.



SAUSAGE SANDWICH

Pair with Hobgobllin Session IPA

Hobgoblin's dark malt notes complement savoury, spiced sausage, especially with fried onions, while its roasted caramel tones enhance the sandwich's depth.



CHICKEN & BACON CLUB

Pair with Wainwright Gold

Wainwright's smooth golden ale, with subtle fruitiness and gentle bitterness, complements a Club Sandwich's crispy bacon, chicken, and creamy mayo.



CHEESE & ONION

Pair with 1664 Biere

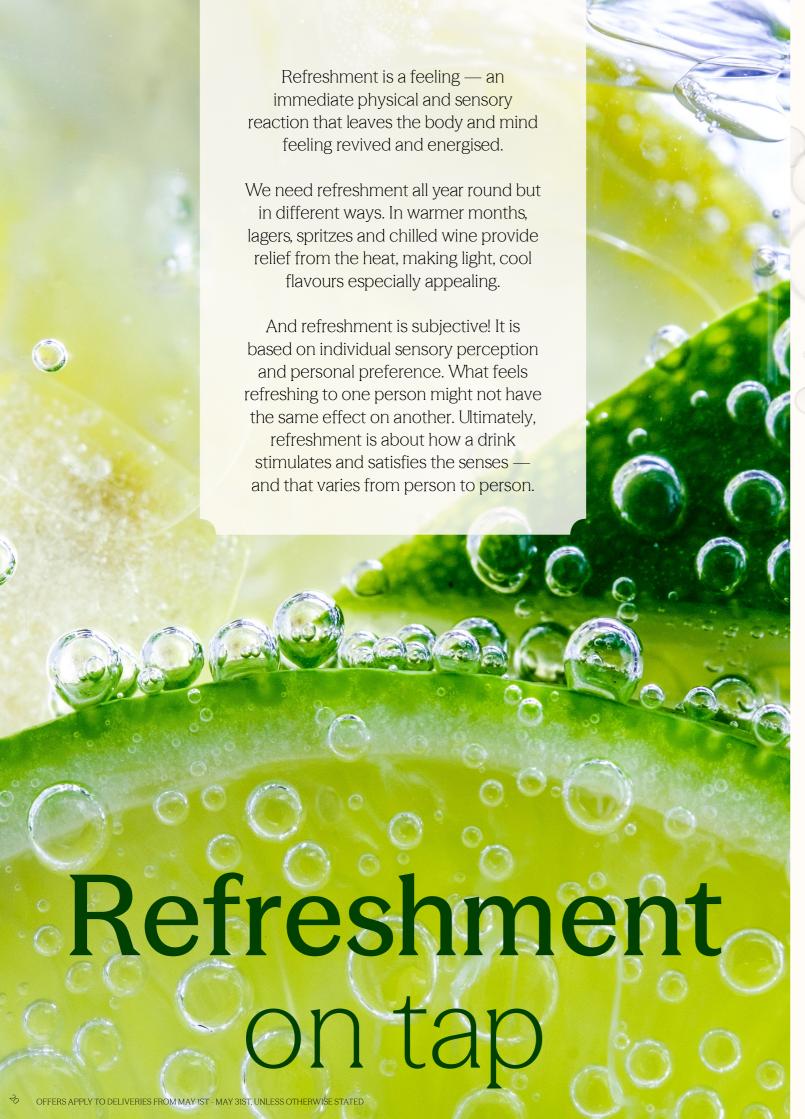
1664 Biere's smooth malt and herbal hop bitterness complement sharp cheese and onions, balancing richness with a crisp finish.



TUNA MAYO

Pair with 1664 Blanc

1664 Blanc's fruity citrus notes contrast refreshingly with creamy tuna mayo, enhancing its delicate flavors.



How is refreshment typically delivered in a drink?

Drinks are designed to evoke refreshment through several triggers:



Temperature

Cold or chilled drinks are inherently refreshing because they lower your body temperature and create a cooling effect. Ice-cold water, soda, or juice instantly wakes up your senses.

An ice-cold pilsner served in a chilled glass creates a fresh, bracing effect.

A chilled glass of Sauvignon Blanc or rosé feels crisp and refreshing.



Flavours or Aromatics

Certain flavours, like mint. citrus and berry are naturally crisp and bright, signalling freshness to your brain.

A mojito combines mint, lime, and rum for a cooling, zesty profile.

The botanical notes of juniper and citrus in a gin & tonic stimulate the senses.



Fizziness

Carbonation creates a tingling sensation that stimulates the palate and enhances the feeling of refreshment.

A glass of Prosecco or Cava benefits from fine bubbles that enhance the crispness.

A sparkling tonic water, soda or mixer can provide a refreshing fizz.



Sweetness & Acidity

A balance of sweetness and tartness stimulates your taste buds and makes you feel more alert and alive.

The bittersweet flavour of an Aperol Spritz is enhanced by the acidity of the orange and prosecco.

A rum and coke balances the sweetness of cola with the deeper notes of rum.



Lightness

Drinks that feel light on the palate avoid heaviness and contribute to a feeling of clarity and renewal.

Lower-alcohol lagers (like session beers) provide hydration without heaviness.

A spritzer (wine mixed with soda) offers a lighter, more hydrating take on traditional wine.

EXPLORE OUR RANGE

DRAUGHT KEGLAGER

Our lager range spans categories for you and your customers.

Ranging from Standard to Super Premium and even growing our World collection, you can be certain we can offer you an outstanding range of beers.

CORE



Carlsberg Danish Pilsner (3.4%)

Light and refreshing with a smooth, full mouth feel, perfect balance of bitterness and sweetness, and a distinctive citrus hop aroma.

CORE & CORE



Holston Vier (4.0%)

A pale blonde German Pilsner, with a sweet, earthy, lemon aroma, hoppy malty flavour, and a soft lingering finish.



Tuborg (4.6%)

This Pilsner boasts a pale blonde appearance and a unique flowery aroma with subtle hints of grass and lemon. Its flavour combines the bitterness of hops with sweet fruit undertones, culminating in a memorable aftertaste.

PREMIUM



1664 Biére (4.6%

A beautifully balanced and sessionable lager made with signature hops from the French region of Alsace.

arlsberg FRENIER EXPORT

Carlsberg Export (4.8%)

A premium-strength lager, with a refined and satisfying taste. Brewed to the original Danish recipe, it has deep malty notes and a distinct bitterness that generate a full-flavoured lager.

PREMIUM WORLD



Birrificio Angelo Poretti (4.8%)

A full-flavoured lager with a sweet malty body and an assertive bitterness.



Estrella Damm (4.6%)

An award-winning premium pale lager brewed in Barcelona. A perfect balance between fresh grainy malt and subtle fruit, rounded off with a pepper bitterness and a clean finish.

SUPER PREMIUM



1664 Blanc (5.0%)

A premium international beer with a playfully elegant twist of French charm. 1664 Blanc is the only beer in the UK to challenge wine, cocktails, and champagne as an elegant lifestyle brand.



Sapporo (4.9%)

A celebration of Japan's craftmanship using only the finest ingredients. The distinct malt flavour commands your taste buds from the first sip to the last drop. Amazingly crisp with a balance taste and smooth finish gives you a perfectly refreshing lager beer.

ALCOHOL-FREE



1664 Biere 0.0% (0.0%)

A beautifully balanced, full flavoured alcohol-free lager, expertly crafted to deliver easy refreshment designed to help bring people together.

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



This is an innovative dispense system using fresh pressed beer. Click <u>here</u> to learn more.

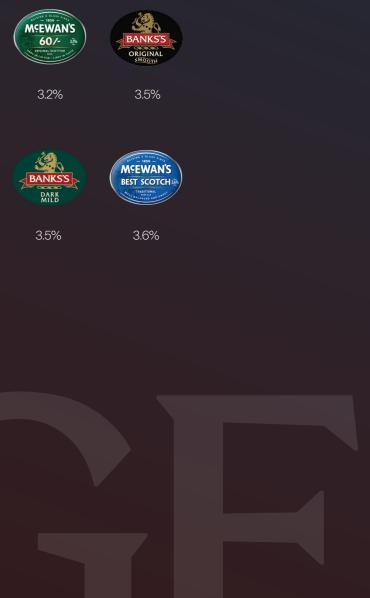


DRAUGHT KEGALE

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







RUBY

DRAUGHT KEG CRAFT

At Carlsberg Britvic our ciders boast

a delicious blend of classic and fruit

flavours, such as the crisp taste of apple

and the sweet tanginess of blackberry.

With each sip, you can experience the

refreshing and fruity notes that make

our ciders a standout in the market.

CIDER STOUT

Craft offers a world of possibilities to explore new styles and flavours and our range does not disappoint, providing a solution from entry level to speciality, catering for all drinkers looking to trade up and try something new.

PREMIUM





Brooklyn Stonewall Inn IPA (4.3%)

Fearless and refreshing our Stonewall Inn IPA is crafted for everyone. Brewed with unabashed notes of grapefruit and bright citrus peel, this is beer is for all. No exceptions.

ENTRY



Shipyard American Pale Ale (4.5%)

An easy drinking, American style Pale Ale bursting with fruity, citrus hop flavour and gooseberry and pine aroma.



SPECIALITY

ERDINGER

Brooklyn Pilnser (4.6%)

Crisp, bright and smoothly refreshing. A pale golden beer with a delicate citrusy finish.



Brooklyn Lager (5.0%)

Light hop bitterness and moderate sweetness. Both bitterness and sweetness linger on the palate before finishing clean.







Somersby Apple (4.5%)

A refreshing cider made from fermented apple juice and natural apple flavouring.

FLAVOURED



Somersby Blackberry (4.0%)

A fruity flavoured cider with a breath of freshness and a natural mild taste of blackberry, spreading joy and sunny togetherness wherever it is served.

The stout category, has now overtaken the Cask Ale category, growing at 16.1% volume YOY. Guinness is one of 3 brands which account for most of the growth in the market.



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.

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

Erdinger Wiessbier (5.3%)

Uses the traditional brewing method of bottle and keg fermentation.

Fresh and fruity with apple and banana, light biscuity grains, hints of

cloves with a full and ultimately refreshing taste and mouthfeel.



This is an innovative dispense system using fresh pressed beer. Click here to learn more.



PACKAGED LAGER



Carlsberg Danish Pilsner (3.4%) 330ml

Light and refreshing with a smooth, full mouth feel, perfect balance of bitterness and sweetness, and a distinctive citrus hop aroma.



Birrificio Angelo Poretti (4.8%) 330ml

A full-flavoured lager with a sweet malty body and an assertive bitterness.



Sapporo (4.8%) 330ml

A celebration of Japan's craftmanship using only the finest ingredients. The distinct malt flavour commands your taste buds from the first sip to the last drop. Amazingly crisp with a balance taste and smooth finish gives you a perfectly refreshing lager beer.



1664 Blanc (5.0%) 330ml

A premium international beer with a playfully elegant twist of French charm. 1664 Blanc is the only beer in the UK to challenge wine, cocktails, and champagne as an elegant lifestyle brand.



1664 Biére (4.6%) 275ml

A beautifully balanced and sessionable lager made with signature hops from the French region of Alsace.



Estrella Damm (4.6%) 330ml

An award-winning premium pale lager brewed in Barcelona. A perfect balance between fresh grainy malt and subtle fruit, rounded off with a peppery bitterness and a clean finish.

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

PACKAGED CRAFT

STOREWALL INN IPA

The Stonewall Inn IPA (4.3%) 330ml

Fearless and refreshing out Stonewall Inn IPA is crafted for everyone. Brewed with unabashed notes of grapefruit and bright citrus peel, this is beer is for all. No exceptions.



Brooklyn Lager (5.0%) 330ml

Light hop bitterness and moderate sweetness. Both bitterness and sweetness linger on the palate before finishing clean.



Brooklyn Pilsner (4.6%) 440ml

Crisp, bright and smoothly refreshing.
A pale golden beer with a delicate citrusy finish.



Pulp Art Hazy IPA (4.6%) 330ml

A delicious blur between beer and art, with billboard-sized notes of bright tropical fruit and a refreshingly soft finish.



Bodega Run Pale Ale (3.4%) 330ml

A harmonious fusion of flavours with a medley of citrus, floral and woody notes.



Erdinger Wiessbier (5.3%) 500ml

Imported German wheat beer brewed to the original recipe and traditionally matured in the bottle like champagne for 28 days.



Shipyard American Pale Ale (4.5%) 500ml

An easy drinking American style Pale Ale bursting with fruity, citrus hop flavour and gooseberry and pine aroma.



Shipyard American IPA (5.0%) 500ml

With Grapefruit notes at its core and a delicate bitterness in taste, this deep gold coloured IPA is refreshing with every sip.

ALCOHOL-FREE



Carlsberg 0.0 Pilsner (0.0%) 330ml

Refreshing with a crisp hoppy bite and just 63 calories per bottle, Carlsberg 0.0 is everything you'd expect from a wellbalanced Pilsper Skåll



1664 Bière 0.0% (0.0%) 330ml

The full flavor of 1664 Bière, but alcohol-free. With a subtle bitterness fruity and floral notes, it's ideal for easy refreshment and bringing people together, crafted with a touch of 'ie-ne-sais-guoi.



Brooklyn Special Effects (0.4%) 330ml

A hoppy, low alcohol, amber lager with fresh zestful aromas and a clean bitter finish



ALSO AVAILABLE IN DRAUGHTMASTER



Erdinger Alkoholfrei (0.5%) 500ml

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



Shipyard Low Tide (0.5%) 330ml

A juicy, tropical Pale Ale, with a fullness that belies its low alcohol Generous quantities of hops are added throughout the brewing process to give Low Tide its fragrant sweet exotic tropical fruit and sweet situs has abarester

CAN'T FIND WHAT YOU ARE LOOKING FOR?

We have a wider range of additional canned and bottled beers online

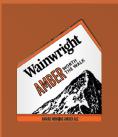
Click here to view the range on our online store



CASKALE

Carlsberg Britvic 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.





Wainwright Amber (3.4%)

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





GOLD & IPA



Wainwright Gold (4.1%)

A delightfully refreshing Golden Beer. Lightly hopped with subtle sweetness, a delicate citrus aroma and a gloriously





Hobgoblin Gold (4.2%)

passionfruit give way to a



Hobgoblin Session IPA (3.4%)

A Session IPA that's light in body but full-on in flavour. hops that deliver epically easy-drinking tropical and citrus flavours.





Hobgoblin IPA (5.0%)

Collision of Old and New





be **drinkaware**.co.uk

RUBY



Hobgoblin Ruby (4.5%)

Hobgoblin Ruby's caramel & fruit aromas compliment it's full bodied toffee flavour & a fruity finish.



more about FRESH ALE

Click on the badge

to get the offer

PROBABLY THE BEST BEER IN THE WORLD.

IN 2025, CARLSBERG IS DRIVING THE BIGGEST BEER CONVERSATION YET. Few things stir up online banter like beer. Whether it's the classic pub debate over the perfect pint or threads ranking "top 5 beer moments", there's an unspoken national pride around the occasions when and the places where a pint just hits different.

Over the last few years, social media has become the place where we gather (digitally) to debate, joke, and share the moments that make beer more than just a drink. The question... What is the best beer in the world?









Top 5 beers:

- 5.) First Beer on Friday (3-5PM)
- 4.) Beer in pool/lake/ocean (includes sand/beaches
- 3.) First beer of day at concert/festival
- 2.) Airport beer (usually sucks but hits)
- 1.) Ballpark beer (outdoors/summer)

Honorable mention: Shower beers, campfire, 3rd beer on party bus

09:03 AM • Jan 15, 2023







 \triangle



Best beer list, in no particular order: Airport beers, bar beers (after a long day), patio beer, sporting event beers, and golf beers

8:10 PM • Mar 15, 2024





17







Some great beers:

The airport beer

The kitchen beer while she's getting ready The hotel balcony 7pm beer

The straight to the pub from work beer The Sunday afternoon beer garden beer The Friday before Christmas beer(s)

5:12 PM









And in 2025 Carlsberg wants to ramp this conversation up to the next level. With their iconic "Probably" tagline — a phrase that's been woven into British culture — Carlsberg will launch a major digital first campaign that taps into the humour, nostalgia, and everyday brilliance of the perfect beer moments.

We all have a best beer, but what makes them unique are those simple, golden moments when the beer becomes the perfect backdrop to the best memories.

Whether it's a cheeky pint on the way home from work or a Friday beer with your mates. The charcoal's just been lit for the first BBQ of the season beer or the suns come out ready for that refreshing weekend pint.

So whats yours?

Probably the best beer in the world



SUPPORTING THE ON TRADE WITH OUR LIMITED EDITION SUN'S OUT GLASS

AND POS SUPPORT

THE MOST ICONIC BEER MOMENT DESERVES ITS OWN GLASS!

Is there any beer moment than is more universally loved than a refreshing pint on a rare sunny day. It's a national event. The moment the clouds break and temperatures creep above 12°C, beer gardens fill, sunglasses come out and coats disappear. And in this cultural ritual, Carlsberg is giving this iconic moment the glass it deserves.

From May, Carlsberg will launch limited-edition "Sun's Out" pint glass with a supporting POS kit exclusively for customers.

Carlsberg will also be offering consumers the chance to win £500 by posting photos of their SUN's OUT pints.











PROBABLY THE BEST BEER IN THE WORLD

arlsberg



AND BAR MANAGERS, WE WANT YOU TO GET INVOLVED TOO!

We are also rewarding bar managers with the chance to win 1 of 3 £500 cash prizes simply by sending in and posting a picture of your outlet with the POS. WE WANT TO REWARD YOU TOO:
CHANCE TO SEE TO WHAT YOU NEED TO DO: **SPEAK TO YOUR CUSTOMER DEVELOPMENT MANAGER TO GET** THE LIMITED EDITION **GLASSWARE AND** POS KIT.

COLD, CRISP, AND INCREDIBLY DRINKABLE...

At Carlsberg, we've always believed in doing things the right way – brewing towards a better tomorrow whilst delivering on quality and refreshment. Just as our founder began doing so over 175 years ago, this remains true in all we do today.

That's one of many reasons that makes us probably the best beer in the world.

But it turns out, more and more people are agreeing with us.

Carlsberg Danish Pilsner is growing volume share ahead of total beer and competitors.

Source: CGA OPMS Data to 22/02/2025 & Nielsen data to 25/03/25 MAT Volume Chg vs YA. Total Lager, Carlsberg Danish Pilsner, Fosters, Carling.



CARLSBERG DANISH PILSNER

Carlsberg Danish Pilsner is a crisp, refreshing & easy-drinking Pilsner-style lager with a perfect balance of bitterness and sweetness.

ABV: 3.4% Style: Pilsner See: Golden

Smell: Distinctive hop aroma

Taste: Aromatic hops with citrus and floral top notes give a greater depth of flavour, whilst remaining crisp, light and refreshing

CIPS DE LA COLOR D

CARLSBERG 0.0 PILSNER

Full flavour. Zero alcohol. Our refreshing and crisp with a hoppy bite 0.0, is everything you'd expect from a well-balanced pilsner. A great tasting, low calorie, alcohol-free beer. How refreshing.

ABV: 0.0%

Style: Alcohol Free Pilsner

See: Golden

Smell: Distinctive hop aroma

Taste: Our refreshing and crisp with a hoppy bite 0.0, is everything you'd expect from a well-

balanced pilsner



Listen to what some venues and customers who have recently switched to Carlsberg have to say.













THE SUMMER OF 78

Estrella Damm rekindles memories of the iconic 1970s in "Summer '78", its new campaign. And it does so with one of the hits that revolutionised the music scene of the 1970s, "Yes, Sir, I Can Boogie." "Summer '78" tells the story of María, a young woman who receives a box of her late grandma's old photos, amongst which a collection from the summer of 1978 catches her attention. Inspired, she decides to visit each of the places that her grandmother had photographed during the summer of that year.

Past and present mix in this trip that leads to unforgettable beachfilled days and starry nights, dancing until sunrise, and meeting people that will change the course of events. All of this without realising that they are living, in different years, what will be the summer of their lives.

Because "no matter what changes, may what matters never change."





LE LAGER MADE WITH 100% NATURAL INGREDIENTS



A passion for excellence has resulted in Estrella Damm still being made according to the original 1876 recipe, brewed with only the best 100% natural ingredients including pearl rice, a very Mediterranean ingredient that characterises Estrella Damm's unique flavour. Light and refreshingly drinkable, with a perfect balance between fresh grainy malt and subtle fruit, rounded off with a peppery bitterness and a clean finish.

4.6% ABV: Style: Lager

See: Pale golden

Smell: Complex & delicate

Cereal notes and refreshing finish Taste: Food Pairing:

Tapas, Tomatoes, Mozzarella, Peppered Fish, Mexican dishes





Buy any 4 cases

and get a bottle of 70cl spirit free*



Come in cases of

PROMOTION VALID FROM MAY 1ST - MAY 31ST, PROMOTION INCLUDES 1664 BLANC 24X330ML, PORETTI 24X330ML, CARLSBERG DANISH PILSNER 24X330ML, ESTRELLA DAMM 24X330ML, SAPPORO 24X330ML, BROOKLYN STONEWALL INN IPA 24X330ML, DEAL CAN ONLY BE ON CASES OF 24 AND CANNOT BE MIXED WITH THE CASES OF 12 DEAL ON PAGE 39



Buy 8 cases

and get a bottle of 70cl spirit free*





Choose from Aperol 70cl, Gordon's Alcohol Free 70cl or PROMOTION VALID FROM MAY 1ST - MAY 31ST. PROMOTION Absolut Vodka Blue 70cl

INCLUDES 1664 BIERE 12X275ML. DEAL CAN ONLY BE ON CASES OF 12 AND CANNOT BE MIXED WITH THE CASES OF 24 DEAL ON PAGE 38.

Choose from Aperol 70cl,

Gordon's Alcohol Free 70cl

or Absolut Vodka Blue 70cl

£24.99 24 x 330ML FEWE PULP ART 330ml HAZY IPA 4.6% ML HAZY! JUICY! TROPICAL!





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THIS IS BROOKLYN

200KI



POURING PERFECTION: **GARY PUCKERING** ON THE FANTASTIC DRAUGHTMASTER **SYSTEM**

Gary has worked for Carlsberg Britvic for almost 19 years and is Dispense & Innovation Manager.



WHERE DID THE DRAUGHTMASTER DISPENSE INNOVATION COME FROM AND WHAT WAS THE THOUGHT BEHIND IT?

DraughtMaster is a dispense innovation developed by Carlsberg Group in Denmark, which was introduced into the UK in 2016.

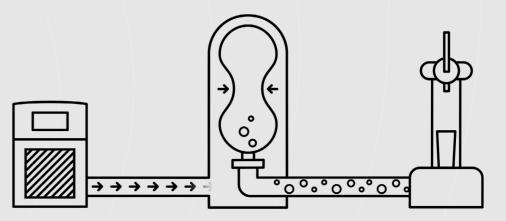
The main purpose of DraughtMaster was to improve quality and increase the shelf life of beer once it has been broached. As part of a standard steel keg system, CO2 or Mixed Gas is used to dispense the beer, and over time (after 5 days or so), because the gas is being absorbed into the beer, the quality will be affected, and it will not be at its optimum. We usually

advise venues that a steel keg should be used and finished within 5 days from broaching.

With DraughtMaster, the beer is gently squeezed out of the 20 litre PET keg by using compressed air (around the keg). As external gas is not required in a DraughtMaster system, once the keg is broached the exceptional quality will remain the same and consistent for up to 30 days, which means the beer will last six times longer than steel. This results in top quality beer and less waste.

HOW DOES IT TECHNICALLY WORK?

DraughtMaster's closed system increases freshness from under a week to over a month when compared with steel kegs.



COMPRESSED AIR

Compressed air is pumped into the pressure chamber. Nothing encounters the beer, keeping it perfectly fresh.

FRESH PRESSED

The keg is squeezed and fresh beer is pressed out. No added CO2 which reduces costs. saves on maintenance and guarantees high quality beer.

BEER COOLER

Specific cooler determined by number of brands and outlet requirements chills the entire system.

DRAUGHT BEER

Perfect beer arrives at the tap ready to be served

DRAUGHTMASTER

HOW HAS IT BEEN RECEIVED BY CUSTOMERS AND WHAT TYPES OF VENUES SUIT THE SYSTEM?

We currently have DraughtMaster located in about 2,200 customers premises, who have signed a minimum two-year contract in order for the system to be installed.

The ideal style of outlet are venues with low to medium throughput or where traditional draught systems aren't practical, either because they don't have a cellar or there isn't a huge demand for draught beer. This could lead to concerns about waste, for example café bars, bistros, or restaurants.

We've successfully installed DraughtMaster systems in many national customers, for example Prezzo, Wildwood and Honest Burger. The majority of our installs are placed under the counter, where there is limited space for a traditional cellar.

Also, DraughtMaster works well for venues with secondary bars that are used less frequently, such as function room bars, or smaller bars. These setups can be difficult to connect to the main cellar, making DraughtMaster a convenient, flexible option.

HONEST PREZZO

WHAT ARE THE ADDITIONAL BENEFITS BEYOND RETAINING THE **QUALITY OF THE BEER FOR LONGER?**



The DraughtMaster system also has a semiautomatic cleaning process, which is simple to operate, and we install DraughtMaster to facilitate a 28 day cleaning cycle (as opposed to every 7 days in a standard steel set up) saving the customer time and money.



It is a modular system, so more brands can be added to the system once installed.



The system uses lightweight, stackable and recyclable kegs that compress during use.



Brands can be switched easily by the customer, simply change the lens on the T-bar (no gases to change or adjust, which would be a job for a technician)



There are many other benefits including the saving on gas and significantly less cleaning required.

HOW DO I GO ABOUT FINDING OUT IF MY VENUE IS RIGHT FOR IT AND HOW SIMPLE IS IT TO INSTALL?

Talk to your Customer Development Manager and they will be able to give you more information. Or take a look at our webpage and you can contact us directly:

www.carlsberg.com/en/draughtmaster

IS IT AVAILABLE ACROSS THE WHOLE **PORTFOLIO OF PRODUCTS?**

We have 11 products available currently, and have recently just added Estrella Damm as another great brand on DraughtMaster.















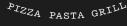












AN AWARD WINNING PORTFOLIO THAT CATERS FOR ALL OUTLETS AND CONSUMERS

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.















One deal available per installed brand per outlet. POS package value differs per brand, please speak to your Customer Development Manager to find out the value. POS items differ per brand and are subject to change.





Sauvignon is the On Trade's second biggest volume variety after crowd-pleasing Pinot Grigio. In the last couple of years it's also proven to be one of the most resilient varieties by volume and value in a tough category, indicating consumers not only continue to love this grape, but they consider it worthy of paying a little more for. It's the same story in the Off-Trade, where Sauvignon Blanc is chosen off the shelves considerably more often than the next biggest variety.

So what are the choices when it comes to Sauvignon? There's a decent argument for listing more than one, so let's explore the options.

Taste Profile

Very aromatic

Usually dry

May 3rd is

International

Sauvignon

Blanc Day!

Light to medium bodied

High in refreshing acidit

Usually served chilled

Flavours:

Tropical fruits, Grapefruit, Gooseberry, Lime citrus, Asparagus, Herbs, Grass



Passport

France, Loire Valley

One of Sauvignon Blanc's traditional homes. Wines from here tend to be zesty and flinty with lovely smoky mineral and gooseberry notes.

TRY:

Raimbault Pineau Cuveé Prestige

Menetou-Salon

A winning Loire Sauvignon, dry but not too acidic with juicy apple pie flavours





Southern France

Sauvignon isn't just grown in the Loire - you can find fabulous value light dry Sauvignon Blanc with zesty citrus and light tropical notes from Southern France at very reasonable crowd-pleasing prices.

TRY:

Le Sanglier

de la Montagne Sauvignon Blanc

Vibrant and fresh with zesty lime and grapefruit character



South Africa

zesty and grassy.

Franschhoek Cellar

'Statue de Femme' Sauvignon Blanc

Tropical pineapple.

gooseberry

2

and grapefruit

75cl 27983

TRY:

Cooling cape winds mean

Sauvignon is very much at

to New Zealand Sauvignon,

home here, and can taste similar

Off-Trade

Consumer Choices

NIQ Off-trade Retail Measurement Service data | Total Liquor | MAT up to

28th December 2024

Sauvignon Blanc 1217K HL

65% bigger than next biggest variety

New Zealand

Famously intense and complex, with searingly crisp acidity and a range of flavours from punchy passionfruit to asparagus, bell pepper, lime and grassy herbal notes.

TRY:

Inviniti New Zealand

Sauvignon Blanc

Passionfruit and citrus-driven with refreshing lime characters



Because of Chile's ideal

climate with lots of intense

sunshine and cooling altitude,

you can find some really pure

expressions of Sauvignon Blanc

here, especially in cooler spots

like Leyda Valley, Casablaca. A lot of Chilean Sauvignon

Chile



TRY:

Lazy Bones Vinho Branco Fernão Pires

Spain & Portugal

examples from Spain and

acidity really well so it's a

Portugal. Sauvignon retains

fabulous ingredient in blends.

Don't forget you can find some

fantastic riper Sauvignon Blanc

Sauvignon Blanc

Fresh, bone dry and crisp with apple, pear and melon aromas







Finca de Oro Rioja Blanco

A fresh, clean and vouthful Sauvignon/ Viura blend with attractive apple and peardrop aromas







Las Ondas

TRY:

Sauvignon Blanc

is really well priced.

Tropical fruits and asparagus with grassy notes and a crisp lime finish







MAT up to 28th December 2024

Pinot Grigio 187K HL

Top 5 Varieties in

the On Trade

CGA by NIQ On Premise Measurement (OPM) | Total Liquor |

Sauvignon Blanc 134K HL

Glera (Prosecco) 124K HL

Merlot 99K HL

Chardonnay 94K HL

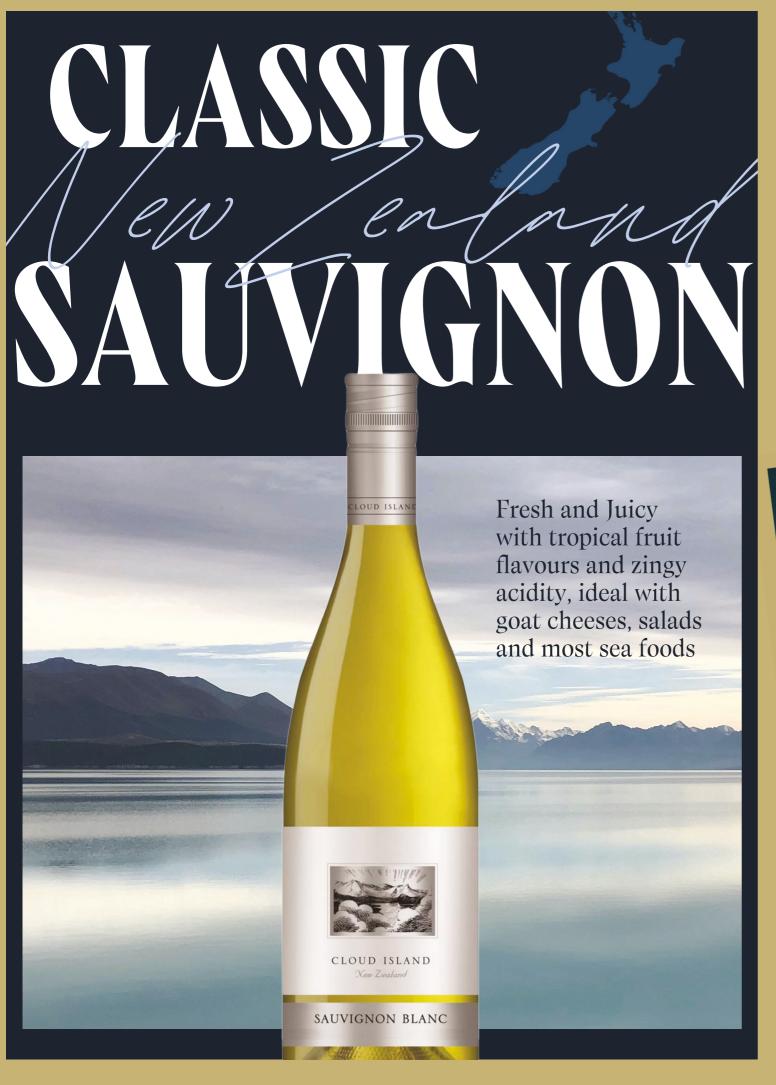












New Crown Cellars Wine Guide for 2025



Welcome to the latest edition of "Pedley's Remix". Spring is definitely in the air and the Crown Cellars' team are just back from a manic fortnight on the road launching the 2025 wine range.

Amongst the brand new wines is a pair of Sauvignon Blancs made by Raimbault Pineau in the Central Vineyards of the Loire. The Sancerre Blanc is a classic example of the appellation: austere, tight knit and citrussy. The Menetou-Salon area lies just a few miles south west of Sancerre. Even though the climate and soils are very similar, the Menetou-Salon shows more overt appley fruit and seems to be juicier on the palate. When you factor in the lower price of the Menetou-Salon, you are presented with a more approachable and accessible alternative to Sancerre.

At the same time as showing off these new wines, I was able to revisit one of "La Gemière". The aromas are delicate: the pure, youthful, red cherry character is just so beautiful and uplifting. More (Burgundy) and sparklers (Champagne).

and refined. They are the perfect sole, halibut, bass or bream.

our existing Sancerres, the delightful rosé evidence, as if it was needed, that Pinot Noir can make great rosés as well as reds

All three of these wines are delicate accompaniment to fine white fish:



DOMAINE LA GEMIÈRE

Sancerre Rosé

What great French dry rosé is all about: a perfect balance between exuberance and austerity







£££ 15399 75c1

RAIMBAULT PINEAU

Cuveé Prestige Sancerre Blanc

Classic rapier-like Loire Sauvignon, bone dry with fine Cox's apple and other green fruits



RP

Curée Frestige

SANCERRE







Cuvée Prestige

MENETOU-SALON

RAIMBAULT PINEAU

Cuveé Prestige Menetou Salon

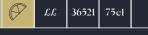
A winning Loire Sauvignon, dry but not too acidic with juicy apple pie flavours













JONATHAN PEDLEY, MASTER OF WINE AND CONSULTANT TO CROWN CELLARS



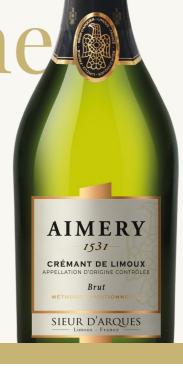


Classic French Fizz

Beyond Champagne

Aimery Crémant de Limoux Brut NV

This Crémant de Limoux is a beautiful example of what 18 months resting on lees can achieve – a delicious blend of Chardonnay, Chenin Blanc and Pinot Noir grapes, this fine and elegant wine offers delicious fresh citrus and floral aromas. On the palate it is creamy with rich yeasty and biscuit notes, a delicate mousse and a long lingering finish.



SIEUR D'ARQUES

Laurent-Perrier

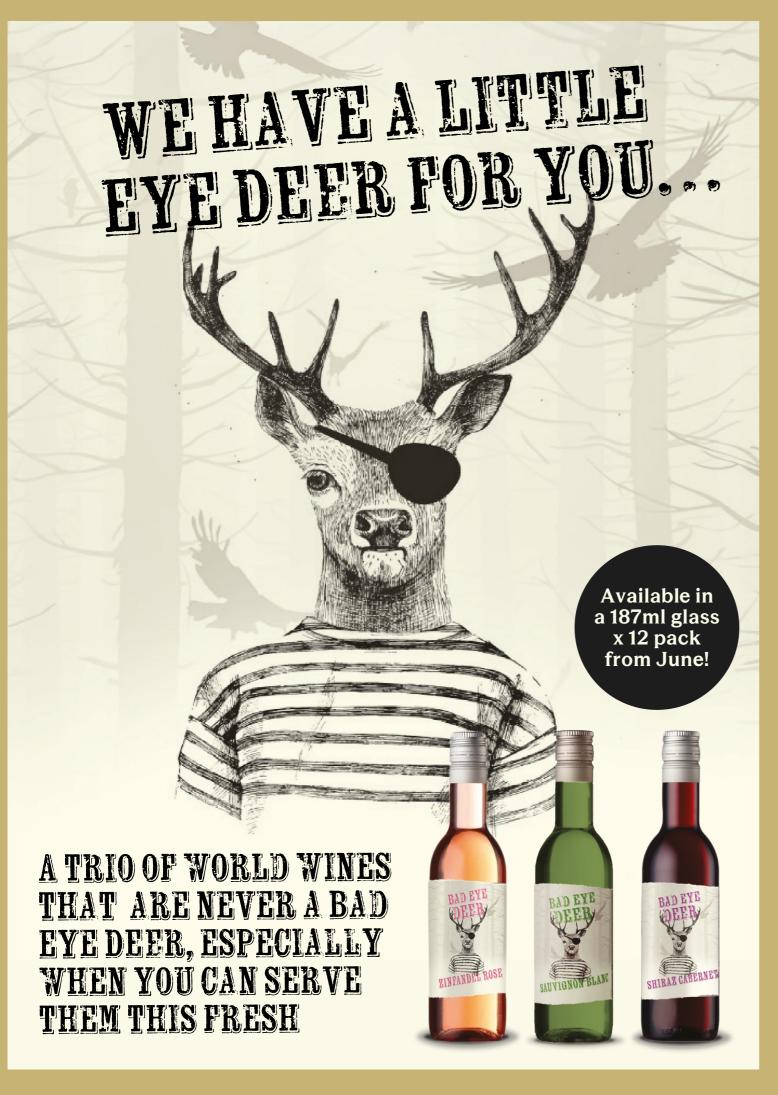






CUVÉE ROSÉ













CERTIFIED SUSTAINABLE AND CARBON ZERO



New Listing

Light, youthful and mid-bodied with gentle greengage and melon fruit flavours. Try it with ginger pork in a coconut broth.















Get in touch to
chat about support
with designing
and printing your
summer menu

SUMMER



We spoke to Ross Lees, Wine and Spirit Manager at CMBC, about the principals of changing your drinks menu and how things are changing.

What are some of key principals you use or tips when it comes to venues changing their menus?

We use a bespoke and tailored approach by venue but some of the key considerations or questions you should think about are:

Who is my customer and what is relevant for them. Trends are great and because we deal with so many outlets in big cities as well as in smaller towns, we can really help advise here but understanding your customer and what is right for them is more important than following trends for the sake of it. Also, look at who you are competing with nearby and try to offer something different.

There are different ways of listing wines as opposed to purely ranked by price. You can group by experience of the wine or country instead. Ranking by price is common but it can stop people truly looking at the full list. Also for more expensive wine, add in any relevant awards, etc to show why they are worth investing more in.

Put the time aside for staff training which is something else we do. There is often a fear factor around wine in particular and people don't feel comfortable talking about it or recommending up sells. By educating staff and allowing them to understand and taste the wines, this really helps demystify this and gives them confidence to talk to people about it.

Then when it comes to executing this and designing the menu, consider different ways to promote the drinks you want people to buy. We can create on our software bespoke solutions for menus that pull-out recommendations.

Small things that people often overlook are sometimes to consider the lighting in the venue and how easy the menu is to read in terms of font size.

What are some of key trends or changes you have seen over the last 5 years or so?

Well in the on trade, volumes are down but value is up suggesting that people are going out less but drinking more expensive drinks when they do. This has been a long term trend and it seems to be here to stay.

The demand for no/low has grown significantly and people increasingly want this with its own section of the menu. The drinks available here just keep getting better across beers, spirits and wine/sparkling.

Consolidation has also been a big theme since covid. When it comes to your range, less is sometimes more and people want to make sure their range is working hard for them and reduce stock holding. Whereas people used to stock 15-20 different gin flavours and perhaps 10-15 champagnes, now we see people wanting to reduce this and make sure everything they stock has a role and will sell.





Why Whiskey Works in Spring

Lighter styles like Irish whiskey and Japanese whisky offer smooth, floral, and slightly fruity notes really suit suit the warmer weather. Bourbon, with its caramel and vanilla undertones, can also be brightened up in spring-inspired cocktails.

Refreshing Ways to Enjoy Whiskey this spring



Highball A classic whisky highball —whiskey, sparkling water, and ice—is crisp and refreshing.



Whiskey Smash Muddled mint, lemon, simple syrup, and whiskey create a bright drink ideal for spring evenings.

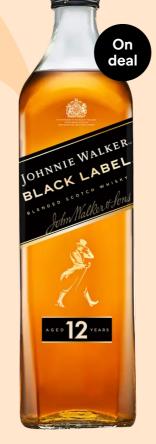


Old Fashioned with a Twist A splash of elderflower liqueur or fresh berries can give this classic cocktail a spring glow up.



On the Rocks A lighter whiskey, served over ice.

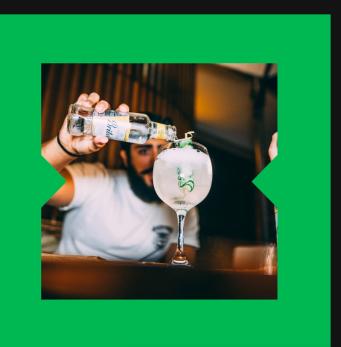












World Cocktail Day, celebrated on May 13th, honours the creativity and craft behind mixed drinks. Mixing isn't just about cocktails—it's about combining flavours in everything from spirits to beers and even coffee blends. It's both an art and a science but it takes time, practice and knowledge to get better at it!

We spoke to Jon Lee a Mix ambassador for Carlsberg Britvic about the Inspiration behind Mix. Jon has 20+ years experience in the hospitality sector.

Tell us about the vision for Mix with Carlsberg Britvic?

The Mix training program was created a year ago with a clear vision to provide training, education and support for the 90% of venues that don't get fully trained in the art of mixing. It is about enabling every venue to be able to serve great drinks and create memorable experiences for customers. People are often trained on how to make the drinks on the menu but not always why and understanding the why gives them the confidence to be able to mix better. We make this simple, engaging and inspiring!

What is mixing and why is it important for venues?

Mixing is about anything with more than one ingredient so it could be a simple shandy, a G&T or a complex cocktail with loads of ingredients.

You have to be able to understand how flavour works to be able to serve a drink with flair. There is so much personality in the hospitality sector but a real lack of knowledge so this personality gets stifled. If we can give people the confidence to explain to customers the drinks, possibly upsell the customer to other drinks and serve great drinks every time then that will lead to a better bottom line for venues.

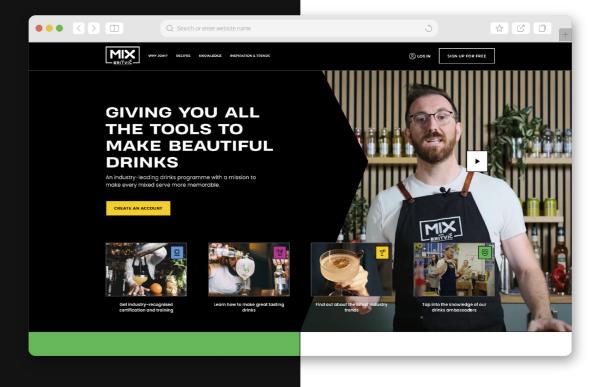
What are some of the key principles of mixing?

There are reasons specifically why some drinks you shake (whilst others you stir). Shaking mixes the ingredients, brings dilution to the mix, lowers the temperature of the drink and creates texture. And there are many different shakes from wet shakes with ice to dry shakes with no ice.

Whereas stirring a drink will make it flatter and more still and it is less about creating texture.

Ice is one of the most overlooked ingredients. The more ice you have in a glass the less dilution you will have (which sounds counter intuitive and is why many customers ask for less ice). But the more ice, the slower it will melt.

And keep it simple. A really beautiful tasting cocktail doesn't need to have all the showmanship and theatre to sell it (dry ice, exploding elements, etc).



How do I access Mix and learn more?

The Mix website is an online learning platform with loads of free content about on trend ingredients and drinks, recipes, blogs and menu inspiration. We look at seasonal drinks, drinks by day part and food pairings. There are loads of 30 second short form videos for example on how to shake a cocktail but also lots of long form videos too where we go into more detail about the why behind things.

You can sign up for free and access more training and even take an exam online and become BII accredited (British Institute of Innkeeping). This can then go onto your CV. People can do this individually or venue teams can also take part.

Is this all online?

We also produce twice a year Mix Every moment toolkits.

These are seasonal toolkits/packs that contain everything you need to run a season of activations and events. It's trend led and backed by research and data in the ontrade.





Having worked in hospitality we know what venues need and want so have included this in our toolkits.

For example:

- On white & lifestyle photography
- training videos on serves
- drinks serves
- Menu templates
- Calendar of summer events for venues to get involved in

In the latest one we are focusing on brunch as a big opportunity.

We also have an ambassador program where we do training sessions face to face up and down the country.

And what are the plans for the program now Carlsberg and Britvic are one business?

Well the great news is that we can extend the program to be not just about mixing but making every serve count. The amount of times you get a rubbish pint in a pub because of how it has been poured. We can educate in this area too so that is really exciting.

Finally your own favourite drink?

I love a good shandy in all honesty or a Paloma which is tequila, grapefruit, agave and lime.

Click here or speak to your
Account Manager to find out more





Buy 6 and Get a 70CL Free

Consumers spending behaviour is being driven by **value for money** and **quality** of the product and FRÏS ticks both of those boxes!

Quality vodka that is value for money

The World's CHILLEST Vodka

10 DEALS PER CUSTOMER PER WEEK







VODKA

火火







Scan here to unlock benefits to supercharge your business





MARGARIGHT



GET READY FOR MARGARITA MAY

THE ORIGINAL MARGARITA

30ml Cointreau + 50ml Blanco Tequila + 20ml Lime THE SPICY MARGARITA

Spice up your Margarita by adding 2 slices of fresh chilli to the original recipe!

MAKE YOUR Margarita
MARGARIGHT

be drinkaware.co.uk

Discover the World's Most Celebrated TEQUILA BRANDS





1800 TEQUILA BLANCO

1800 Tequila Blanco is the world's most awarded tequila, crafted using a 200-year-old authentic recipe with 100% hand-selected blue agave. A premium pouring tequila, its clean balanced taste with sweet fruit and peppery spice notes is ideal for creating complex elevated cocktails such as the Paloma and Picante. 1800 suits high-end occasions at sophisticated cocktail bars and tequila-forward venues.

JOSE CUERVO ESPECIAL SILVER

Jose Cuervo Especial Silver is a double-distilled, blended tequila made with blue agave from volcanic soil. Rated the number one tequila in the on trade and the world, Especial Silver is the go-to choice for fun, vibrant drinking moments. Perfect for high-energy venues, it's best served in a Classic Margarita, although its versatile base is great for creative cocktail twists as well as effortless serves - just add your favourite mixer.



Since 2020, global tequila has grown +12.6% outperforming all other spirit categories in a challenging market.



In the UK, tequila is the fastest-growing spirits segment, and it's forecast to grow **+2.3%** CAGR (2023-28).



Consumer demand is shifting towards **premium** and **super-premium tequila** which makes a well-structured tequila offering a key revenue driver.



Optimise your venue's tequila range, drive premiumisation and increase your sales with our award-winning tequilas.

°Sources: Nielsen 52wks 10.02.25. GB Total Coverage - Latest 52 Weeks – WE 7th September 2024 & CGA 10th August 2024. Source: IWSR 2024

be **drinkaware**.co.uk

%

#1 TRIPLE SEC IN THE UK







Rude not to











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DID YOU KNOW?

A SPIRIT & MIXER CAN BE THE MOST ROFITABLE DRINK AN OUTLET CAN SELL. BOTH FROM A & AND A % PERSPECTIVE (Source: CGA OPMS Data to 18.05.24)*

> SPIRITS HAVE GROWN +26% OVER THE LAST 8 YEARS (Source: CGA OPMS Data to 18.05.24)

SPIRIT DRINKERS ORDER A HIGHER NUMBER OF DRINKS PER VISIT & SPEND MORE IN TRADE **VS WINE & BEER DRINKERS** (Source: Kantar Alcovision MAT 30.06.24)**

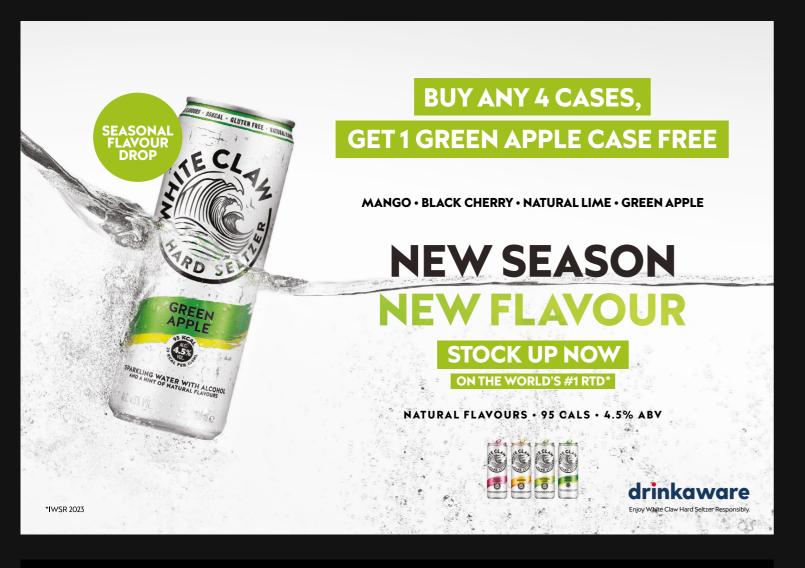
(aptain Morgan SMIRNOFF. Gordon's



Captain Morgan SMIRNOFF. Gordon's.



Gordon's.







Keep your customers refreshed with the UK's bestselling fruit cider brand

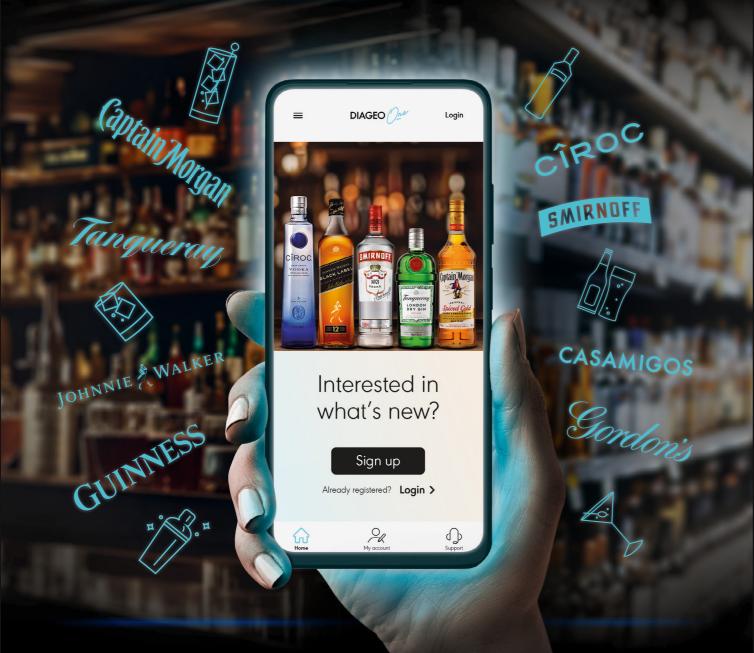


Source: IRI Data, Ext Marketplace. Fruit Cider. Value Sales. 52wks to 24.12.23. T&Cs: *UK excl SCO. 18+. 01/05/2025 - 31/05/2025. Max 2 deals per customer. Subject to availability. Promoter: AB InBev UK Limited, EC4A 1EN.





THE POWER IN YOUR HANDS TO **SUPERCHARGE YOUR BUSINESS**





Scan to find out more

DIAGEO/

EXCLUSIVE training material

LATEST category trends

DIRECT Diageo support

drinkaware.co.uk for the facts | PLEASE DRINK RESPONSIBLY



COCKPIT

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

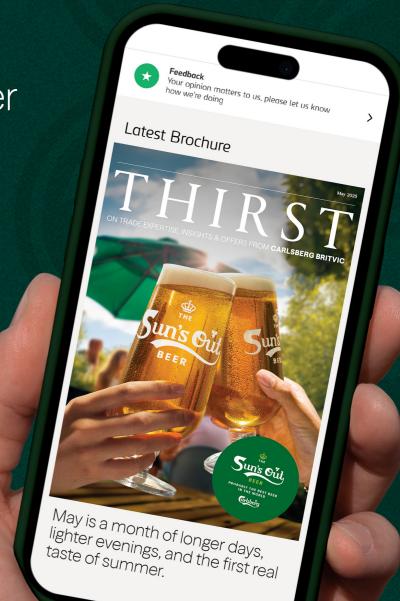
With online ordering and a link to our support teams, you will find all brand and product updates as well as our latest Thirst edition.

And signing up has never been easier.











WHEN YOU BUY

ANY 4 CASES

FROM THE J20 RANGE!

T&Cs apply: Deal runs from 1st May - 30th June 2025. Three deals per customer per week. Qualifying range includes J2O Orange & Passionfruit, Apple & Raspberry, Apple & Mango, Blackberry & Dragon Fruit, 275ml NRB. Free



NEVER SERVE JUST THE BOTTLE

POS can be added such as a coaster, J20 branded straw or oozie



ALWAYS SERVE ICE COLD

J20 is best served from the fridge, never serve off the shelf



ALWAYS SERVE WITH A SHAKE

Whether it's in the bottle, in a cocktail tin or via another means, always shake the liquid pre-serving!

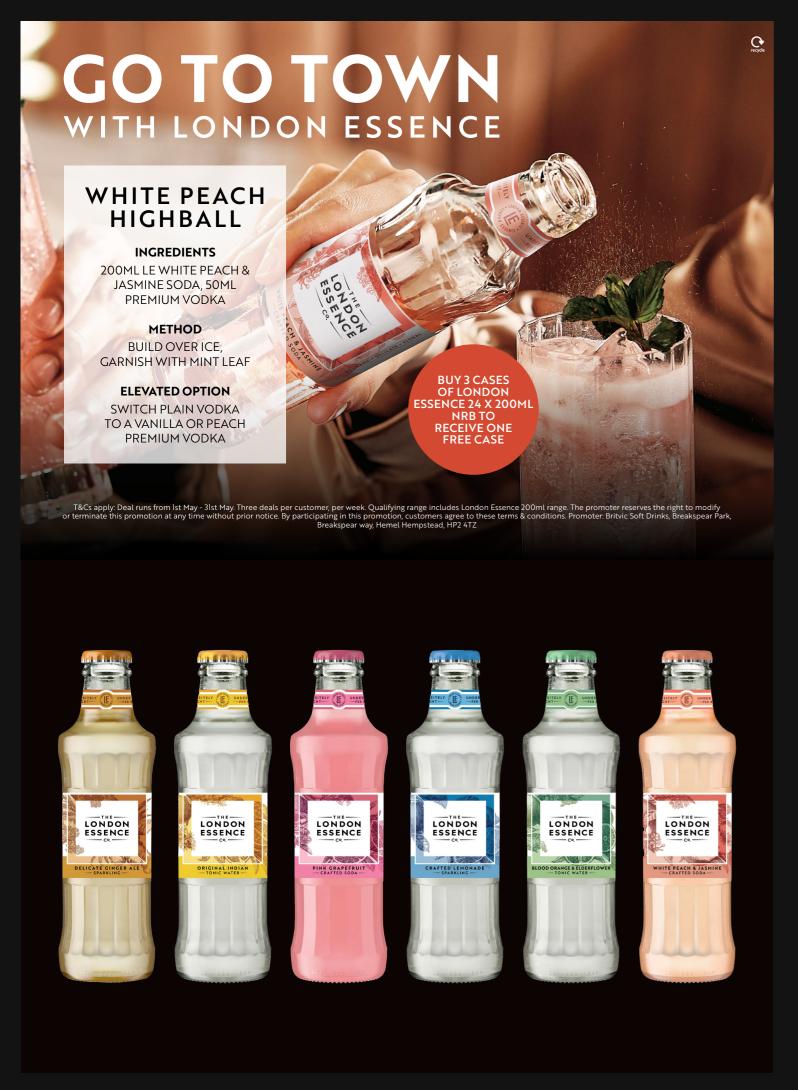


Claim your FREE POS kit:

on sensationaldrinks.com with QR code

BRITVIČ SENSATIONAL — DRINKS —





FEVER-TREE

Buy any 4 cases of 200ml MIXERS, receive 6 glasses FREE

OFFER INCLUDES 6 DARTINGTON CRYSTAL BRANDED COPA GLASSES. LIMITED TO 2 DEALS PER CUSTOMER. AVAILABLE WHILST PROMOTIONAL STOCKS LAST.

FEVER-TREE MEDITERRANEAN TONIC WATER

Refreshing now. Recyclable forever.

Pure filtered water in a can.

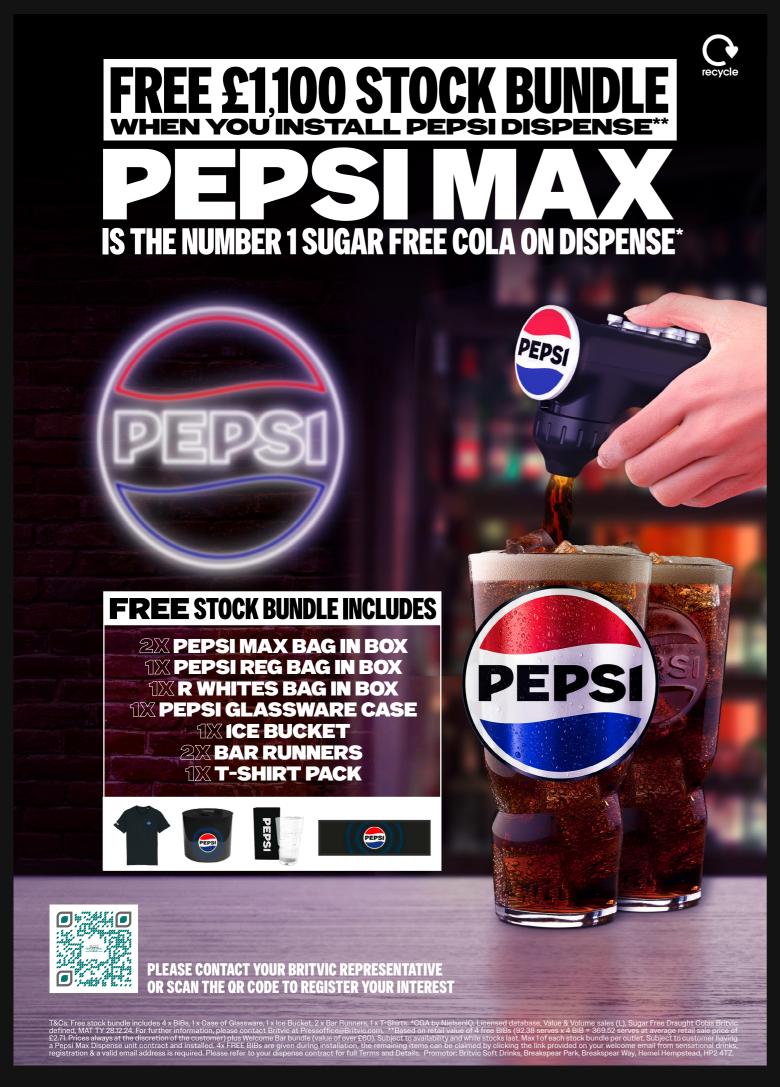








Deal runs from 1st May - 30th June 2025. Qualifying range includes Aqua Libra Still/ Sparkling Can 330ml x24. Promoter: Britvic Soft Drinks, Breakspear Park, Breakspear Way, Hemel Hempstead, HP2 4TZ.





CARLSBERG BRITVIC'S INDUSTRY LEADING DIGITAL SOLUTIONS natters to us, please let us know Latest Brochure

May is a month of longer days,

lighter evenings, and the first real



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.

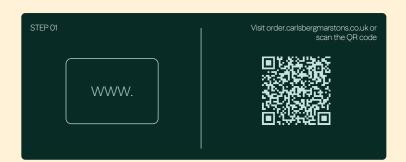
Always available, Carlsberg Britvic's online ordering is the quick and easy way to order the brands your customers love. With a host of great features, we can save you time and money as you can order whenever and from wherever you want.

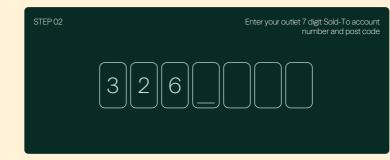
- Live Chat customer service
- Up-to-date stock availability
- Back-in-stock notifications
- Favourite lists
- Repeat previous orders
- Personalised product recommendations and alternatives
- Online exclusive promotions
- Empties collection requests

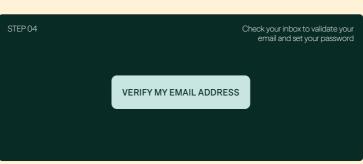
- Draw down allocated free stock
- Select from your allocated delivery days and order up to 12 weeks in advance
- Manage and order for multiple outlets
- Hide pricing
- Send order confirmation to multiple email addresses
- Online Thirst Magazine offering category insight, promotions, brand and product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

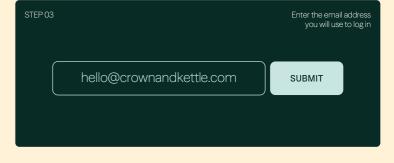
We are continuing to enhance and develop Cockpit in line with your feedback and we have exciting plans to make it the go to place for all your Carlsberg Britvic needs.

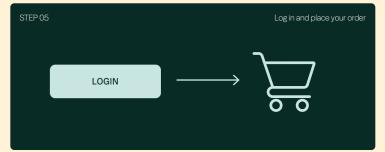
And activating your account has never been easier:













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.

And signing up has never been easier.





