



BRITVIC MIXOLOGY 2020



WELCOME!

The art of bar tending is a complicated skill. As the hospitality industry evolves, there is a need to deliver service that is professional, effortless and creative. Our aim with this book is to help with the technical skill of creating quality mixed drinks to meet all occasions and customer expectations.

In its purest term, the art of creating a perfect serve is the pursuit of perfection; the balance of complementing and contrasting flavours, perfectly garnished and served in a vessel which is right for the occasion.

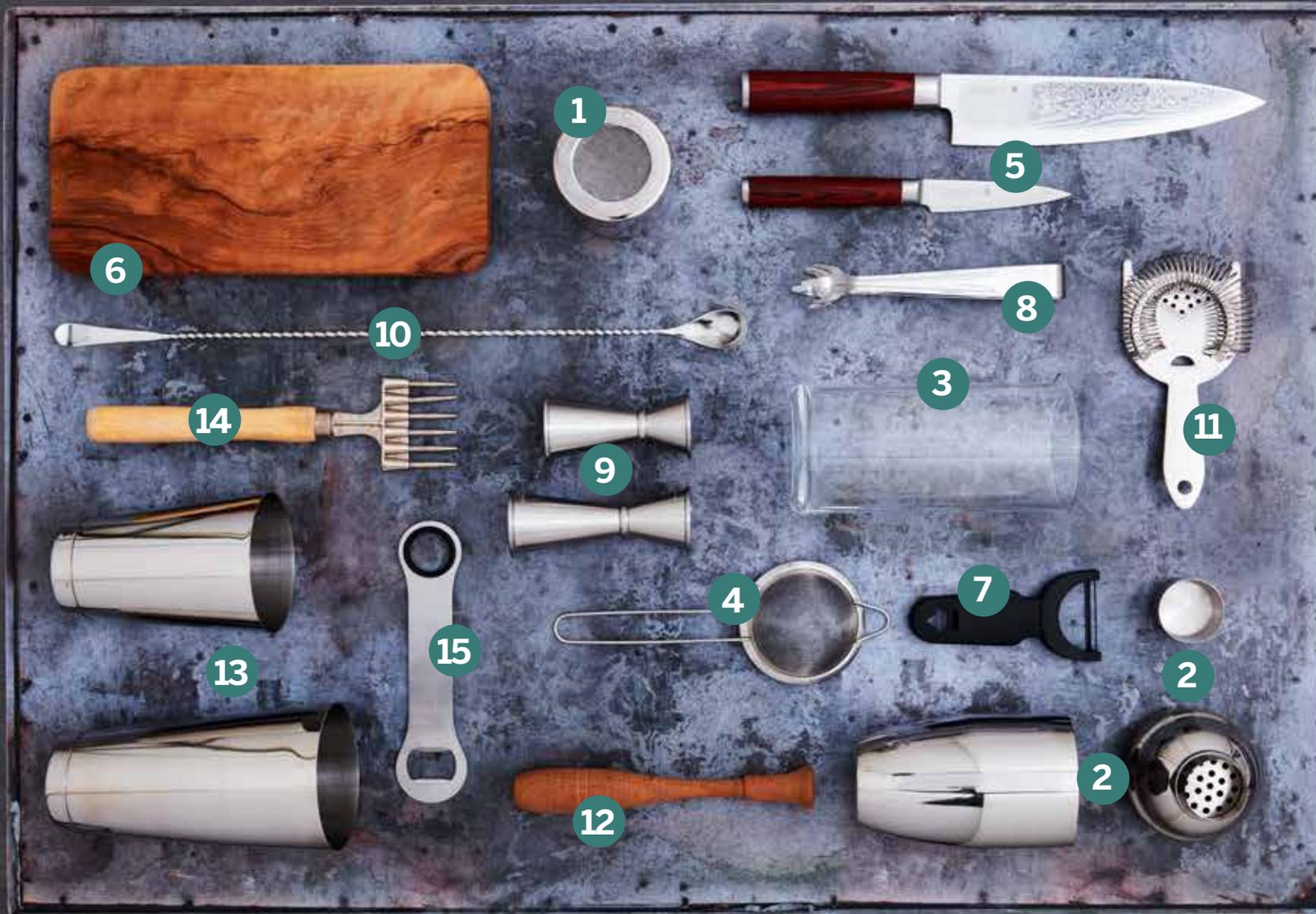
This collection of mixing recipes will enable you to create a perfect serve with confidence and style. We have shared industry knowledge to help you excite and captivate your customers with ease. Our industry contributors have selected the most relevant and suitable range of glassware, garnishes, equipment and techniques to get you started.

Lastly we hope you will enjoy mixing and creating amazing drinks with our Britvic mixers and juices range and wider portfolio brands

“We hope you enjoy using our Britvic products to enjoy life’s everyday moments and create truly sensational drinks”

Phil Sanders - GB Commercial Director

BARWARE



- 1 - Fine Strainer** - A metal strainer with an extra-fine mesh. Used with shaken cocktails to filter out unwanted ice shards.
- 2 - Three Piece Shaker** - This shaker has the added component of a built in strainer.
- 3 - Mixing Glass** - Used for stirring drinks with ice.
- 4 - Duster** - Ideal for garnishing with icing sugar, chocolate and cinnamon.
- 5 - Bar Knife** - Keep blades sharp for cutting, slicing & peeling.
- 6 - Chopping Board** - Have a board just for cocktails and keep it clean to avoid cross-contamination of flavours.
- 7 - Peeler** - Used to obtain the correct sized slivers of citrus peel.
- 8 - Tongs** - Keep things hygienic and avoid frosty fingers by serving ice with stainless steel ice tongs.
- 9 - Jiggers** - A metal beaker for measuring liquids.
- 10 - Bar Spoon** - A long-handled spoon ideal for stirring, soft rotating, measuring, swizzling, bruising & layering.
- 11 - Hawthorne Strainer** - A type of metal sieve with a spring coil around its head. It is used with Boston shakers to allow only the liquid through and prevents muddled fruits and seeds entering your drinks as you pour.
- 12 - Muddler** - A long pestle used for crushing fresh fruits, citrus peels, herbs & spices.
- 13 - Cocktail Shaker Tins** - Two Boston tins are put together and allow a cocktail to be shaken within them.
- 14 - Ice Pick** - Used to carve and shape large ice blocks to fit glassware and create impactful visual effects.
- 15 - Bottle Opener**.

MIXING TECHNIQUES - PART 1

There are many techniques, but the end result should always be the same; a perfectly diluted, chilled & evenly mixed drink.



1 - Measuring

There is a need for accuracy when creating cocktails if you want to achieve balance and consistency. All of the recipes in this book have exact measurements but they are not set-in-stone. If you prefer a sweeter taste, it's entirely up to you to experiment and alter the quantities.



3 - Dry Shaking

This method is used when the cocktail contains egg whites. The whites need to be shaken hard without ice for 10 seconds to allow the proteins of the whites to coagulate, aerate and create a foam. This method can be used before or after the wet shake. Fill your ingredients into the small tin, combine tins with a gentle knock to secure them. Shake vigorously for 10 seconds.



5 - Rolling

This involves chilling a cocktail with a minimum amount of dilution and frothing. Add all your ingredients into the small tin, fill the large tin with ice, pour the ingredients over the ice and combine the tins giving them a gentle knock to secure them. Now gently roll the tins in your hand for 10 seconds.



2 - Wet Shaking

Cocktails that include fruit juice, citrus, dairy products, syrups or thicker liqueurs (but never anything carbonated!) usually need to be shaken. Pour your ingredients into the small tin, add as much ice as possible to the large tin, pour the ingredients over the ice and combine the tins giving them a gentle knock to secure them. Shake facing away from your guest, as accidents do happen. Be sure to separate your tins with large tin at the bottom.



4 - Stirring

Cocktails that use spirits only or no citrus should be stirred. It stops the drink getting cloudy or frothy by introducing less air and creates a more viscous texture. Pour your ingredients into your mixing tin, fill two-thirds of the way up with ice cubes, use a bar spoon to stir the ingredients until your perfect temperature and dilution have been achieved. This can take some practice so remember to taste your drink as you go along. (Take a small amount of the cocktail on your bar spoon and pour it onto the back of your hand, you can now taste without contaminating the cocktail.)

MIXING TECHNIQUES - PART 2

There are many techniques, but the end result should always be the same; a perfectly diluted, chilled & evenly mixed drink.



6

6 - Throwing

Ideal for creating small bubbles in your drink which add a pleasing texture, preferably start with chilled ingredients as the method is ineffective at chilling. Pour your ingredients into the small tin, add two-thirds ice into the large tin and turn your Hawthorne strainer upside down so it fits snugly over the ice. Add your liquid into the large tin and return to the small tin multiple times. With practice you will be able to achieve great height and distance between the tins creating a fantastically theatrical serve.



8

8 - Muddling

The idea is to release the flavours from fruit, berries & herbs. Add the fruit or berries to the bottom of the small tin, pour the ingredients over the fruit and lightly crush with a muddler to release the juices/flavours. Be wary when adding herbs, it may be better to "smack" them against the back of your hand to release the essential oils. Muddling can bruise them and introduce unwanted bitterness to your drink.



10

10 - Salt & Sugar Rims

Cut a lime in half, turn your vessel upside down and gently rub the rim of the glass onto the upright half of lime (ensuring citrus juice does not run down the side of the glass). With your glass still upside down dip it into the required salt or sugar, turning ever so slightly and pull straight up.



7

7 - Build

Building is the technique of creating your cocktail directly into the final vessel. Perfect for drinks with carbonated ingredients. Pour your non carbonated ingredients into the glass, add ice to the top, (the more ice the less dilution, this seems counter-intuitive but more ice = colder drink hence the ice melts slower) top with the carbonated ingredient, stir gently as not to lose much effervescence or bubbles from the drink.

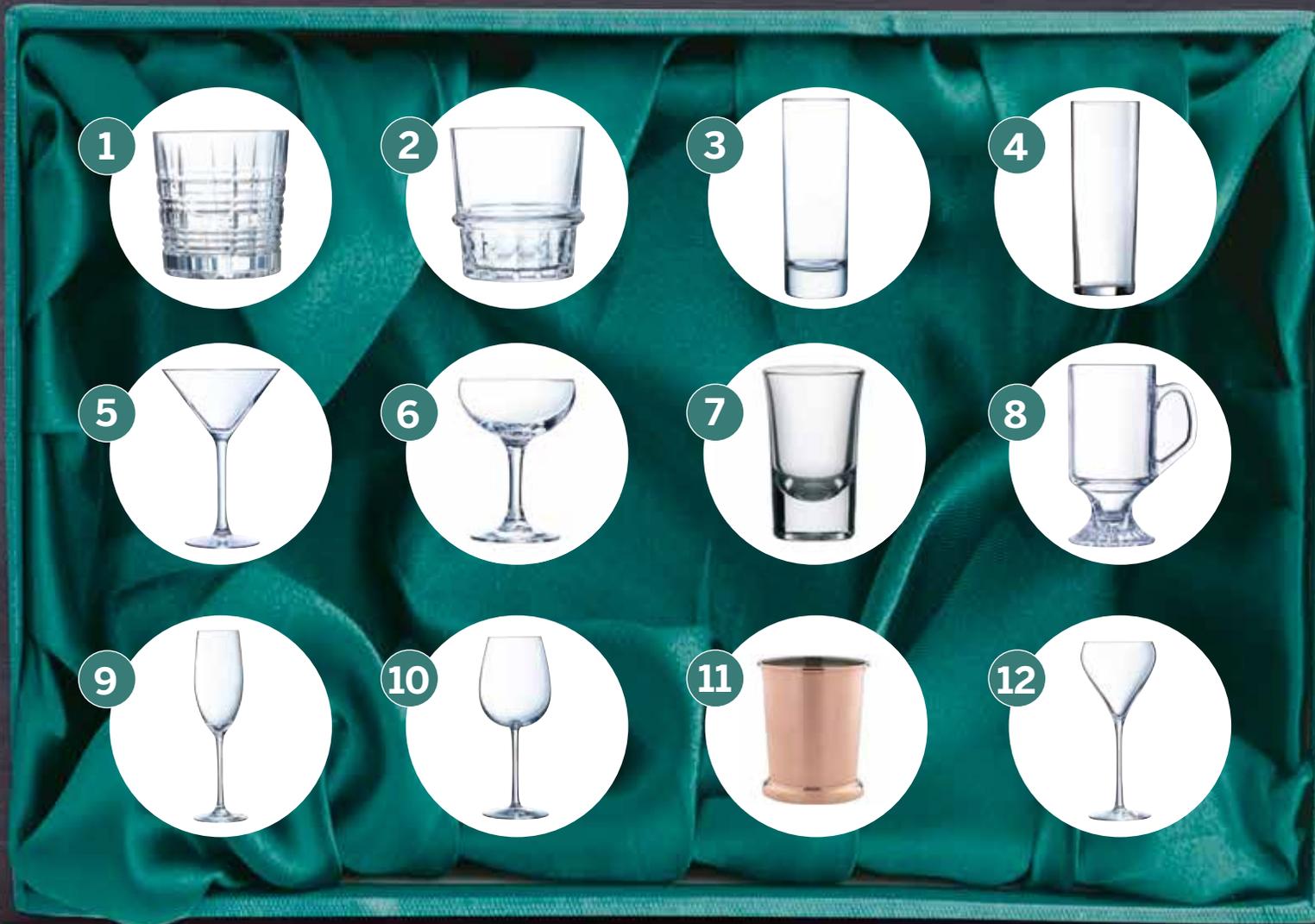


9

9 - Strain/Fine strain

Essential for creating a deliciously smooth drink, there is a school of thought that you should allow ice shards into some cocktails. We personally do not agree, it can add unwanted dilution and create a bitty texture. With one hand take your Hawthorne strainer and slot it into the tin (containing the cocktail), with your other grab the fine strainer. Take the index finger from your Hawthorne hand and place it securely across the top of the Hawthorne. Pour your liquid through the Hawthorne and the fine strainer into the vessel.

GLASSWARE



Using the right glass for a particular drink isn't just about looking good, the size and shape of a glass also serves a specific purpose. A heavy thick glass will make the same cocktail taste differently than in a long thin glass. It is also important that the glass looks reasonably full; smaller glasses allow you to serve smaller quantities of high quality spirits and mixers. This also encourages responsible drinking; the makings for a much more pleasurable drinking experience.

- 1 - Old Fashioned - Short and wide, heavy-bottomed glass. Used for indulgent cocktails, the heavier the glass the more luxurious and filling the cocktail appears.
- 2 - Rocks - Short and wide. Named for serving drinks over ice "on the rocks".
- 3 - Highball - This is the glass of choice for a long drink served with ice.
- 4 - Collins - Very similar to the highball but usually taller and thinner. Great for cocktails like mojitos, the mint will look more consistent throughout the drink and cannot hide in the middle.
- 5 - Martini - Also known as the cocktail glass; it's about as iconic as a cocktail glass can be. The wide rim of the glass allows the guest to get close to the liquid and enjoy the aroma.
- 6 - Coupette - Very attractive, bowl-shaped champagne glass; has become very popular with Martinis, sours and other cocktails.
- 7 - Shot - 25ml glass used for sipping spirits or liqueurs.
- 8 - Irish Coffee - Small, heat resistant glass, perfect for holding hot cocktails.
- 9 - Champagne - Long, narrow-stemmed glass. Very good for maintaining carbonation in cocktails because of the low surface area.
- 10 - Wine Glass - Perfect for cocktails with delicate flavours, allowing them to bottleneck at the top and create an intense aroma.
- 11 - Julep - A metal cup made of pewter, silver or copper and, as the name suggests, is the perfect vessel for the Julep cocktail.
- 12 - Nick & Nora - A glass that has become popular since 2016. This variant of a Martini and coupette glass is fantastic for straight up cocktails

GARNISHES



Garnishes are not just there to look pretty. They provide integral, complementary flavours and aromas to your drink and therefore need to be as fresh as possible. Aroma makes up for more than 80% of how we taste and it's good to experiment with garnish sizes, quantities and freshness to reach the desired taste, helping you to understand your garnish and their affect on flavours.

Citrus twist - A lemon twist, or zest, is an elongated oval-shaped slice of the lemon that you peel off with a bar knife or peeler. Be sure not to take too much pith (the white part) as this can add bitterness to your drink. Squeeze your twist skin side down, over your cocktail to release the essential oils.

Citrus wedge - Cleanly cut, pip free and sized to fit into the top of the drink without making it difficult to drink.

Olives - A classic cocktail garnish, generally used with gin-based cocktails like Martinis. They add extra flavour to the drink that can't be replicated.

Herbs - The leaves of herbs such as mint, rosemary, thyme, or lavender add flavour and aroma, while leaves like pineapple are used purely for their visual appeal and to alert the drinker to a flavour present in the drink. Give them a "smack" on the back of your hand to release the essential oils.

Cherries - Classic cocktail garnishes generally used in whiskey-based cocktails such as Manhattans; they can bring an element of sweetness to compliment the drink.

Coffee beans - Three, being the magic number, is also a lucky number when referring to coffee beans. Symbolising health, wealth & happiness. That's why we add three beans to the top of an Espresso Martini.

Icing sugar - Add sparingly via a duster over the top of berries & herbs to create a winter visual appeal.

Grated chocolate or spice - Take your spice or frozen chocolate (less likely to melt in your hand) and finely grate into a powder over the top of cocktails to release a beautiful aroma.

Salt or sugar rims - These can be used sparingly to give a savoury or sweet touch to a cocktail. Sugars and salts can be flavoured with many things to create interesting garnishes. Use a pestle and mortar to reduce the particle size.



FLAVOUR EXPERTS

Britvic acquired Teisseire in 2010, creating one of the world's biggest squash and syrup manufacturers.

We now have more syrups, more new product innovations and our widest selection of flavours ever.

Mathieu Teisseire is not a syrup brand with a 'one-size-fits-all' recipe. We vary each and every one of our creations to produce the finest tasting syrups. Our fruit syrups vary between 13% and 64% juice content.

We have a team of dedicated experts; each of them highly trained in recognising sensory descriptors and masterfully blending flavours to create unique syrups.



FLAVOUR HOUSE

With consumers looking for new & exciting taste experiences, a new wave of citrus is continuing to grow throughout both categories, such as calamansi, yuzu and pomelo – inspired by the East!

As familiarity with less sweet flavours grows, herbs and spices such as thyme, turmeric and star anise are now appearing in beverages as a way to compensate for sugar reduction and build back taste.



SUMMER

Summertime is the season to have fun, explore new places, meet with friends on long summer days, spoiling yourself with a full flavoured beverage in hand.

This is the season which heightens sporting events, brings us music festivals, making everyone want to mix and take pics. It is the time to enjoy food with the perfect drink, indulge in lazy mornings, having brunch with friends or just sipping a 'low' or 'no' drink watching the sunset.

The summer collection has been compiled to meet different moods, special occasions, diverse tastes and varied needs. We hope you enjoy creating these...

All England Spritz

FRUITY - FRESH - FLORAL

A TWIST ON THE 'PIMMS CUP' -
FRESH STRAWBERRY FLAVOUR PAIRS WITH
ELDERFLOWER AND ITALIAN APERITIF TO
CREATE A MODERN TWIST ON A CLASSIC

1 part gin
1 part Teisseire Strawberry
1 part Aperol
Top with Britvic Soda Water
2 dashes orange bitters

GARNISH

Best – frozen cream dipped strawberries
Better – strawberries
Good – orange wedge

GLASSWARE

Wine glass

METHOD

Wet shake & top

Britvic
SODA WATER

TEISSEIRE
STRAWBERRY

Regatta Rocks

BERRIES - CITRUS - SWEET

NON ALCOHOLIC SOUR WITH ALL THE FLAVOUR.
RICH BLACKBERRY PAIRS WITH SHARP
CITRUS AND SWEETENED WITH
A SPRITZ OF LEMONADE

2 parts Sea Arch (non-alcoholic gin)
1 part Teisseire Blackberry
1 part lemon juice
1 egg white
Half bottle R. Whites Premium Lemonade

GARNISH

Best – blackberry on copper stick
Better – blackberry
Good – lemon twist

GLASSWARE

Rocks

METHOD

Double shake





Blossom Martini

TROPICAL - HONEYED - CITRUS

HONEYED TROPICAL FRUITS
SHINE THROUGH WITH
CRISP SHARP CITRUS

2 parts vodka
1/2 part Teisseire Passion Fruit
1/2 part honey
2 parts Britvic Orange Juice
1 part lime juice

GARNISH

Best – edible flowers
Better – half passion fruit
Good – lemon twist

GLASSWARE

Nick & Nora

METHOD

Wet shake



High Society

FRESH - DRY - COMPLEX

FRESH CUCUMBER FLAVOURS
ADD BRIGHT NOTES TO DRY VERMOUTH
AND CRANBERRY TO CREATE A REFRESHING,
LOW ABV TAKE ON A SOUR

2 parts cucumber infused dry vermouth
2 parts Britvic Cranberry Juice
1/2 part Teisseire Cucumber
1 part lemon juice
1 egg white

GARNISH

Best – cucumber & dehydrated orange
Better – dehydrated orange
Good – cucumber slice

GLASSWARE

Coupette

METHOD

Double shake



Britvic
CRANBERRY JUICE

TEISSEIRE
CUCUMBER

Apple & Ginger highball

SPICE - SAVOURY - SIMPLE

A SIMPLE COMBINATION OF WHISKEY
AND GINGER ENHANCED BY
COMPLIMENTARY APPLE FLAVOURS
AND SAVOURY CARDAMOM

2 parts whiskey
1/2 part Tैसेire Apple
Full bottle Britvic Ginger Ale
3 dashes cardamom bitters

GARNISH

Best – thyme & apple
Better – thyme sprig
Good – lime wedge

GLASSWARE

Highball

METHOD

Build



Britvic
GINGER ALE

TEISSEIRE
APPLE



Summer Brunch

SAVOURY - DRY - COMPLEX

FINO SHERRY AND TEQUILA PAIR TO
CREATE SAVOURY FLAVOURS ENHANCED
WITH HINTS OF WATERMELON TO CREATE A
COMPLEX TWIST ON A BLOODY MARIA

2 parts tequila
1 part fino sherry
Full bottle Britvic Tomato Juice
1 part lemon juice
1 part Teisseire Watermelon
5 drops celery bitters

GARNISH

Best – cherry tomato
Better – celery stick
Good – lemon wedge

GLASSWARE

Collins

METHOD

Roll

Britvic
TOMATO JUICE

TEISSEIRE
WATERMELON



Caribbean Julep

JUICY - FIERY - SHORT

A JULEP WITH A FIERY KICK.
CLASSIC RUM & GINGER ENHANCED
BY JUICY MANGO AND HINTS OF SPICE

2 parts rum
1/2 part velvet falernum
Full bottle Britvic Ginger Beer
1/2 part Teisseire Mango

GARNISH

Best – lime
Better – lime
Good – lime

GLASSWARE

Julep tin

METHOD

Build

Britvic
GINGER BEER

TEISSEIRE
MANGO

AUTUMN

Autumn is a time which marks the end of summer and sets a new beginning as the fall equinox. A symbolic season which shows itself through many colours and emboldens tastes.

A time for celebrations and occasions, for mystery and a time for change.

Whether you're heading to a Halloween event or looking up at the fireworks, this is the period for treating yourself. Indulge in the perfect drink for dark nights, rum or vodka, liqueurs or whiskey, all complemented by an impeccable range of mixers.

Our autumn collection will play with your senses and focuses on the essence of life, emphasising how vital it is to embrace the present before it passes by.

Fawkes Coffee

SWEET - RICH - WARM

A CLASSIC IRISH COFFEE WITH
ADDED FLAVOURS OF SWEET ORANGE
AND DULCET CARAMEL NOTES

2 parts Irish whiskey
4 parts coffee
1 part Teisseire Caramel
Top Teisseire Orange Cream

GARNISH

Best – grated orange
Better – coffee beans
Good – none

GLASSWARE

Irish coffee glass

METHOD

Layering





Harvest Collins

SAVOURY - SPICE - ORANGE

◀ A CLASSIC WHISKEY
HIGHBALL WITH SWEET BUT
DRY ORANGE NOTES ▶

2 parts Irish whiskey
1 part Cointreau
Full bottle Britvic Ginger Ale

GARNISH

Best – lime & biodegradable straw
Better –lime
Good – lime

GLASSWARE

Collins

METHOD

Build

Britvic
GINGER ALE



Hocus Pocus

SWEET - SPICE - CITRUS

A NO-LO SOUR WITH SWEET,
FRUITY NOTES WITH
SUBTLE GINGER FLAVOURS

3 parts J2O Apple & Raspberry
1 part spiced rum
2 parts Britvic Apple Juice

GARNISH

Best – sour cherry
Better – mint sprig and lemon
Good – lemon slice

GLASSWARE

Tiki mug

METHOD

Build



Treat

BRIGHT - CITRUS - ORCHARD FRUITS



NO-LO COLLINS STYLE DRINK
WITH ORCHARD FRUIT
FLAVOURS BALANCED WITH
FRESH GINGER AND CITRUS

1 part Teisseire Pear
1 part lemon Juice
Full bottle Britvic Ginger Ale

GARNISH

Best – sage leaf
Better – mint
Good – lime wedge

GLASSWARE

Half pint glass
(served straight up to look like cider)

METHOD

Build



Lady Peach

FRUITY - FRESH - SHARP

← SWEET PEACHES WITH
SHARP CITRUS TO CREATE
A DELICATE, BALANCED SOUR →

2 parts vodka
1 part lemon juice
1 part Teisseire Peach
1 egg white

GARNISH

Best – nutmeg
Better – Angostura Bitters
Good – none

GLASSWARE

Coupette

METHOD

Double shake



PEACH



Sailor Cherry

SWEET - CARAMEL - JUICY

AN ADULT PEPSI MAX®
CHERRY WITH ADDITION
OF SWEET CINNAMON,
VANILLA AND ORANGE

1 part spiced rum
1/2 part Teisseire Cherry
Pepsi MAX®
5 dashes orange bitters

GARNISH

Best – sage & orange
Better – orange zest
Good – orange slice

GLASSWARE

Old fashioned

METHOD

Build





Spice Tree

SPICE - ORANGE - BITTER

SWEET BLOOD ORANGE WORKS
WITH WOODY SPICED NOTES
OF SEEDLIP TO PROVIDE
A LOW ABV TAKE ON A G&T

1 part Grove 42 Seedlip
1 part blood orange liqueur
Full bottle Britvic Indian Tonic Water

GARNISH

Best – bay leaf
Better – orange zest
Good – orange slice

GLASSWARE

Rocks glass

METHOD

Build

Britvic
INDIAN TONIC WATER

WINTER

Winter is the season which brings us special times, celebrations, pleasure, revelations and surprises. The darkest and coldest time of the year, there is much to reflect on, with new possibilities ahead.

Essential flavours during winter include winter berries, spices and citrus notes. Each month provides an opportunity to explore your senses.

Each celebratory event is a reason to taste something new. Being able to explore rums, bourbon and vodka, with a variety of flavoured mixers will leave lasting memories for the rest of the year.

The winter collection encourages you to try something new, take your time to feel the best of this season and create a truly sensational serve.



Hogmanay Spritz

FRUITY - SWEET - SIMPLE

PEACH & APRICOT
CREATE JUICY SWEETNESS
BALANCED BY DRY FIZZ

1 part prosecco
1 part J2O Orange & Passionfruit

GARNISH

Best – mint sprig
Better – none
Good – none

GLASSWARE

Flute

METHOD

Build



Orange & Passionfruit

Terrace Collins

DRY - BITTER - FROTHY

A NO-LO FIZZ WITH A CREAMY
TEXTURE BOASTING FLAVOURS OF
CRISP APPLE AND DRY CRANBERRY
WITH A BITTER EDGE

1 part Teisseire Cranberry
4 parts Britvic Apple Juice
1 egg white
Half bottle Britvic Bitter Lemon

GARNISH

Best – rosemary & pear slice
Better – rosemary sprig
Good – lemon twist

GLASSWARE

Collins

METHOD

Double shake & top up





Santas Little Helper

CREAMY - SPICY - WOODY

A TRUE REFLECTION OF CHRISTMAS. SWEET NOTES OF CINNAMON AND SUBTLE ORANGE, BOLSTERED BY A PERFECT PAIRING OF RUM AND COFFEE

2 parts rum
1 part coffee liqueur
1 part cream
1/2 part Teisseire Cinnamon
2 dashes orange bitters

GARNISH

Best – christmas biscuit & icing sugar
Better – grated chocolate
Good – coffee beans

GLASSWARE

Ornate coupette

METHOD

Wet shake





Xmashattan

BITTERSWEET - SPICY - RICH

A MORE WINTRY MANHATTAN
WITH THE ADDITION OF
WARMING GINGER, BALANCED
BY COMPLEX AMARO

1 part Irish whiskey
1 part sweet vermouth
2 parts Britvic Ginger Ale

GARNISH

Best – ice ball
Better – orange zest
Good – none

GLASSWARE

Coupette

METHOD

Stir

Britvic
GINGER ALE



Elegance

NUTTY - SHARP - COMPLEX

◀ A FRUITY TWIST ON
A WHISKEY SOUR WITH
A NUTTY FINISH ▶

1 part bourbon
1 part hazelnut liqueur
1/2 part lemon juice
2 parts J2O Apple & Raspberry
1 egg white

GARNISH

Best – biscuit crumb
Better – Angostura bitters
Good – lemon zest

GLASSWARE

Nick & Nora

METHOD

Double shake



Apple & Raspberry



Blueberry Julep

SWEET - CITRUS - BRIGHT

A FRUITIER TAKE ON A
CLASSIC JULEP WITH CLEAN CITRUS
AND BRIGHT FLAVOUR OF BLUEBERRIES

2 parts vodka
1 part Teisseire Blueberry
1 part lemon juice
Half bottle Purdey's Edge

GARNISH

Best – mint, blueberries & icing sugar
Better – mint & blueberries
Good – mint

GLASSWARE

Julep

METHOD

Wet shake

PURDEY'S

MADE WITH
TEISSEIRE
BLUEBERRY



Mulled Apples

SPICE - WARM - BERRY

THE PERFECT ACCOMPANIMENT TO A COLD WINTER'S NIGHT. THE DRY TANGY FLAVOURS OF CIDER BALANCE PERFECTLY WITH WARM BERRY FLAVOURS OF THE APPLE & RASPBERRY J2O

12 Btls of J2O Apple & Raspberry
300ml of mulled wine syrup
6 bottles of 568ml bottled cider
6 orange wedges

GARNISH

Best – orange wedge and cloves
Better – orange zest & cinnamon stick
Good – none

GLASSWARE

Mulled wine glass

METHOD

Place all ingredients in a soup kettle at 50°C and gently heat



Apple & Raspberry

SPRING

Spring, a season bringing fresh energy, transformation of ideas and a time to feel inspired and try new things. A time where we look out to nature blossoming and displaying vibrant colours and fragrances.

With the temperature slowly warming up, indulging in the diversity of flavours on offer, it takes you on a journey of awakening. Explore the range of gin, rums or whiskey, mixed with an assortment of citrus and sweet flavours.

Relish on rhubarb, cherries, elderflower, grapefruit and add in some strawberries and apricots to truly transform your senses.

Our springtime collection combines the best of flavours to tempt your customers to indulge and spend more time exploring what your bar has to offer.

French Lady

CITRUS - FLORAL - DRY

GRAPEFRUIT AND LEMON PROVIDE ZEST & ZING TO CREATE A BEAUTIFULLY CITRUS-LED COCKTAIL WITH FLORAL AND HERBACEOUS NOTES PROVIDED BY THE GIN & LILLET

2 parts gin
1 part lillet
2 parts Britvic Grapefruit Juice
1 part Teisseire Lemon

GARNISH

Best – edible flower
Better – grapefruit zest
Good – none

GLASSWARE

Martini

METHOD

Wet shake



Britvic
GRAPEFRUIT JUICE

TEISSEIRE
LEMON



Shamrock Highball

HONEYED - SWEET - ORCHARD FRUIT

◀ SIMPLE YET ELEGANT, THE
PAIRING OF ORCHARD FRUITS
AND HONEY ADD SWEETNESS TO
BOISTEROUS IRISH WHISKEY ▶

2 parts Irish whiskey
Full bottle J2O Spritz Apple & Elderflower
1 spoon pear honey

GARNISH

Best – pear slice
Better – lemon zest
Good – lemon wedge

GLASSWARE

Highball

METHOD

Build



Apple & Elderflower



Romeo Collins

BITTERSWEET - CITRUS - COMPLEX

BITTERSWEET FLAVOURS PAIR
WITH TROPICAL ORANGE & PASSION FRUIT
TO CREATE A DELIGHTFUL TROPICAL
TWIST ON A GARIBALDI

1 part sweet vermouth
1 part Campari
Full bottle J2O Orange & Passion Fruit

GARNISH

Best – orange wedge & gold shimmer
Better – orange wedge
Good – none

GLASSWARE

Collins

METHOD

Wet shake



Orange & Passion Fruit



Spring Hunt

SWEET - SMOKED - FRESH

NON
ALCOHOLIC

PACKED WITH FLAVOURS OF BRITISH SUMMERTIME, THIS FRUIT SPRITZ IS THE PERFECT PICK-ME-UP AFTER A COLD WINTER

2 parts Britvic Grapefruit Juice
1 part Teisseire Strawberry
Full bottle Britvic Soda Water
5 basil leaves

GARNISH

Best – basil leaf
Better – strawberry
Good – lime wedge

GLASSWARE

Collins

METHOD

Build

Britvic
GRAPEFRUIT JUICE

TEISSEIRE
STRAWBERRY

Britvic
SODA WATER



Earth Martini

TROPICAL - GREEN - FRESH

◀ KIWI, APPLE AND MINT CREATE TROPICAL GREEN FLAVOURS FOR A REFRESHING COCKTAIL PERFECT FOR SUNNY DAYS ▶

2 parts gin
2 parts Britvic Apple Juice
1 part Tisseire Kiwi
1 part lemon juice
6 mint leaves

GARNISH

Best – mint leaf
Better – lemon zest
Good – none

GLASSWARE

Nick & Nora

METHOD

Wet shake



Raspberry & Rosé

DRY - DELICATE - FRESH



UNAGED RUM WORKS BEAUTIFULLY WITH RASPBERRY TO CREATE A LIP-SMACKING COCKTAIL WITH THE ADDITION OF ROSÉ WINE BRINGING A CRISP FINISH

2 parts white rum
1 part R. Whites Raspberry Lemonade
4 parts rosé wine
1 part lemon juice
3 dashes celery bitters

GARNISH

Best – celery twirl
Better – strawberries
Good – lemon zest

GLASSWARE

Stemless wine

METHOD

Build



Rhubarb Spice

TART - SPICE - REFRESHING



A TART BEVERAGE WITH
HINTS OF WARMING SPICE

- 2 parts Robinsons Rhubarb, Raspberry and Orange Blossom
- 4 parts Britvic Ginger Ale
- 1 part Tisseire Kiwi
- 1 part lime juice

GARNISH

- Best – lime wheel & thyme
- Better – lemon zest
- Good – none

GLASSWARE

Highball

METHOD

Build



Acknowledgements

Our partners and contributors have all supported our vision to be able to enhance the consumer experience in outlet. We look forward to seeing these drinks come to life in pubs, bars, restaurants and the wider hospitality outlets and remaining a partner to this industry.

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(Britvic Commercial Communications)

Project Lead & editorial:
Nad Hussain (Britvic Marketing)





BRITVIC
SENSATIONAL
— DRINKS —



Whether or not you're a Britvic trade customer, we want to help you grow.

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drinkaware.co.uk
for the facts