INCLUDING WINTER CLEARANCE

EMAN

2019 CHRISTMAS PROMOTION

BROWSE OUR FANTASTIC CASH-BACK DEALS ON SPIRITS AND CHAMPACNE, AND STOCK UP FOR THE FESTIVE SEASON!



1

WELCOME

Welcome to our exclusive cash-back promotion on spirits and Champagne for the festive season. With people willing to spend more in the run-up to Christmas, make sure you've got plenty to capture your customers' imaginations, and are making the most of the opportunity to upsell, when they come in for that celebratory drink (or several...)

We are delighted to offer you the chance to earn money back for every bottle you buy from this brochure between 21 October and 31 December 2019. Whatever you earn on this promotion will be credited straight back into your Bibendum ledger account by 31 February 2020.

Thank you for being a Bibendum customer this year and here's to a successful Christmas and New Year!

MAG

MARK RILEY Managing Director

TERMS & CONDITIONS APPLY

A small number of regional groups and accounts are excluded from all or part of the promotion due to pre-existing direct brand owner support agreements. To find out if you qualify, please contact your Bibendum Account Manager.

All orders placed for the selected promotional products between 21 October - 31 December 2019 inclusive (promotion period) will be eligible for the cash credit offer. The cash credit available for each of the products in this promotion is detailed in this brochure. The final accrued credit across all the qualifying products will be credited into your Bibendum ledger account by 31 February 2020. This offer is not transferable to any other wine, Champagne, spirits, beer or cider lines and is only available to Bibendum regional customers.

All the Champagne bottles are 75cl unless otherwise stated.

All the spirits bottles are 70cl unless otherwise stated.

All products in this brochure are subject to availability. If the order is placed and products are unavailable, the cash credit cannot be applied. The promoter reserves the right to withdraw or amend the promotion at any time without notice.

WHISKY



Aberfeldy's The Golden Dram

Ingredients

50ml Aberfeldy 12 Year Old Heather Honey Syrup Dashes Orange Bitters 5ml 2

Method

Add 25ml of Whisky to the heather honey syrup, Angostura bitters and orange bitters in a glass. Add some cubed ice and stir, then slowly add the remaining 25ml of Whisky and more ice cubes. Cut and twist an orange zest releasing the oils over the drink. Garnish with a twist of orange or sprig of heather.





Bulleit Rye Sazerac

Ingredients

	Bulleit Rye Boychauds Bitters
joml	Daches Percia
4	curar Synam (Absinthe
5ml	A few drops

Method Apply a rinse of Absinthe to a chilled rocks glass filled with ice. In a mixing glass, stir together the Bulleit Rye, Peychauds bitters and sugar syrup. Discard absinthe and ice from the

first glass and strain the mixture into it. Use a squeeze of lemon rind for aroma, and discard once used.





Ingredients 50ml Glenmorangie Original 10ml Sugar Syrup 3 Dashes of Angostura Bitters

Method Combine and pour all the ingredients into an ice-filled shaker. Pour and stir over an ice-filled rocks glass. Garnish with a twist of orange.

DALWHINNIE 15

YEAR OLD MALT

WHISKY

ABV

43%

CASH CREDIT

£0.50

CODE

10493



EAGLE RARE

10 YEAR OLD

BOURBON

ABV

45%

CASH CREDIT

£1.00

CODE

31152



WHISKY ____





THE ORKNEY SINGLE MALT WITH VIKING SOUL



HIGHLAND PARK SINGLE MALT SCOTCH WHISKY

WHISKY







Did you know?

Last Christmas, there were 65m extra On Trade spirits serves vs. an average month. (CCA CB OPMS data 2018)



*Range includes: Buffalo Trace, Eagle Rare, Sazerac Rye, Paddy, Southern Comfort Original, Southern Comfort Black, RedLeg Spiced Rum, RedLeg Caramelised Pineapple, Antica Formula 1L, Branca Menta, Fernet Branca, Punt e Mes, Caffe Borghetti, Tuaca, Lazzaroni, Antica Sambuca Black, Antica Sambuca Raspberry, The King Of Soho, The King Of Soho Variorum, Brooklyn, Brokers, Langleys No 8, Scapegrace



Baller Raspberry Mojito

aredients

ngrees			
	Doller Voura		
5011	r : no jillice		
25ml	Lime wedges		
4	Raspberries		
3	Raspuerres		
	Mint leaves		
6	Sugar syrup		
25ml	Soda to top		
	00		

Method

Add the Vodka, lime wedges, raspberries and mint to a highball glass, muddle well and add the sugar grass, magaze wer and use the sugar syrup. Add crushed ice to fill ¾ of the glass. Add soda and stir vigorously. Top with crushed ice and a splash of soda Garnish with a sprig of mint.



ABSOLUT JUICE

STRAWBERRY

ABV

35%

CASH CREDIT

£1.00

CODE

37972





ABSOLUT JUICE

RHUBARB

ABV

35%

CASH CREDIT

£1.00

CODE

38951

Belvedere Espresso Martini

Ingredients

40ml Belvedere Vodka Coffee liqueur Shot fresh espresso 25ml 1

Method

Combine and pour all the ingredients into an ice-filled shaker. Shake and fine strain into a chilled martini glass. Garnish with three coffee beans placed in the centre.





BELVE

VODKA

POLAND 40% vol. 70



GREY GOOSE

761



Grey Goose La Vanille Espresso Martini Ingredients

50ml Grey Goose La Vanille Vodka 30ml Single Origin Espresso 20m] Coffee Liqueur A pinch of 'fleur de sel' (salt)

Method

Add all of the ingredients to a cocktail shaker. Fill the shaker with cubed ice and shake vigorously until it starts to foam. Fine strain into a chilled coupette glass. Garnish with 3 coffee beans and serve.







Did you know?

Vodka accounts for over a quarter (27%) of On Trade spirits serves during the Christmas period, Cin accounts for a fifth (20%).

(CCA CB OPMS data 2018)



INTRODUCING NEW ZESTY

BLOOD ORANGE GIN



FLAVOURED GIN UP +457%

STOCK UP NOW £1 OFF PER BOTTLE

Enjoy responsibly **drinkaware.co.uk** for the facts

*AC Nielsen, Total Coverage, Value Sales MAT to 05.10.19







Combine all the ingredients and shake over ice. Strain into a Champagne flute and top with Champagne or premium sparkling wine.

Bloom London Dry Gin Fresh Lemon Juice 50ml 25ml Sugar Syrup 10ml Method

Bloom French 75 Ingredients





CIN





BLOOM

LONDON DRY GIN









CIN

Combine the Chapel Down Bacchus Gin, Curious Apple Cider, lime juice and sugar syrup in an ice-filled shaker, shake until cold, then strain into a martini glass. Garnish with a slice of cucumber and a sprig of mint

Chapel Down Bacchus Gin Curious Apple Cider 25ml Lime Juice 50ml Sugar Syrup 20ml 20ml Method

Chapel Down Carden Of England

Ingredients





Chase Rhubarb & Bramley Apple Rickey

Ingredients

50ml 20ml 10ml

Chase Rhubarb & Bramley Apple Gin Lime Juice Sugar Syrup Soda to top

Method

Combine all the ingredients over cubed ice. Stir well and garnish with a thinly sliced apple fan.



East London Liquor Company Premium Batch No. 2 Negroni

Ingredients

25ml East London Liquor Company Premium Batch No.2 Gin Cocchi di Torino - Sweet Vermouth 25ml Campari 25ml

Method

Combine all the ingredients. Stir over ice in a short glass. Garnish with orange zest.



CIN



CIN





ELEPHANT GIN LONDON DRY 50CL ABV 45%

> CASH CREDIT £2.00 CODE

> > 30538

Elephant Gin Spruce Fizz Ingredients

Elephant London Dry Gin Elephant Sloe Gin 30ml 15ml Strega Dash Absinthe 5ml Lemon soda to top

Method

Combine all the ingredients in an icefilled shaker. Strain over cubed ice in a high ball and top with lemon soda. Garnish with burnt rosemary.



- SINCE 1863 -HAYMANS of LONDON

AYAA

HAYMAN

HAY

Purchase a 70cl bottle of Hayman's Old Tom Gin from Bibendum this Christmas and receive a £1.50 discount per bottle.

HAYMAN'S TOM COLLINS

- 50ml Hayman's Old Tom Gin
- 25ml Fresh Lemon Juice
- 15ml Sugar Syrup

Add the ingredients into a highball glass with ice, top with soda water and garnish with lemon peel.



WWW.HAYMANSGIN.COM

CIN







- SINCE 1863 -HAYMANS of LONDON

ONE SMALL STEP FOR GIN...

...ONE GIANT LEAP FOR THE WORLD OF LOW ALCOHOL SERVES

Our Small Gin is so packed full of flavour that just 5ml (one thimbleful) will create a low alcohol gin and tonic serve that actually tastes like... well... gin and tonic.

SAVE £I WHEN YOU BUY A BOTTLE OF HAYMAN'S SMALL GIN FROM BIBENDUM THIS CHRISTMAS JUST 0.2 UNITS ALCOHOL AND I5 KCAL PER 5ML SERVE

VISIT WWW.HAYMANS.COM/SMALLGIN TO FIND OUT MORE



TRUE ENGLISH GIN





Masons Tea Negroni

Ingredients

50ml 25ml 25ml

Masons Tea Gin Campari Sweet Vermouth

Method

Fill a rocks glass with ice, add the Masons Tea Gin, Campari and Vermouth. Stir for around 30 seconds and garnish with an orange twist.



DISTILLED WITH 6 JAPANESE BOTANICALS



SPECIAL OFFER!

£I OFF

70cl Roku Japanese Gin



SUNTORY EST. 1899 JAPAN

drinkaware.co.uk for the facts

For further information contact Edrington-Beam Suntory UK Distribution Limited. Tel: +44 (0) 333 016 1910 Web: Edrington-BeamSuntoryUK.com

CIN





CIN

Combine all the ingredients over ice Method in a mixing glass. Stir until chilled and strain into a rocks glass. Garnish with an orange twist.

Opihr Spiced Negroni Ingredients

Campari

25ml

25ml 25ml

Opihr Spiced Gin

Sweet vermouth





Pickerings Lavender Negroni Ingredients

25ml Pickerings Gin 25ml Campari **25ml** Lavendar Vermouth

Method

Add evertything to an ice-filled socks glass. Stir gently for 45 seconds. Garnish with a pink grapefruit twist.







Puerto & Tonic

Ingredients Puerto de Indias Strawberry Gin

50ml Strawberries Premium Tonic Water to top Slice of lime 3

Pour the gin over plenty of cubed Method ice in a glass and top with premium tonic water. Garnish with sliced fresh strawberries and lime





Renegade South-West Side Ingredients

50ml Renegade Gin 25ml Lime Juice 20ml Sugar Syrup 6 Mint Leaves

Method

Add the Gin, lime juice, sugar syrup and mint into a cocktail shaker. Add ice and shake vigourously. Double strain into a chilled coupe glass and garnish with a mint leaf.

CIN





25ml Smeaton's Bristol Method Dry Gin Ingredients

30ml Rosso Vermouth **25ml** Campari

Build all ingredients in a chilled Old Method Fashioned glass over large cubes of ice, gently stir, and garnish with an orange twist.







CIN







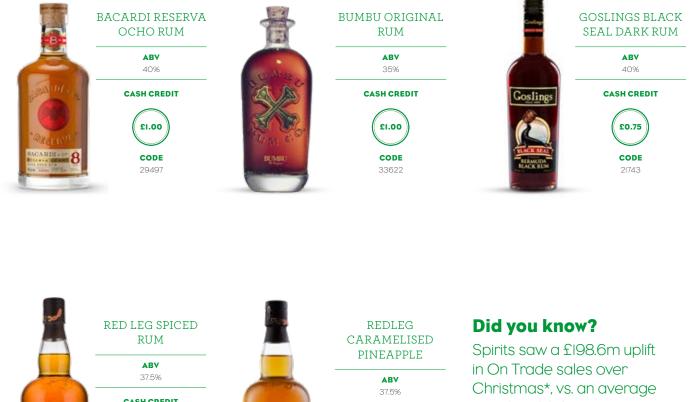








RUM



 RUM
 ABV

 37.5%
 ABV

 37.5%
 ABV

 CASH CREDIT
 ABV

 \$\begin{bmatrix} 100 \\ 37.5%

 CASH CREDIT
 CASH CREDIT

 \$\begin{bmatrix} 2000 \\ 2005 2

 CODE
 20352

 CODE
 38175

VERMOUTH



Belsazar & Tonic

Ingredients 50ml Belsazar Rosé Vermouth

100ml Tonic Water

Method

Pour Belsazar Rosé over ice cubes and top with tonic. Stir carefully and serve with a grapefruit wedge.



VERMOUTH



TEQUILA



Watermelon Mint Margarita

Ingredients 80ml Casamigos Blanco Tequila 30ml Fresh Lime Juice 30ml Simple Syrup 15ml Watermelon Chunks (1") 4 Mint Leaves 8-10 Dashes Angostura Bitters 2

Method Combine all ingredients into a tin shaker and muddle the fruit and herbs. Add ice, shake vigorously, fine strain into a rocks glass and add fresh ice. Garnish with a mint sprig and watermelon chunk on a skewer.



TEQUILA









PATRON ANEJO TEQUILA
ABV 40%
CASH CREDIT





MONTELOBOS MEZCAL 43.2% CASH CREDIT



Did you know?

One third of consumers would pay extra for a better quality drink at Christmas than at other times of the year. (CCA 2018)

LIQUEUR







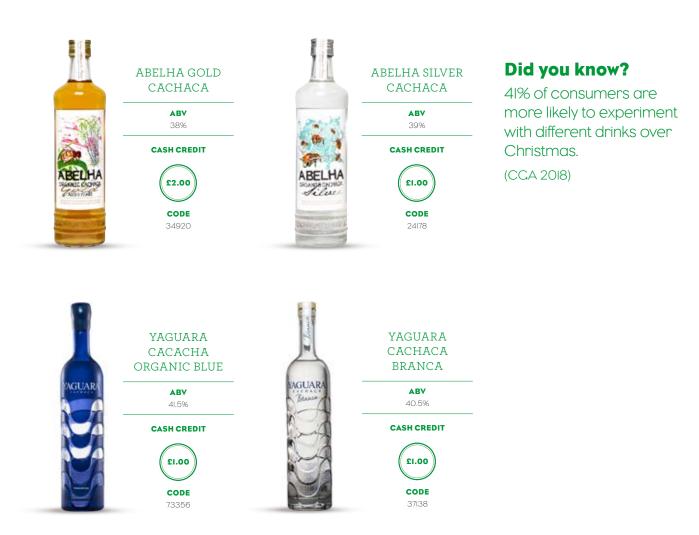
LIQUEUR



LIQUEUR



CACHACA





Hennessy & Ginger Ingredients

35ml Hennessy VS 3 Dashes Ángostura Bitters Ginger Ale to top

Method

Pour the Cognac and bitters over a large ice cube. Top with ginger beer and garnish with a wedge of lemon.

BRANDY



APERITIF











59% of consumers in the UK order non-alcoholic drinks on nights out when they're also drinking alcohol

43% of the growing number of people interested in balanced lifestyles are going out at least once a week and are consuming non-alcoholic drinks.

OTHER SPIRITS



NON-ALCOHOLIC



PROSECCO



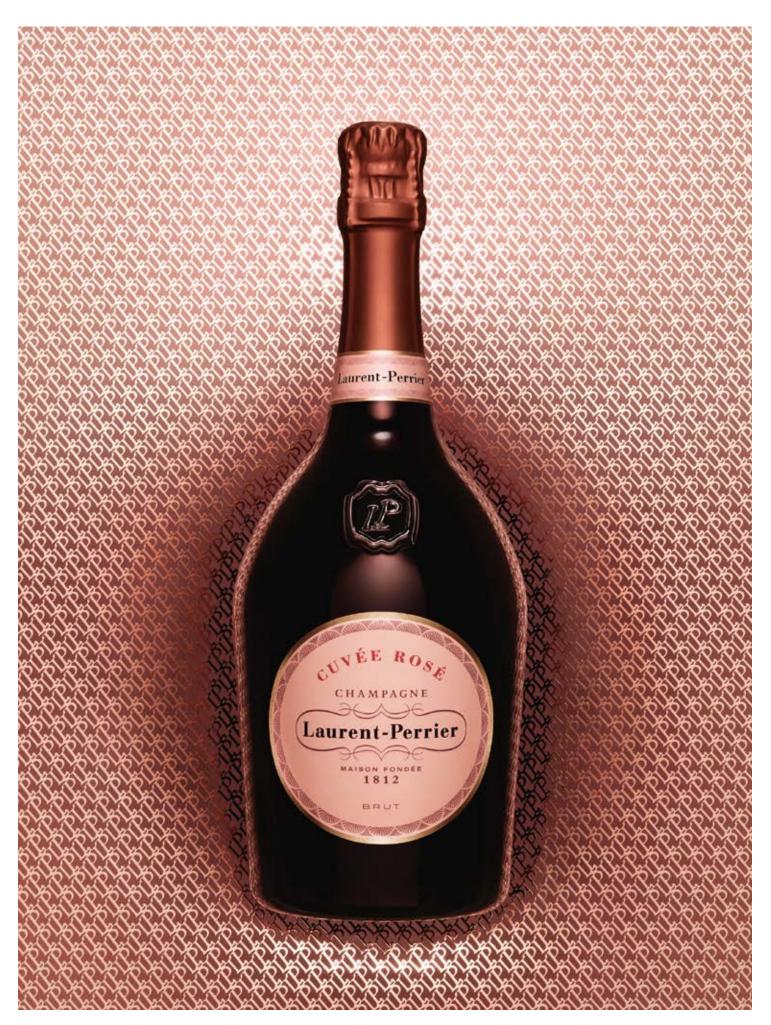
Did you know?

Sparkling wine almost doubles in value come December compared to any other month in the year, jumping from 7% of value sales to 14% in December.

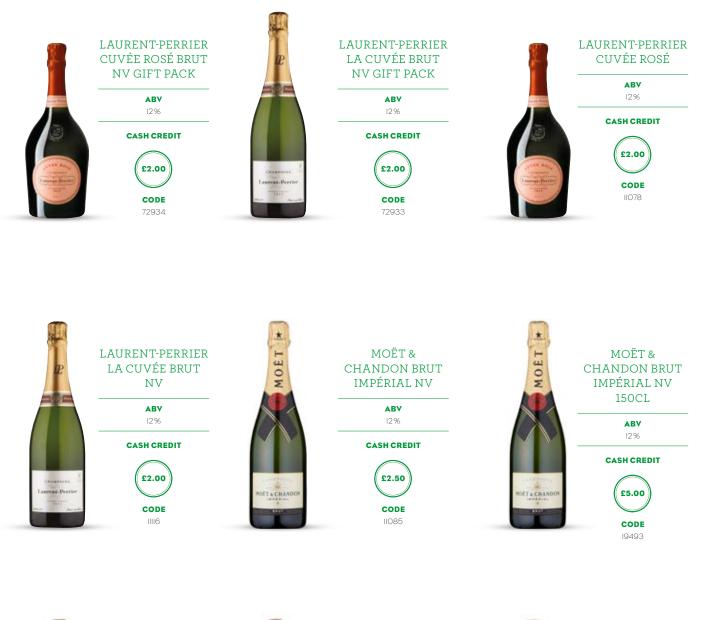
(CCA CB OPMS data 2018)



CHOSEN BY THE BEST



CHAMPACNE





LIFE'S MEMORABLE MOMENTS MUST BE MOËT & CHANDON





TAITTINGER TIME





TIME TO CELEBRATE #TAITTINGERTIME

@TaittingerUK 'Instagram taittinger_uk
 Champagne Taittinger www.taittinger.com

CHAMPAGNE





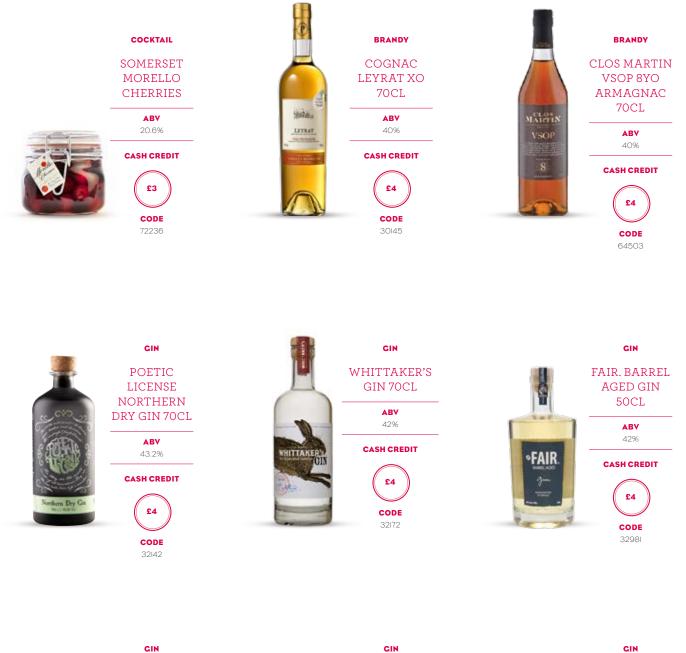


Did you know?

On a special occasion, 23% of consumers are willing to spend over £26 on a bottle of sparkling, compared to only 7% of consumers on a regular occasion. 9% are willing to spend over £35 on a special occasion.

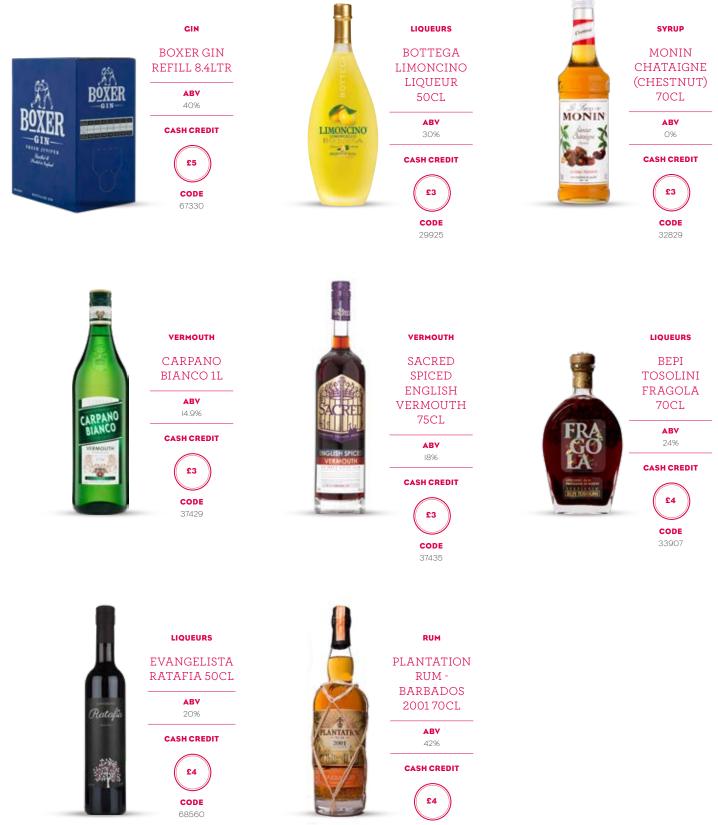
(Pourtraits July 2018)



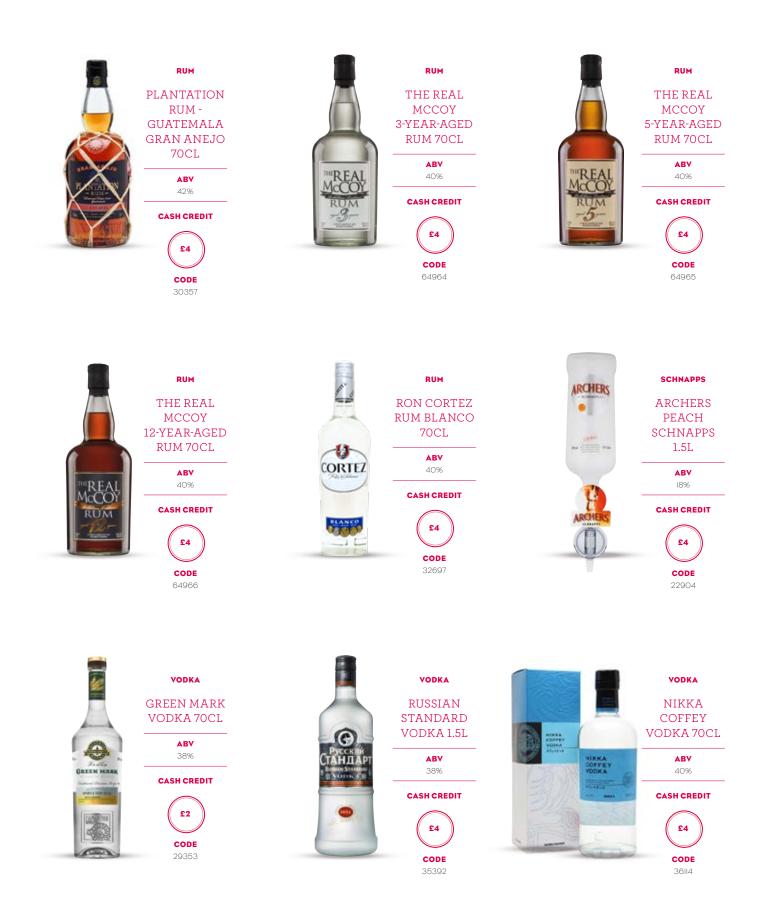








CODE 30355











CONTACT US...

109a Regents Park Road, London, NW1 8UR www.bibendum-wine.co.uk Tel: 0845 263 6924

🔁 tradesales@bibendum-wine.co.uk

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- 🖸 @bibendumwine

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