



ROUND-THE-CLOCK REFRESHMENT

DOLE® 100% PINEAPPLE JUICE* AND 100% JUICE MIXERS**

Make sipping sweet for everyone, anytime of the day. Grab some barware and check out all the ways you can turn three delicious products into cocktail, mocktail, and cooler masterpieces; all part of our brilliant fruit solutions.



THE LATEST TRENDS ARE SHAKING UP BEVERAGE MENUS

INTERESTING THINGS ARE HAPPENING IN THE WORLD OF BEVERAGES THIS YEAR,
AND THAT EXCITEMENT IS WORTH TOASTING.



COCKTAILS.

2023 IS THE YEAR OF GETTING BACK INTO FUN
WITH THESE SENSATIONAL SIPPERS.¹

SPICY. From smoky heat to tongue-tingling, a little spice is nice.

SOUR. This nostalgic reboot mixes any alcohol with sour mix, shaken or on the rocks.

'TINI. Another nostalgic cocktail from the 90s, using classic glassware and a lot of imagination.

FUNCTIONAL BEVERAGES.

From smoothies to fermented shrubs, some consumers are even looking for health-related benefits in what they drink, such as energy or mood boosters, immune support, or gut health.²



MOCKTAILS.

In 2023, searches for non-alcoholic cocktails increased 59%.³ Low-ABV or virgin versions of cocktails that can be just as satisfying as an alcoholic beverage are in demand like never before.

BETWEEN AUGUST 2021 AND AUGUST 2022, TOTAL DOLLAR SALES OF NON-ALCOHOLIC DRINKS IN THE U.S. STOOD AT \$395 MILLION, SHOWING A YEAR-ON-YEAR GROWTH OF +20.6%.⁴

HOW TO BUILD THE PERFECT BEVERAGE FOR ANYTHING

CRAFTING A MODERN-DAY REFRESHMENT IS AS EASY AS 1-2-3.

NEED A SIGNATURE COCKTAIL? A large batch of daily agua fresca? How about a grab-and-go mocktail? Dole has you covered. The following pages will guide you through some easy, basic flavor formulas for making the very most out of DOLE® mixers.

1 FOUNDATION.



The primary flavor profile of the drink. With these formulas, you always start with a DOLE mixer plus any (optional) alcohol you want to work with.

2 BALANCERS AND ENHANCEMENTS.



To make the experience richer, our formulas call for secondary flavors to balance out the foundation. This could be another spirit, a brewed tea, sparkling water, acid, or other ingredient that enhances the drinkability of what you're making.

Helpful tips

NO RECIPE REQUIRED. These formulas are meant to inspire, without listing specific ingredient amounts or recipes. Think of it as a choose-your-own-adventure with many delicious outcomes, based on what your operation needs.

QUALITY COUNTS. As consumers become more sophisticated, high-quality ingredients matter. Delicious ingredients, fresh herbs, elevated ice, and snazzy glassware all add to the experience.

SO DOES CREATIVITY. Don't be afraid to mix it up and go bold or take a traditional formula in another direction with seasonal ingredients or something delightfully unexpected.

3 GARNISHES AND SEASONINGS.



It's in the details! Fresh herbs, flavored syrups, and even savory ingredients can add an unexpected punch of flavor and add to the presentation.

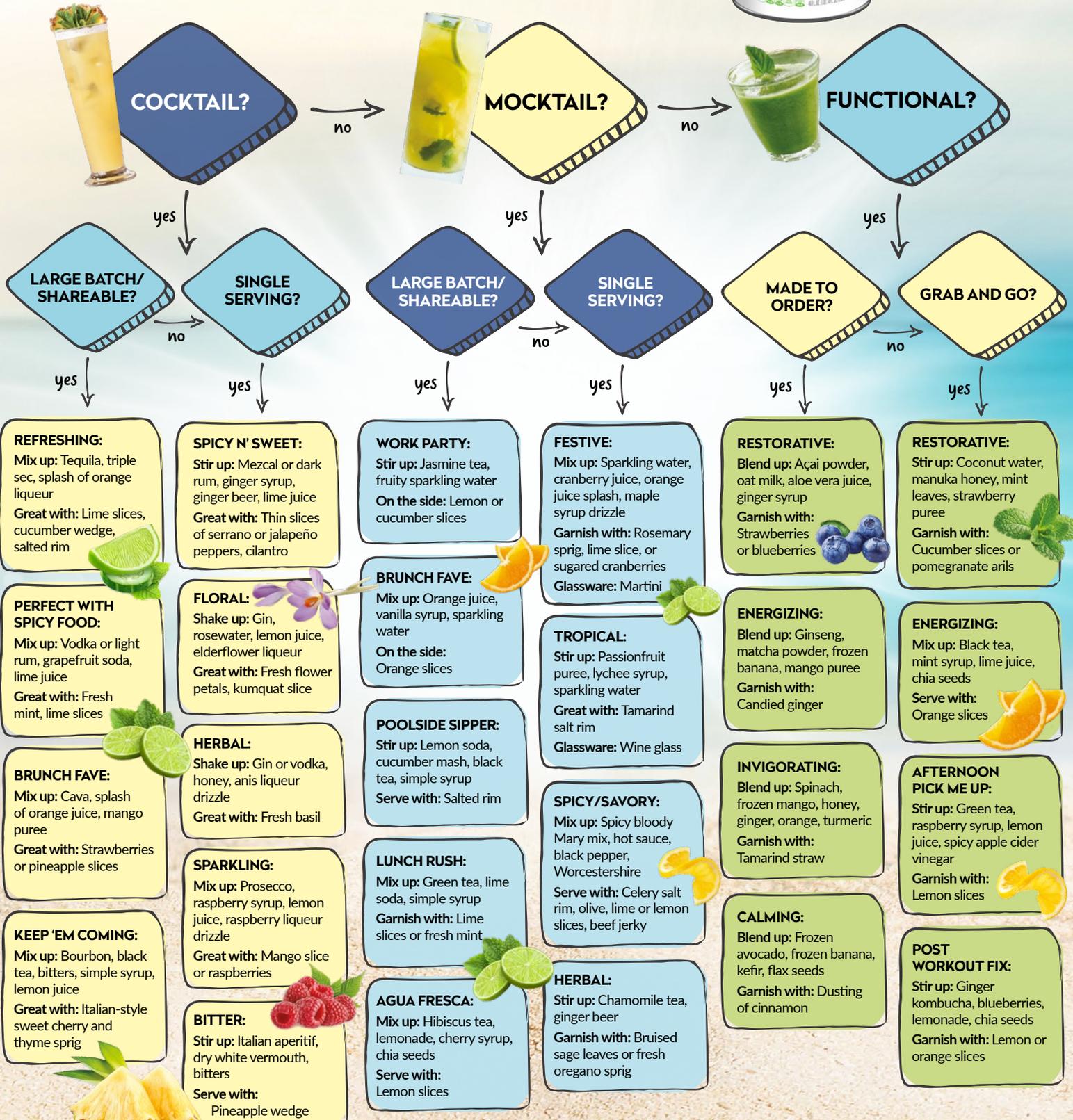
SUNSHINE YOU CAN TASTE

DOLE® 100% Pineapple Juice* brings the sparkle in this formula. Our top-rated juice is made without fillers or added sugar.

Foundation:
DOLE® 100% PINEAPPLE JUICE*



Excellent source of Vitamin C
Gluten-Free
Non-GMO
BPA-free packaging



SIMPLY PERFECT IN EVERYTHING

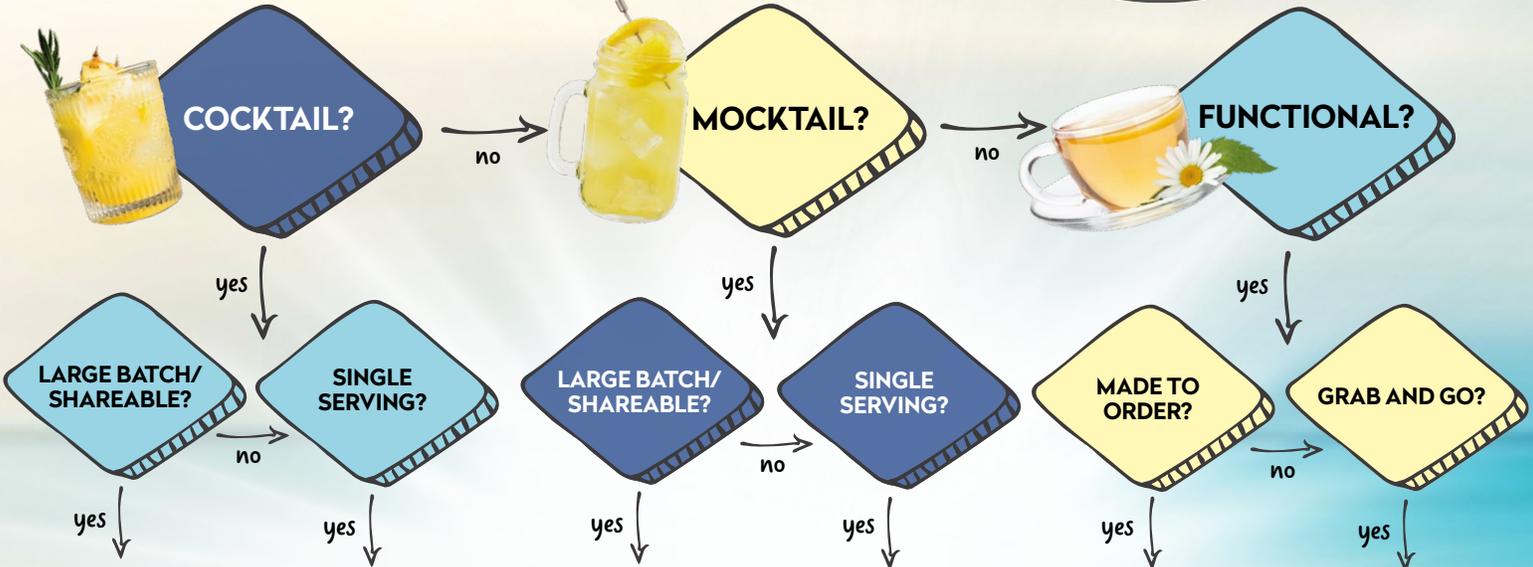
DOLE® Sweet & Sour 100% Juice Mix offers incredibly balanced sweet and tangy flavors and is made with simple ingredients.

Foundation:
DOLE® SWEET AND SOUR 100% JUICE MIX



0 grams added sugar***

No high-fructose corn syrup or synthetic additives
BPA-free packaging



REFRESHING:
Stir up: Tequila, triple sec, lime juice, lager or saison-style beer
Serve with: Lime wedges, salted rim
Glassware: Margarita glass

SPICY:
Shake up: Vodka, tequila, or gin, serrano pepper slices, orange bitters
Great with: Ancho chili lime salt rim

NINE HOLES BEFORE NOON:
Stir up: Black tea, orange soda, cherry syrup, maple syrup
Serve with: Orange or lime slices

FESTIVE:
Shake up: Strawberry puree, cherry juice, sparkling water splash
Garnish with: Strawberry, basil leaves, coriander salt rim

RESTORATIVE:
Blend up: Parsley, spinach, celery, frozen pears, honey
Garnish with: Celery rib

RESTORATIVE:
Stir up: Chamomile tea, ginger syrup, honey
Serve with: Rosemary sprig, lemon slice

PERFECT WITH SPICY FOOD:
Mix up: Light rum, melon liqueur, orange juice, honey
Garnish with: Melon balls or skewered grapes

FLORAL:
Shake up: Botanical gin, cherry blossom liqueur, orange water
Garnish with: Cherry blossom petals or Italian-style sweet cherry

LUNCH RUSH:
Mix up: Mango tea, cucumber syrup, sparkling water
Serve with: Cucumber slices

SPICY:
Stir up: Watermelon juice, sparkling water, agave syrup
Garnish with: Jalapeño slices or mint leaves

ENERGIZING:
MIX up: Orange juice, elderberry syrup, turmeric, yerba mate
Garnish with: Candied turmeric or ginger

ENERGIZING:
Ingredients: Strawberry puree, cucumber syrup, apple juice
Garnish with: Strawberries, cucumber slices

BRUNCH FAVE:
Mix up: Vodka, hibiscus tea, pomegranate juice, prosecco topper
Garnish with: Cinnamon stick or skewered cranberries
Glassware: Flute or coupe

HERBAL:
Shake up: Vodka, Underberg bitters, dry vermouth, simple syrup
Garnish: Rosemary sprig

AGUA FRESCA:
Stir up: Lemongrass puree, lemon, white tea, honey, chia seeds
Garnish with: Raspberries, thyme sprig

INVIGORATING:
Stir up: Apple juice, blood orange juice, ginger beer
Garnish with: Coriander sugar rim, orange slices

POST WORKOUT FIX:
Stir up: Pomegranate juice, strawberry puree, chia seeds, pinch sea salt
Garnish with: Dehydrated grapefruit wheel and rosemary sprig

KEEP 'EM COMING:
Mix up: Bourbon, gin, tequila, mandarin orange vodka, rum, cola
Serve with: Cherry, lemon slice
Glassware: Classic rocks

BITTER:
Stir up: Gin, Italian aperitif, blood orange soda, rhubarb bitters
Great with: Matcha and black salt rim

71% OF GLOBAL CONSUMERS ARE SEEKING OUT FUNCTIONAL AND MULTI-TASKING DRINKS.⁵

A SPLASH OF TROPICAL PARADISE IN EVERY SIP

DOLE® Pineapple Coconut 100% Juice Mix adds fruit-forward richness to beverages.

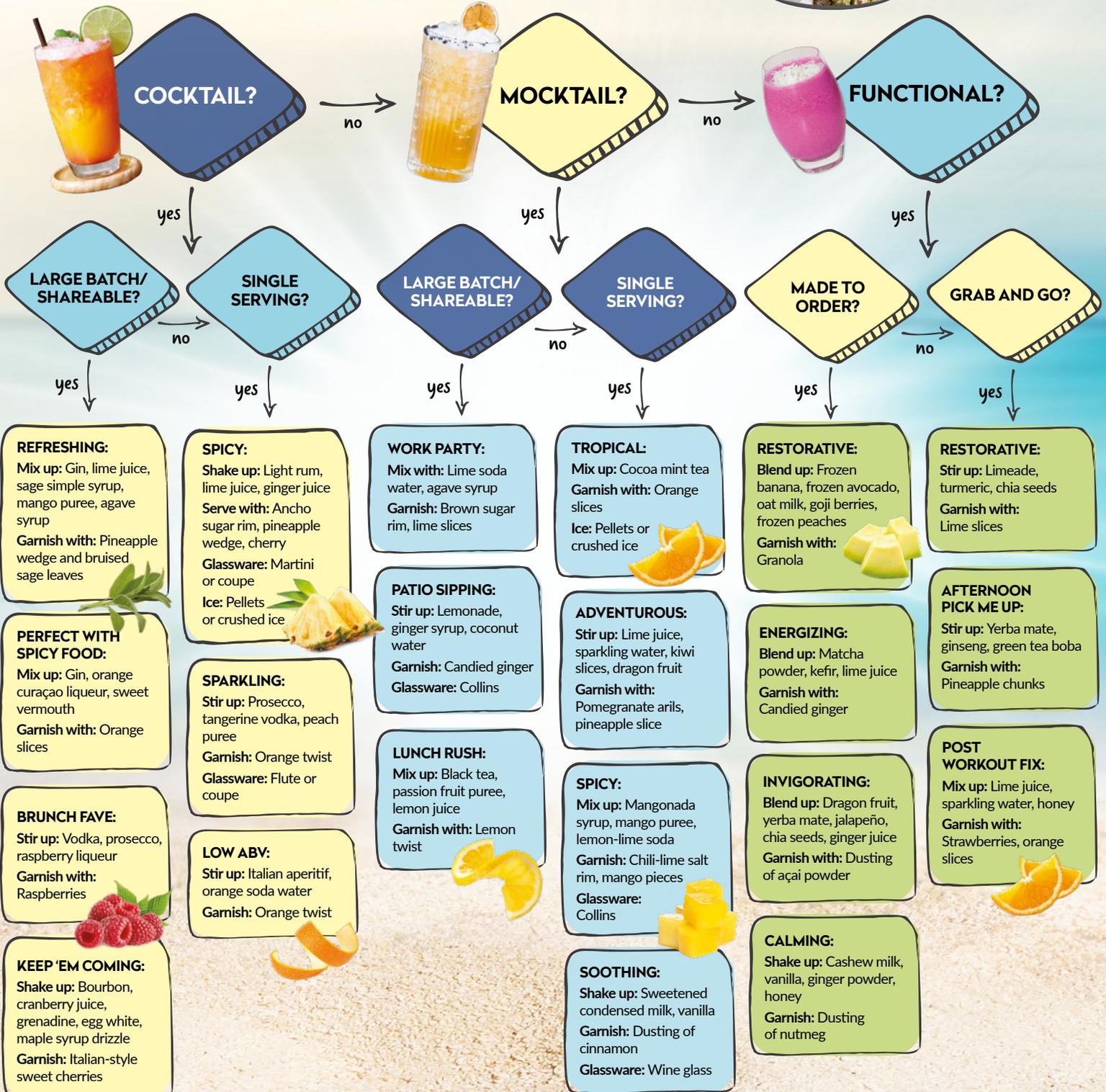
Foundation:
DOLE® PINEAPPLE COCONUT 100% JUICE MIX**



0 grams added sugar***

No high-fructose corn syrup

BPA-free packaging



MAKE IT!

ONE BEVERAGE RECIPE, ENDLESS OPPORTUNITIES, DAY AND NIGHT

Here's how to take a favorite Dole beverage recipe in any direction with just a handful of ingredients... even a moody nightcap for late night service.

PINEAPPLE SUNRISE

- 4 oz. DOLE® Pineapple Juice
- 2 oz. orange juice
- ½ oz. grenadine

Combine pineapple juice and orange juice in a shaker over ice. Shake vigorously and strain into rocks glass. Top with grenadine. Garnish with orange slice and cherry, if desired.

MAKE IT BOOZY:

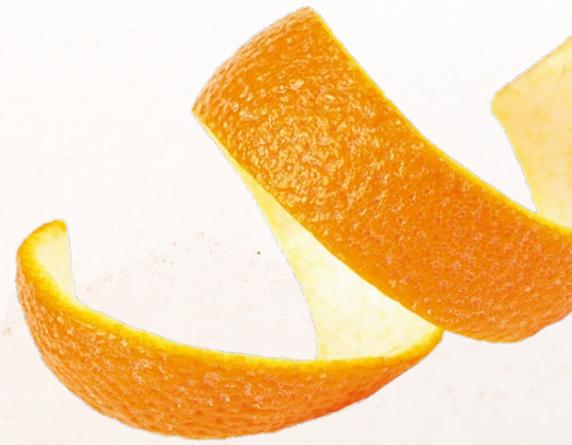
Add spiced rum

MAKE IT AT MIDNIGHT:

Add a shot of brandy and garnish with a bitters lollipop

IT'S BETTER WITH BITTERS.

As the salty/sweet trend wanes, bitter ingredients (amari, artisan bitters, rhubarb) are enjoying the limelight. Plus, they balance out the sweetness.⁶



MAKE IT!

ONE BEVERAGE RECIPE,
ENDLESS OPPORTUNITIES,
DAY AND NIGHT

COLADA PALMER

- 4 oz. DOLE® Pineapple Coconut Mix
- 4 oz. unsweetened iced tea

Fill glass with ice and pour DOLE Pineapple Coconut Mix into the base. Top with unsweetened iced tea.

MAKE IT BOOZY:

Add vodka

MAKE IT FOR HAPPY HOUR:

Add a light-bodied lager to make a shandy

EXPERIMENT WITH ICE.
From jumbo-sized cubes in a variety of sizes, to pellet or shaved ice for an extraordinary slushy, utilizing different formats of ice can be the difference between cold and super cool.



MAKE IT!

ONE BEVERAGE RECIPE,
ENDLESS OPPORTUNITIES,
DAY AND NIGHT

BATROUNI LEMONADE COCKTAIL

- 10 each lemons, juiced
- 5 cups DOLE® Sweet & Sour Mix
- 2 ½ cups orange blossom water
- 20 oz. aniseed liqueur
- 3 cups sparkling water
- Ice, as needed
- Mint sprig, for garnish

Combine all ingredients (except garnish) in a large serving pitcher. Stir well. Pour into serving glass and garnish with a mint sprig.



MAKE IT A MOCKTAIL:

Replace aniseed liqueur
with brewed jasmine tea

MAKE IT FOR HAPPY HOUR:

Swap out aniseed liqueur
for tequila and serve over
ice with an orange slice

MAKE IT AT MIDNIGHT:

Add a shot of mezcal and egg
white, shake vigorously and
serve up with an orange twist

SCALE UP FOR LATER.
Large batch beverages
can work as non-alcoholic
coolers for daily specials,
then turn the leftovers into
ice cubes for an after work
happy hour special.



RAISE THE BAR WITH THESE BRIGHT IDEAS

NOW THAT YOU'RE WORKING WITH THE BEST MIXES IN THE BUSINESS, TRY THESE EFFECTIVE WAYS TO PUT YOUR NEW, IRRESISTIBLE BEVERAGES IN THE SPOTLIGHT:



FOOD PAIRINGS. Consider a menu call-out offering a pitcher of your very own signature cocktails or mocktails next to a shareable appetizer like chicken wings, shrimp, or spring rolls.

OFFER A FLIGHT. Create an experience for your guests by offering a flight of mini-cocktails or shandys made with DOLE® mixers so everyone can pick a favorite.

GRAB THEIR ATTENTION. Gorgeous stand-out beverages that look as good as they taste will be easy to post on social media and hard-to-resist as they move through the dining room.



TRAIN THE STAFF. A knowledgeable and enthusiastic staff helps introduce and upsell any new beverage or cocktail.

ELEVATE THE GLASSWARE. A beautiful glass is a great way to show off a new drink, and there's never been more choices and varieties than there are today.

DESSERT DRINKS. A small nightcap menu will appeal to those who would rather drink their last course.



CREATE A DAILY LUNCH SPECIAL + DRINK COMBO. 75% of consumers order a non-alcohol beverage all or most of the time when they get lunch during the week.⁷

GET FESTIVE. Garnishes that are fun, creative, and colorful add to the experience. Try skewered blueberries, sugared cranberries, or frozen mango on a rosemary sprig.

ANOTHER ROUND? IT'S ON US.

DOLE® HAS YOU COVERED WITH ZERO-LABOR 100% JUICE AND JUICE MIXES THAT TASTE INCREDIBLE. BE SURE TO SIGN UP FOR OUR FREE SAMPLE OFFER TODAY.



Visit dolefoodservice.com to find more brilliant fruit solutions and **download** our comprehensive recipe booklet packed with beverage inspiration.

TASTE IT YOURSELF WITH A FREE SAMPLE.



DOLE IS BRIGHT BEHIND YOU™ WITH EXCITING WAYS TO ELEVATE YOUR BEVERAGES.

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* Dole 100% Pineapple Juice has added Vitamin C, Citric Acid, and Natural Flavors.

** Dole Pineapple Coconut Mix has added Vitamin C and Natural Flavors.

*** Not a low-calorie food. See nutrition facts for calorie and sugar content.

¹ <https://www.hospitalitynet.org/news/4116852.html>

² Tastewise 2023 Trend Report

³ Yelp's 2023 Food Trend Forecast

⁴ <https://nielseniq.com/global/en/insights/education/2023/summer-beverage-trends>

⁵ <https://flavorman.com/beverage-trends-of-2023>

⁶ <https://www.foodanddrinkresources.com/food-trend-bitter>

⁷ <https://www.cspdailynews.com/beverages/better-you-functional-beverages-growing-popularity>

