

# RINGTONS

IN OUR FAMILY SINCE 1907

OUT OF HOME



## Warming up this Autumn

FOUR DRINKS FOR YOUR  
SEASONAL MENU

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Hot Chocolate  
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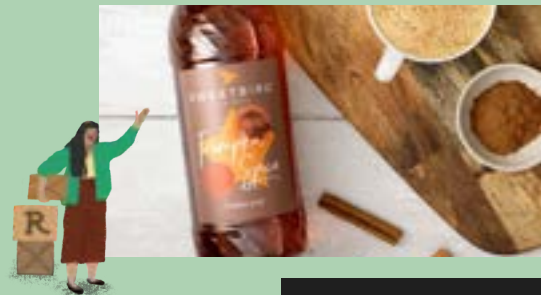
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AUTUMN DRINKS 2025



# Comforting Autumn Sips

We're kicking things off with a Cookie Dough Hot Chocolate—rich and moreish, sure to be a favourite. You'll also discover the Sticky Toffee Indulgence - full of nostalgic, buttery-sweet flavours everyone loves.

After something gentler? Try our Raspberry and Vanilla Benefit Tea—a soothing blend with a playful twist on our new Bedtime Herbal infusion. Of course, no autumn lineup would be complete without Pumpkin Spice Chai. (Matcha and Dirty Chai upgrades will suit every taste!)

For when we need to let the coffee do the talking; our Seasonal Single Origin is beautifully sourced and full of character—a true reflection of our craft. No fuss, just an exceptional coffee that shines on its own.

We've also made it easy to help you cost up and promote your drinks—just scan the QR code for handy resources, from costings to ready-to-go artwork.

Any questions, we're always here to help.

As always, a big thank you to our friends at Sweetbird for helping us bring this collection together.

*John*

**John Broad**  
Head of Ringtons Out of Home



## A little bit extra

Scan for the online version showing extras such as POS posters, cost breakdown, allergen sheets and more...

## John's pick of the season

Single Origin | 1kg

Our seasonal showcase coffee changes origin every six months.

Product code:  
420-04-132





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# Cookie Dough Hot Chocolate

The trend is “New-stalgia”. Consumers are looking for the familiar but with a twist. The indulgence of cookie dough with a hot chocolate taps directly into the craving for fantasy comfort treats.

## You will need...

- Ringtons Hot Chocolate
- Sweetbird Cookie Dough Syrup
- Hot Water
- Steamed Milk

## How to make

1. Add 1 scoop Hot Chocolate into a cup or mug
2. Add 2 pumps Cookie Dough Syrup
3. Mix thoroughly into a paste with hot water\*
4. Top up with steamed milk.

\*We'd recommend a mini whisk for this!

## Taking it further

One of the best things about Sweetbird syrups is the flexibility. Cookie Dough also works well in coffee – if you think it will go down well, why not offer a Cookie Dough Latte too.

Remember to visit our online page for more information.





# Vanilla Raspberry Benefit Tea

This luxury, dual-flavour tea resonates with a growing market for artisanal and wellness-driven infusions. Herbal blends like camomile are valued for their relaxing, calming appeal.

## You will need...

- Sweetbird Vanilla Syrup
- Sweetbird Raspberry Syrup
- Ringtons Bedtime Teabags
- Hot Water

## How to make

1. Add 1 pump Vanilla Syrup and 1 pump Raspberry Syrup to your serving cup or mug
2. Take a Ringtons Bedtime Teabag and place into the cup
3. Add your hot water to fill

## Taking it further

Ringtons Bedtime Tea is fortified with Vitamin B3, so can appeal to your health conscious customers.

Bedtime Tea is also great on it's own, but when combined with syrup it offers a slow and calming, yet sweet treat.



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# Sticky Toffee Indulgence

Think the comfort of hot chocolate ... but reinvented through the lens of British dessert heritage. Sticky toffee appeals to nostalgia and comfort eats—on-trend for autumn and winter menus.

## You will need...

- Sweetbird Sticky Toffee Frappe Mix
- Steamed Milk
- Chrome Mini Whisk (optional)

## How to make

1. Add 1 scoop Frappe Mix to your mug.
2. Mix into a paste with hot water\*
3. Top with steamed milk

\*We'd recommend a mini whisk for this!

## Taking it further

Practice mixing the paste to your liking, you might need to use slightly more water or perhaps less than a full scoop.

We called this one an “indulgence” for a reason – sit back and enjoy!



ADD  
matcha  
OR  
espresso  
FOR A CAFFEINE  
BOOST

# Pumpkin Spice Chai

While pumpkin spice has been a seasonal staple for years. Blending pumpkin-spice with chai taps into the trend for complex, hybrid autumn beverages.

## You will need...

- Sweetbird Pumpkin Spice Syrup
- Sweetbird Chai Syrup
- Steamed Milk
- Zuma Matcha Powder (optional)
- Espresso (optional)

## How to make

1. Add 2 pumps Pumpkin Spice and 2 pumps Chai to your cup or mug.
2. Steam a touch more milk than usual!
3. Add a small amount of steamed milk to the syrups to create your “base”.
4. Top up the rest of the milk as normal.

## Taking it further

When creating your base - you could add a touch of chocolate or cinnamon from your shaker to add a touch of colour.

You could turn this drink into a Pumpkin Spice Chai Matcha by adding a scoop of matcha powder

Or a Pumpkin Spice Dirty Chai by adding a shot of espresso.



# Let the coffee do the talking

A great coffee is just as important as any seasonal special.

By Sadie Walton



While not everyone knows Ringtons as a coffee company, our credentials more than stand up to anything out there. All our coffee is roasted in our Newcastle upon Tyne at our BRC AA\*-certified factory, where every batch goes through five rigorous quality checks.

“We’re aiming to strengthen the entire supply chain.”

I’m the in-house Q Grader for Ringtons—think of it like a sommelier in the world of coffee—I personally oversee selection and tasting to ensure every lot meets our standards. We created our Seasonal Single Origin to ensure you always have seasonally fresh, high quality coffee every day.

It’s always a single-origin coffee, sourced to highlight outstanding growers from up-and-coming producing regions. We’ve showcased farmers in Papua New Guinea, Rwanda, Peru and beyond. Our next seasonal release will be a beautiful lot from Biffa Farm in Ethiopia—chocolatey, fruity, and perfect for your café.

We don’t just select these coffees at random. We travel to origin where possible to meet the farmers and see firsthand how they work. Our latest trip took us to Colombia to visit producers whose commitment to quality and community is inspiring.

In challenging market conditions, it’s more important than ever to highlight the difference we can make by keeping quality high and respecting the hard work of the farmers. With this coffee product, we’re aiming to strengthen the entire supply chain and build a more sustainable future.



## Our Autumn Single Origin

### Ethiopian Bitta Farm

REGION Kaffa	ALTITUDE 1900-2050 masl.
PROCESSES Washed	SOIL TYPE Clay loam
VARIETIES JARC	CUPPING NOTES Berries, Dried Fruit, Spices

More importantly though, the coffee itself should taste incredible and deliver a phenomenal in-cup experience for your customers. We’d love you to try the coffee and let us know your thoughts!



Most people that know Ringtons, know our friendly doorstep delivery - the visit, the smile, the tea.

What you may not know is we deliver the same care to out of home environments. We help hospitality venues to serve tea and coffee that they can be proud of.

# Great minds drink alike

Fenwick



The Klondyke Group



Dicksons

STACK  
SEABURN

Trentham

BAILIFFGATE  
HOTEL

NHS

LAKE DISTRICT  
HOTELS

accenture

JESMOND DENE HOUSE  
NEWCASTLE-UPON-TYNE

## Create your account

GET STARTED



Both new and existing customers can scan the QR code to sign up for a Ringtons Out of Home online account. Once you're signed in, you'll unlock pricing, be able to place orders and ask us questions directly.

## Got an enquiry?

Creating an account is the fastest way to get the answers you need.





# In partnership with Sweetbird

Sweetbird syrups are vegan-friendly, made with British sugar, and naturally free from artificial colours and preservatives. They bring bold flavour and flexibility to your drinks menu — with a syrup for every season.

**ASK YOUR RINGTONS TRAINER ABOUT THE  
FULL SWEETBIRD RANGE**

## **Top 10 Sweetbird Syrups**

Caramel, Vanilla, Hazelnut, Gingerbread, Sugar Free Caramel, Chai, Pumpkin Spice, Salted Caramel, Chocolate, Honeycomb