

THE CATERER

These are bartenders' hottest drinks of summer 2025



The best drinks to serve over a long, hot summer combine a few elements: they form part of a special menu, in order to keep guests interested; you can use them to tell a story about your establishment, in order to keep guests entertained; and, most importantly, they earn a decent GP.

This can be achieved in a few different ways. Summer drinks are naturally longer and contain less alcohol, and so there's less of a need to use costly spirits, and the ingredients can be on your doorstep – foraging or kitchen garden ingredients can give these drinks the extra-special treatment and showcase bar staff creativity.

We've asked a selection of leading bartenders around the country to share the perfect serve for the long summer nights – read on for some inspiration.

Talk to your brands

Jack Greenall, proprietor, the Walmer Castle, London



"We're focusing on jugs of Pimm's and Aperol, together with sangria for special events, such as our Spanish week. Our spritz menu features limoncello, Aperol and strawberry flavours, plus frozen margaritas, Bloody Marys and a house oak-aged Negroni.

"We are working with brands to get the best support with stock and activations, allowing us to have a fair and competitive price and originating high-volume sales."