

ADD
SOME
SPARKLE
TO
YOUR
DRINKS!



18+ PLEASE DRINK RESPONSIBLY



Schweppes is proud to have been the world's first sparkling beverage brand!

Jacob Scheppe brought liquid to life in 1783, perfecting a way of capturing and bottling bubbles, founding Schweppes in Geneva, Switzerland. The magic of Schweppes has been captivating consumers ever since then.

Schweppes beverages have a unique depth of flavour, created using techniques and recipes crafted and refined for over 230 years. Since arriving in Australia in 1877, Schweppes has been known as an authentic, stylish and much-loved household name, synonymous with unsurpassed refreshment.

Today, Schweppes continues to innovate and delight with high-quality products from our Mixers, Infused Mineral Waters and Traditional Soft Drinks, which includes our leading Schweppes Lemonade, as well as our Flavoured Mineral Waters and Cordials. Schweppes has a beverage to make every moment sparkle, every time.



J. Scheppe

THE SCHWEPPE'S RANGE



SCHWEPPE'S MIXERS

Schweppes Mixers have always been a firm favourite with Australian beverage connoisseurs. Made with real ingredients sourced from across the world and time tested recipes known to only Schweppes' finest master blenders in Australia, Schweppes has long been renowned as the ultimate choice for those who only mix with the best.



SCHWEPPE'S INFUSED NATURAL MINERAL WATER

With a blend of natural fruit essence and sparkling natural mineral water sourced from Australian springs, Schweppes Infused Natural Mineral Water offers hydration with a perfectly balanced touch of natural fruit essence that is crisp, refreshing, and free from sugar.



SCHWEPPE'S LEMONADE

Schweppes Lemonade is the classic favourite loved by generations. Inspired by the original Schweppes Aerated Lemonade of 1835, its hand crafted recipe is known to only few master blenders. Using a bespoke combination of steeped lemon peels and lime oils, it delivers the clean, crisp taste loved by all.

THE SCHWEPPEES RANGE



SCHWEPPEES TRADITIONALS

Schweppes Traditionals range of classic soft drinks, are made with authentic flavours that take you back to a time of billy-carts and hot summer days. Full flavoured just as they were originally made, Schweppes Traditionals are the iconic flavours that are still loved today as much as they were in your childhood.

SCHWEPPEES FLAVOURED MINERAL WATERS

Enjoy the pure refreshment and flavoursome hydration, Schweppes offer a range of Flavoured Mineral Waters, made using 5% real fruit juice, natural fruit flavours and containing over 60% less sugar than leading full sugar soft drinks.

SCHWEPPEES PREMIUM CORDIAL

Schweppes Premium Cordial offers a burst of flavour for mixed drinks, deliciously refreshing when paired with the Schwepperverscence of a classic Schweppes mixer. Both a staple in every bar and an essential in the home, Schweppes continues to provide inspiration with mixing at its core.



These recipes have been developed by drink experts focussing on the flavour, refreshment and experience that Schweppes delivers. You'll be able to replicate with ease following our simple step-by-step recipe guide, specifically designed with varying levels, so that you can make every moment sparkle, no matter the occasion.



QUICK AND EASY

Designed to be no fuss with a simple twist to each of your favourite Schweppes.



ADD MORE SPARKLE

For when you're looking to mix things up a little more than usual.



FEELING FANCY

For those special occasions when you're keen to experiment or impress your friends and family.

RITUALS



QUALITY ICE

The use of good quality ice is so important. Not only does good quality ice melt slower, it helps keep the sparkle in your beverages, colder for longer.

The more the merrier! Ice keeps ice cold. Get yourself some large moulds or even use some takeaway containers. Fill them up, let them freeze, break them apart and get mixing!



SPICES AND HERBS

Get creative with your spices and herbs when you are looking to flavour match your favourite Schweppes products. Choose fresh and aromatic ingredients to help bring those moments of creativity to life.



GRILLED CITRUS + FRUIT

When you feel like taking your garnishes to a curious new level, why not grill them! It will caramelize the fruit, adding an extra depth of flavour to your drinks. Hosting a BBQ would be the perfect time to put them onto the grill and give them a light level of char. An exciting addition to any Schweppes beverage.

QUALITY INGREDIENTS



SALTS

Adding a pinch of salt will bring your carbonation to life while adding a soft savoury backbone to your moments of creation. Experiment with different flavours and colours, just a pinch at a time.



GRATED CITRUS

Grated citrus zest is a really easy and interactive way of adding layers of complexity to your creation.



COCKTAIL EQUIPMENT

It's easy to make high quality cocktails at home. Get yourself some quality Schweppes ingredients and a cocktail shaker set, including a strainer. Make sure you're shaking with ice that isn't watery and don't forget to get creative with your recipes. The key to a great balanced drink is having all your ingredients work together in harmony. Get yourself a couple of essentials for your at home mixing. A spirit measure and a long handled spoon are a great start to really help transform you into a connoisseur of all things carbonated.

CURIOUS COLLINS

✦ ADD MORE SPARKLE

Ingredients

- 180ml Schweppes Agrum Blood Orange (Chilled)
- 15ml Verjuice

Method

- Add Schweppes and ingredients to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- Orange peel

TIMELESS TIP

Trim yourself a strip of orange peel, and give it a good twist over the top of the drink to release all of the citrus oils.

🕒 QUICK AND EASY

Enjoy the qualities of Agrum chilled over ice with a simple orange peel.

★ FEELING FANCY

Mix up your garnish with a lemon peel and slice of cucumber.



GIMLET

★ FEELING FANCY

Ingredients

- 30ml Schweppes Lime Cordial (Infused- see below)
- 60ml vodka or gin

Method

- Pour the Schweppes Lime Cordial into a sealable container and place in 100g of your preferred spice or herb. Allow it to sit for 4-5 hours with the lid sealed
- Taste before straining it back into the bottle and ensure to label it on the back with your choice of infusion
- Add all ingredients to a cocktail shaker, shake well for ten seconds and double strain into a tumbler full of ice

Glassware

- Stemless wine glass

Garnish

- Lime peel

(Approx. STD drinks 2.0)

TIMELESS TIP

Rosemary, kaffir lime, ginger, clove, star anise and vanilla are all wonderful to use as infusions.

🕒 QUICK AND EASY

A simple long drink with 15mls of Schweppes Lime Cordial added to 150ml of Schweppes Ginger Ale, with lime peel, is a refreshing combo.

✨ ADD MORE SPARKLE

Soda, lime & bitters - mix together 30ml Schweppes Lime Cordial, 3-4 dashes of bitters, 150ml of Schweppes Soda Water and finish with a grilled wedge of fresh lime.

18+ 



SPICE MARKET

★ FEELING FANCY

Ingredients

- 150ml Schweppes Infused Natural Mineral Water with Blood Orange & Mango (Chilled)
- 15ml ginger syrup

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Stemless wine glass

Garnish

- Grated fresh ginger and a coriander sprig

TIMELESS TIP

Ensure you have a good amount of grated ginger to sprinkle over the top, adding to the aromatics of the drink.

🕒 QUICK AND EASY

Change up the garnish with a simple lime peel to add some citrusy aromatics to your drink.

💠 ADD MORE SPARKLE

For the garnish, try a grilled orange wedge. This adds a fun and delicious twist and looks super cool.



BOTANIC GARDENS

✨ ADD MORE SPARKLE

Ingredients

- 150ml Schweppes Infused Natural Mineral Water Lime (Chilled)
- 15ml elderflower cordial

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Tumbler

Garnish

- Edible flower

TIMELESS TIP

This is a fun drink for special occasions. You can add 30ml of your favourite vodka or gin when enjoying cocktail hour. (Approx. STD drinks 1.0)

🕒 QUICK AND EASY

A simple lime twist is all you need for the garnish.

★ FEELING FANCY

Splash in a teaspoon of jalapeno pickle brine and when in season, pair with a cube of mango and a pickled jalapeno slice.

18+ PLEASE DRINK RESPONSIBLY



HARVEST

QUICK AND EASY

Ingredients

- 180ml Schweppes Infused Natural Mineral Water Raspberry (Chilled)

Method

- Add Schweppes to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- Mint sprig

TIMELESS TIP

Keep your mint inside a damp tea towel in the fridge to keep it fresh.

ADD MORE SPARKLE

Up your garnish with an additional lemon peel next to the mint sprig.

FEELING FANCY

For a modern twist, add in 30ml of Rose Vermouth.
(Approx. STD Drinks 0.45)



BERRIED TREASURE

✦ ADD MORE SPARKLE

Ingredients

- 200ml Schweppes Lemonade (Chilled)

Method

- Add the whole can of lemonade to your glass
- Fill with ice and garnish

Glassware

- Tumbler

Garnish

- Mint sprig & blackberries

TIMELESS TIP

Frozen blackberries are great to have on hand when garnishing this drink.



🕒 QUICK AND EASY

Either fresh mint or blackberries.

★ FEELING FANCY

Find your favourite berry flavoured gin and add 30ml to make a delicious cocktail. (Approx. STD drinks 1.0)

SALTED LEMONADE

★ FEELING FANCY

Ingredients

- 150ml Schweppes Lemonade Zero Sugar (Chilled)
- 30ml white grapefruit juice
- 30ml non alc spirit (Optional)

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- White grapefruit peel and a sprinkle of pink salt

TIMELESS TIP

Add in 30ml of your favourite non-alcoholic spirit to this recipe if you're entertaining.

🕒 QUICK AND EASY

A simple twist of white grapefruit.

✨ ADD MORE SPARKLE

Hold off on the non-alc spirit and keep to the grapefruit and salt garnish.



CARBO

✨ ADD MORE SPARKLE

Ingredients

- 150ml Schweppes Soda Water (Chilled)
- 30ml Schweppes Lime cordial
- 30ml passionfruit pulp

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- Lime peel

TIMELESS TIP

Pour the passionfruit last so it cascades through the drink.

🕒 QUICK AND EASY

Omit the passionfruit and keep it classic with Schweppes Lime Cordial and a lime peel.

★ FEELING FANCY

Step this up with a 30ml measure of your favourite spirit and a snap of lemongrass stalk.
(Approx. STD drink 1.0)

18+ 



ZEST & TONIC

QUICK AND EASY

Ingredients

- 150ml Schweppes Tonic Water Zero Sugar (Chilled)
- 15ml Schweppes Lemon Cordial

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- Lemon peel

TIMELESS TIP

The zest of a citrus has so many great flavours and oils, adding to the aromatics in your drink.

ADD MORE SPARKLE

Change the lemon cordial for Schweppes Raspberry Cordial and add 30ml of Limoncello.
(Approx. STD Drinks 0.5)

FEELING FANCY

Change the lemon cordial for Schweppes Raspberry Cordial and add 30ml of cognac. Garnish with a lemon peel and raspberries.
(Approx. STD Drinks 1.0)



TALL TROPICS

QUICK AND EASY

Ingredients

- 180ml Schweppes Lemon Lime Bitters (Chilled)
- 15ml fresh lime juice

Method

- Add all ingredients to your glass
- Fill with ice and garnish

Glassware

- Highball

Garnish

- Two pineapple leaves & a lime peel

TIMELESS TIP

Squeeze your lime juice on the same day you're using it, keep it fresh.

ADD MORE SPARKLE

Remove the pineapple leaves.

FEELING FANCY

Change up the fresh lime juice for grapefruit juice. Garnish with a rosemary sprig and grapefruit peel.



SPICE & SPARKLE

QUICK AND EASY

Ingredients

- 180ml Schweppes Natural Mineral Water Orange & Mango (Chilled)
- Chilli salt rim

Method

- Rub a piece of citrus to wet the rim of the glass and roll it on a plate of chilli salt
- Add Schweppes, fill with ice and garnish

Glassware

- Highball

Garnish

- Lemon peel

TIMELESS TIP

A zest of seasonal citrus will add aromatics and flavour to your drinks, perfect with a pinch of salt.

ADD MORE SPARKLE

When in season, slice a piece of rockmelon and sprinkle with chilli salt.

FEELING FANCY

Add in 30ml of your favourite white vermouth and a slice of rockmelon with chilli salt.
(Approx. STD Drinks 0.5)



GRATE MOMENTS

✨ ADD MORE SPARKLE

Ingredients

- 150ml Schweppes Natural Mineral Water Blood Orange & Passionfruit (Chilled)
- 30ml passionfruit pulp

Method

- Add Schweppes, fill with ice, drizzle passionfruit and garnish

Glassware

- Highball

Garnish

- Grated nutmeg

TIMELESS TIP

For best results, use a microplane to grate whole nutmeg over the drink rather than using pre ground nutmeg.

🕒 QUICK AND EASY

Change up the garnish for lime peel instead of the grated nutmeg.

★ FEELING FANCY

Add both lime peel and grated nutmeg with a 30ml measure of your favourite Italian style aperitif.
(Approx. STD drinks 0.6)

18+ 



RASPBERRY FLOAT

QUICK AND EASY

Ingredients

- 150ml Schweppes Traditional Raspberry flavoured soft drink Zero Sugar (Chilled)
- 3 scoops vanilla ice cream

Method

- Add Raspberry Zero to your glass
- Add three big scoops of ice cream into the glass

Glassware

- Retro, diner style ice cream glass or large highball

Garnish

- Multi coloured sprinkles

TIMELESS TIP

Ensure your Schweppes is super chilled before adding the ice-cream.

ADD MORE SPARKLE

Change up the ice cream for lemon sorbet and grate lime zest instead of sprinkles.

FEELING FANCY

Swap in boysenberry ice cream and grate lemon zest with a couple of large mint leaves.



GARDEN VARIETY

✨ ADD MORE SPARKLE

Ingredients

- 180ml Schweppes Traditional Pink Lemonade flavoured soft drink Zero Sugar (Chilled)

Method

- Add Schweppes, fill with ice and garnish

Glassware

- Stemless wine glass

Garnish

- Basil sprig and cracked pepper

TIMELESS TIP

Keep basil leaves in a damp tea towel in your fridge to keep them fresh.

🕒 QUICK AND EASY

Change up the garnish for a simple lemon peel instead of the basil and pepper.

★ FEELING FANCY

Keep the basil and pepper and add in a 30ml measure of your favourite Australian vermouth.
(Approx. STD drinks 0.45)

18+ 



CHEERS!

