

Insights for Re-Opening

Tuesday 16th March





Agenda

- Context:
 - Consumer confidence is building for On Trade Re-Opening
- State of the Nation:
- What's happened to the Beer & Cider Category?
- Key Focus Areas for Re-Opening:
- The importance of Safety, Communication & Customer Experience
- Countdown to Re-opening:
 - 4 Week Plan
 - 7 Day Plan

Who Are Molson Coors

WHO WE ARE







WORK FOR MOLSON COORS IN THE UK & IRELAND







No.1



No.1

CASK ALE SUPER PREMIUM







CIDER SUPPLIER

Source: *CGA OPM MAT data to 13/07/2019.



Meet The Team



Phil Langley
National Account
Manager
Regional Brewers



Maria Probert
National Account
Executive
Regional Brewers



Georgina Green
Category Manager
Route To Market



Consumer Confidence







of GB consumers agree that they "can't wait to go out again"

26% of GB consumers strongly agree with this statement Only 18% disagree





Given the pent-up demand for out of home eating and drinking out experiences, over half the population predict they will revisit reopened venues in the first few weeks

Of GB stated they would return to a venue within the first few weeks of it reopening

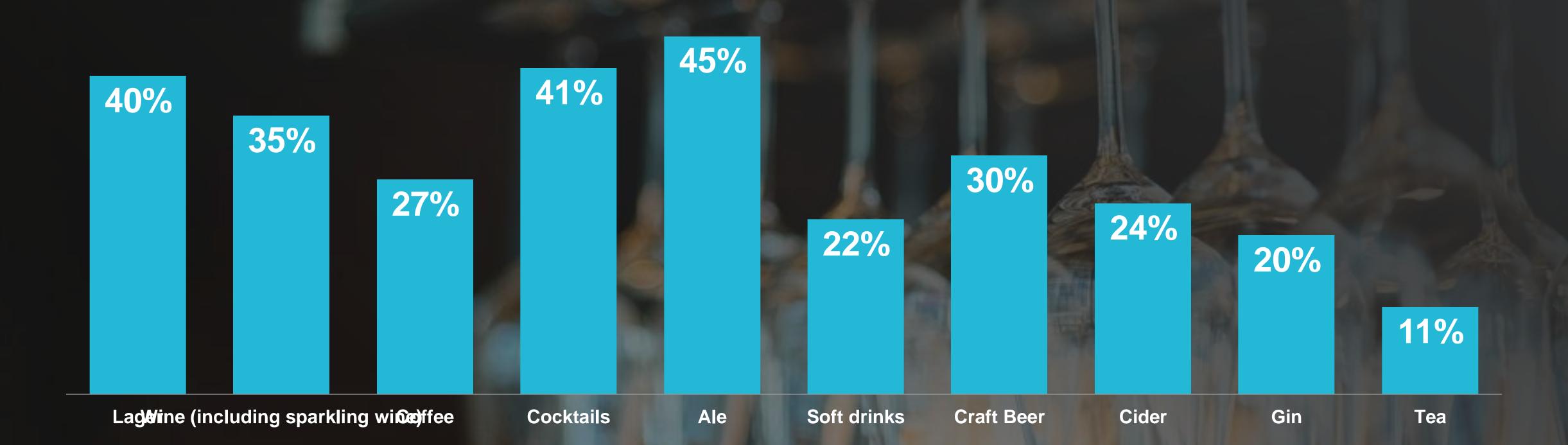




Serves that are difficult to recreate at home, such as cocktails and ale, have been missed the most by consumers who typically drink them out

Proportion of typical category drinkers who are most looking forward to drinking this category out again:

(e.g. 40% of typical OOH lager consumers are most looking forward to drinking lager out again)







It's essential venues continue to demonstrate that they are COVID-secure, with 34% of consumers feeling comfortable to visit these venues without a vaccine

Of GB already feel comfortable visiting COVID-secure venues without a vaccine

45% amongst 18-34 year olds 35% amongst 35-54 year olds 23% amongst 55+ year olds

State of the Nation



GB On Trade Draught Beer & Cider 2020 Snapshot

Draught Beer & Cider was worth £5.4 billion in the On Trade in 2020, down 57.2% year on year.

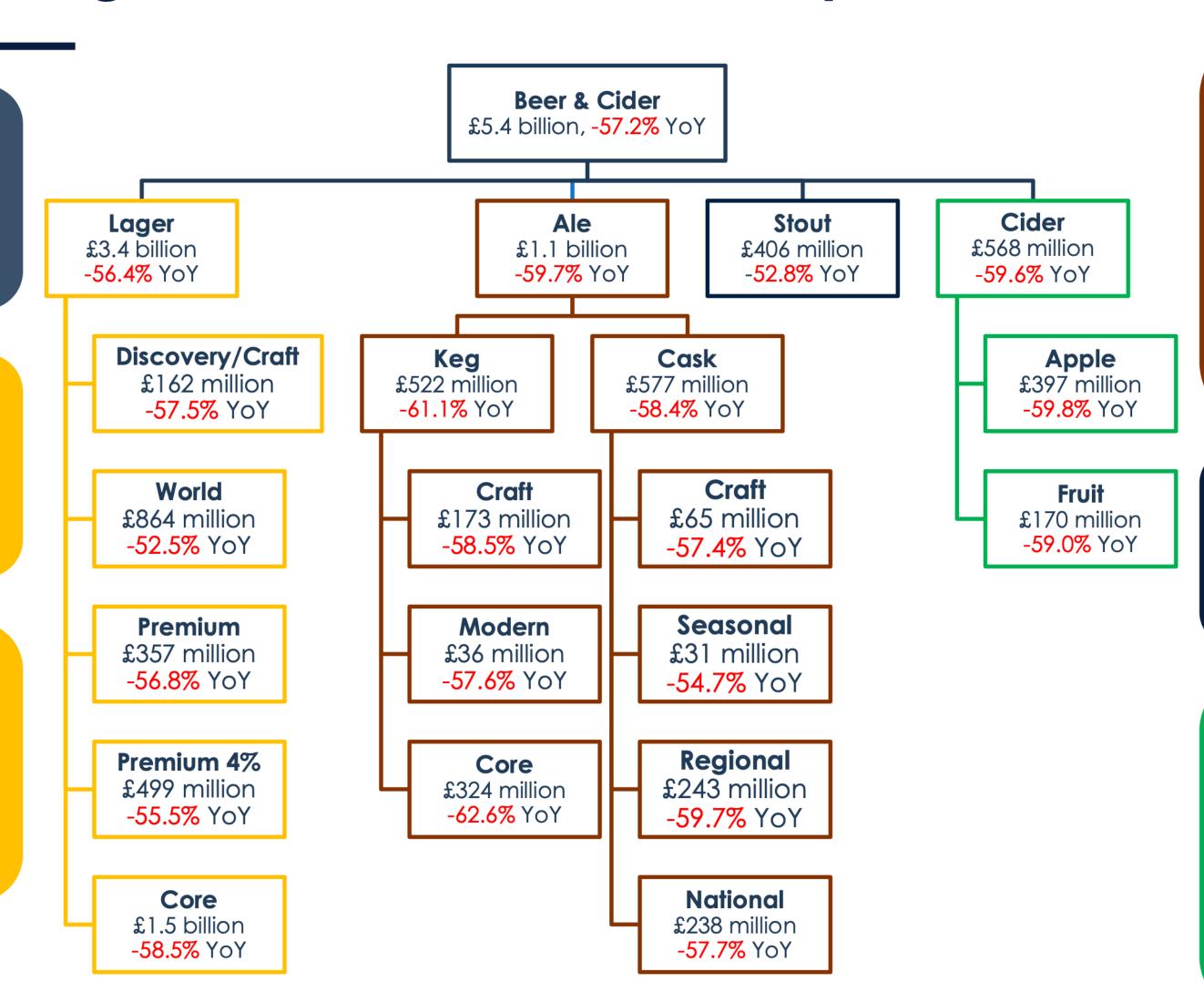
This is a decline of £7.3 billion retail sales value vs. 2019.

Getting your Lager range right is critical – it's the largest sector of the Draught Beer & Cider category with a 62% share.

Its category share increased in 2020 by +1.1% pts to 61.9%.

A winning Lager range will have the right mix of brands from across the different sectors – Core delivers nearly half of all sales, whilst Premium 4% & World are the best performing sectors which offer a premiumisation opportunity.





Ale is the 2nd biggest sector of the Draught Beer & Cider category, split relatively evenly between Keg and Cask formats.

Within Keg, it's the newer Modern Keg & Craft Keg sectors that have continued to be the best performers, whilst the Cask category as a whole has been relatively robust following a challenging few years.

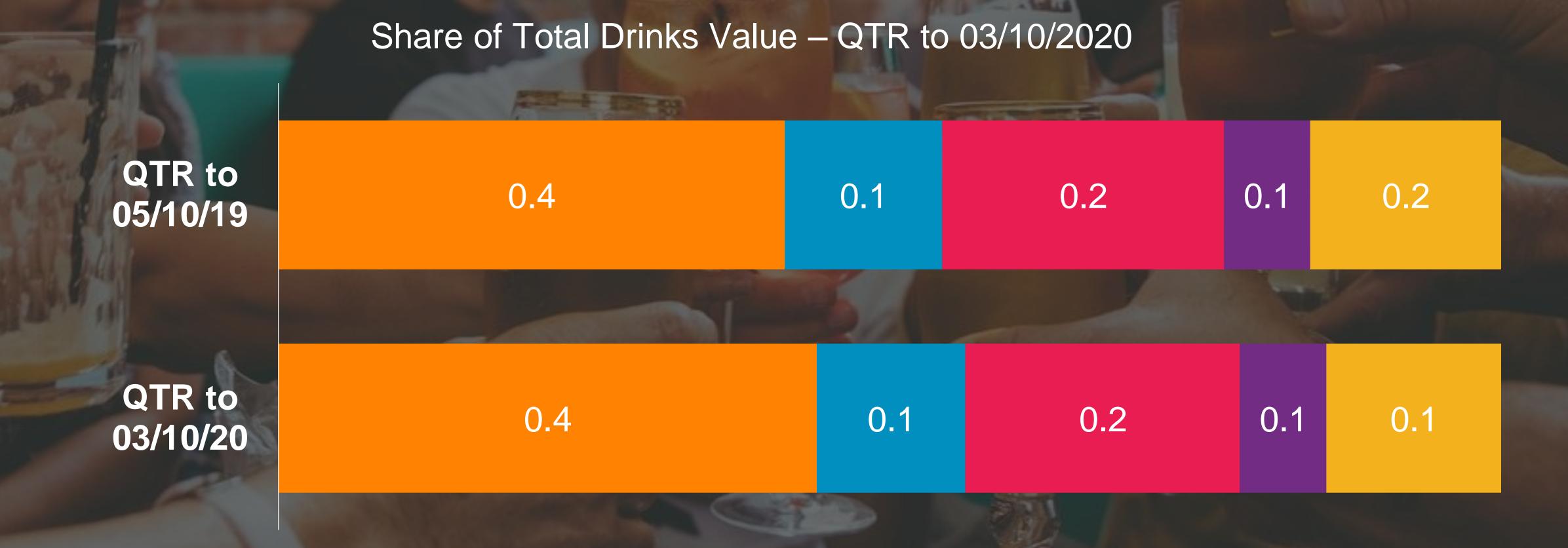
Stout is a mainstay on the bar and has grown in importance during 2020. Its category share has increased by 0.7% pts to 7.5%.

Cider is the 3rd biggest sector of the Draught Beer & Cider category, delivering 10% of sales. Its share has dropped by 0.6% pts in 2020 to 10.4%. Apple Cider continues to be a mainstay on the bar and delivers 70% of all Draught Cider sales.

Source: CGA data for Total GB On Trade, 52 weeks ending 26/12/20 – Draught Beer & Cider Sales £ and Year on Year % Growth/Decline.

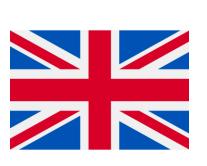
Following "Lockdown 1" we saw Beer steal significant value share from Spirits & Soft Drinks as consumers reached for Draught formats that cannot be replicated at home





Core Lager remained the most valuable sub category, however it did lose share as drinkers trade up into more premium categories. World lager was the biggest winner, with Premium 4% also gaining share.

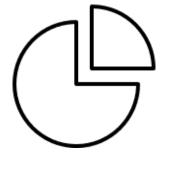














972,164

-33.0%



(-0.6pp)





292,783

-31.7%

14.0%

(+0.1pp)



P10 2020

224,588

-32.7%

10.7%

(-0.1pp)



499,895

-29.2%

23.8%

(+0.9pp)



99,239

-34.0%

4.7%

(-0.1pp)



8,889

-44.9%

0.4%

(-0.1pp)











Key Focus Areas For Re-Opening



Key Focus Areas for Re-Opening:

SAFETY FIRST



Educate your guests regarding what to expect at your outlet(s) and reassure them that their safety and wellbeing is being taken care of. Safety continues to be a key concern for consumers, so you cannot do too much to offer reassurance to existing and potential guests.

DRIVING FOOTFALL



Give people reasons to visit and adapt your offer to unlock new occasions. Reasons to visit could include championing existing events and/or running promotions to encourage people to visit at quieter times.

MAXIMISING SPEND



Think creatively to ensure that opportunities to allow guests to spend are maximised. Examples could include having a takeaway offer, optimising menu features, running offers which encourage trade up and/or drinks & food matching etc.

MEMORABLE EXPERIENCES



Making the best of the new rules & restrictions and delivering exceptional service and creating a memorable experience – we've seen some great examples of this, including creative use of outdoor spaces and PPE for staff.



ADAPTING YOUR OFFER 💥



Adjusting to people's different working patterns and challenges around consumer confidence can enable you to unlock new opportunities – examples include opening earlier in the day to compensate for lost late-night trade and creating working spaces for those wanting a change of scenery.

RANGING

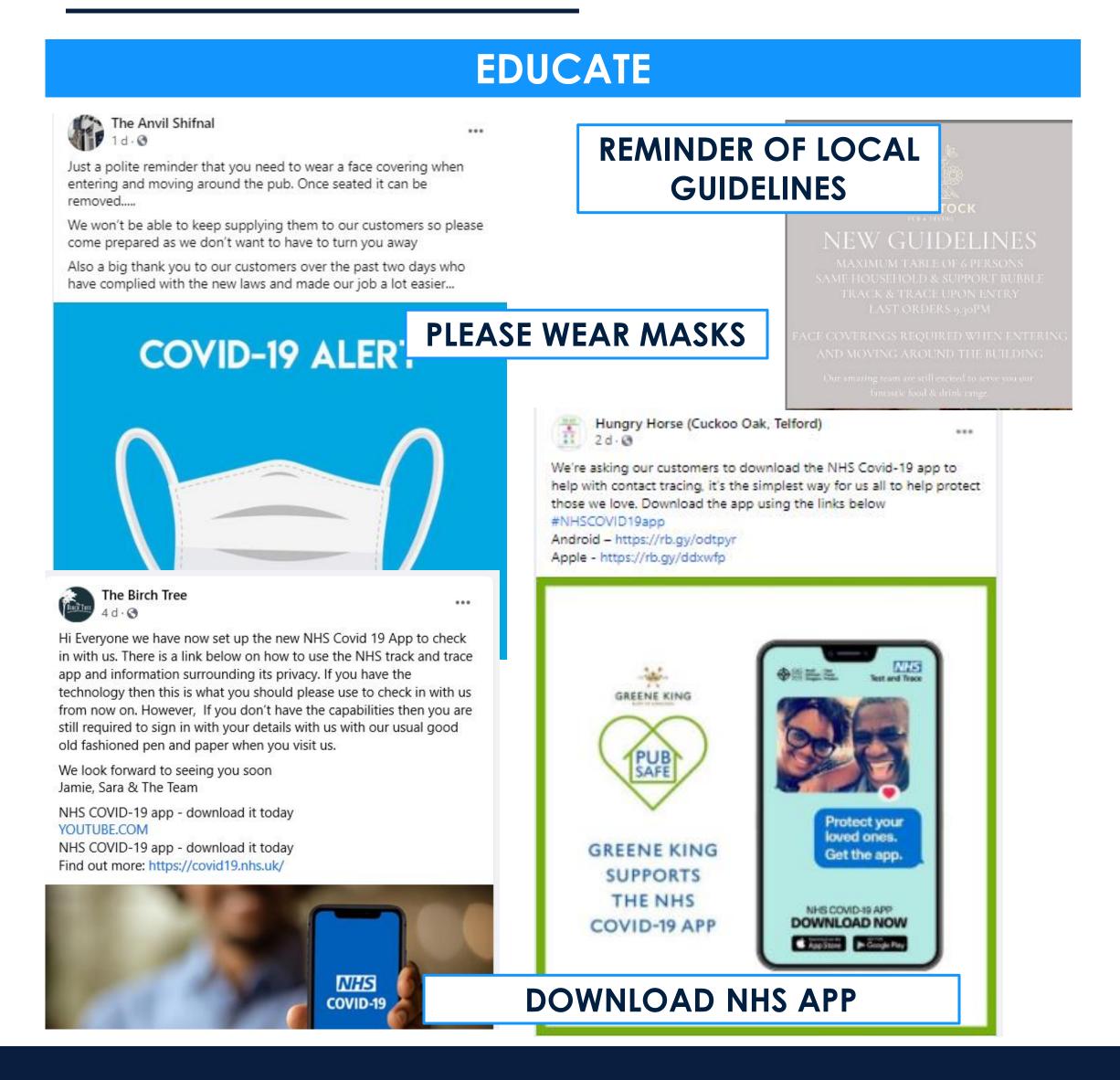


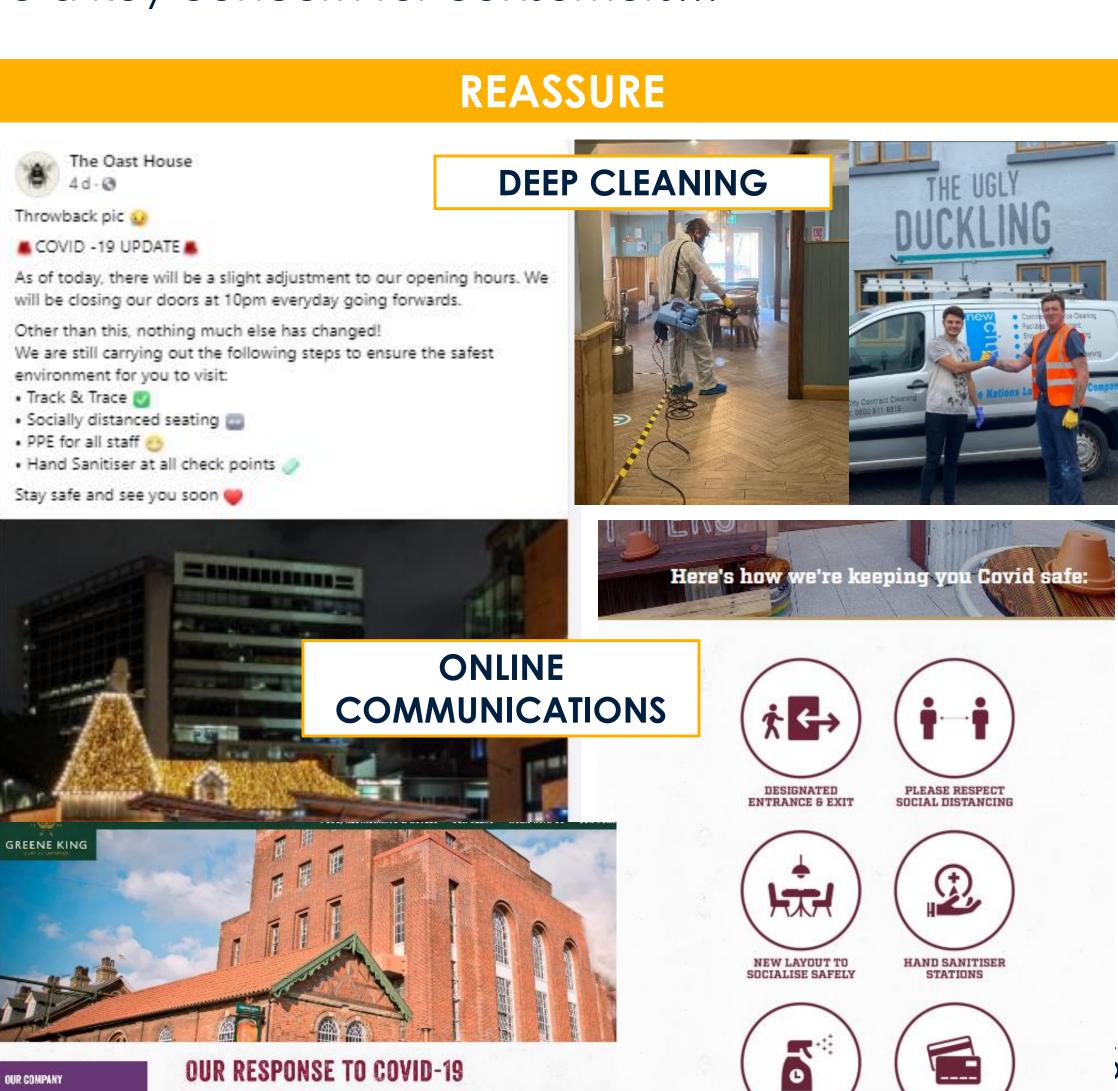
With trade levels likely to be much lower than usual due to restrictions ranges should reflect that. Ranging appropriately from the start will deliver better quality for drinkers and reduced wastage leading to better margins for you. Customers anticipate smaller 15 ranges given the complexity surrounding re-opening

Safety First

Educate your guests regarding what to expect at your outlet(s) and reassure them that their safety and wellbeing is being taken care of. Safety continues to be a key concern for consumers...

OUR HISTORY





ENHANCED CLEANING

EVERY 60 MINUTES

PAY BY CARD

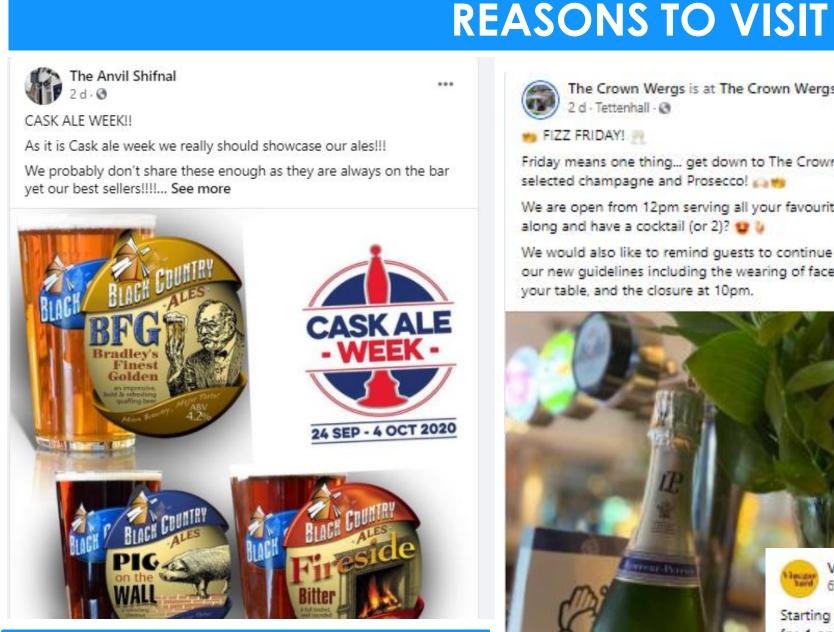
Pubs across the UK closed their doors for more than 100 days in 2020, from 20 March until 4

July and overnight our business came to almost a complete standstill with the vast majority of

our teams furloughed.

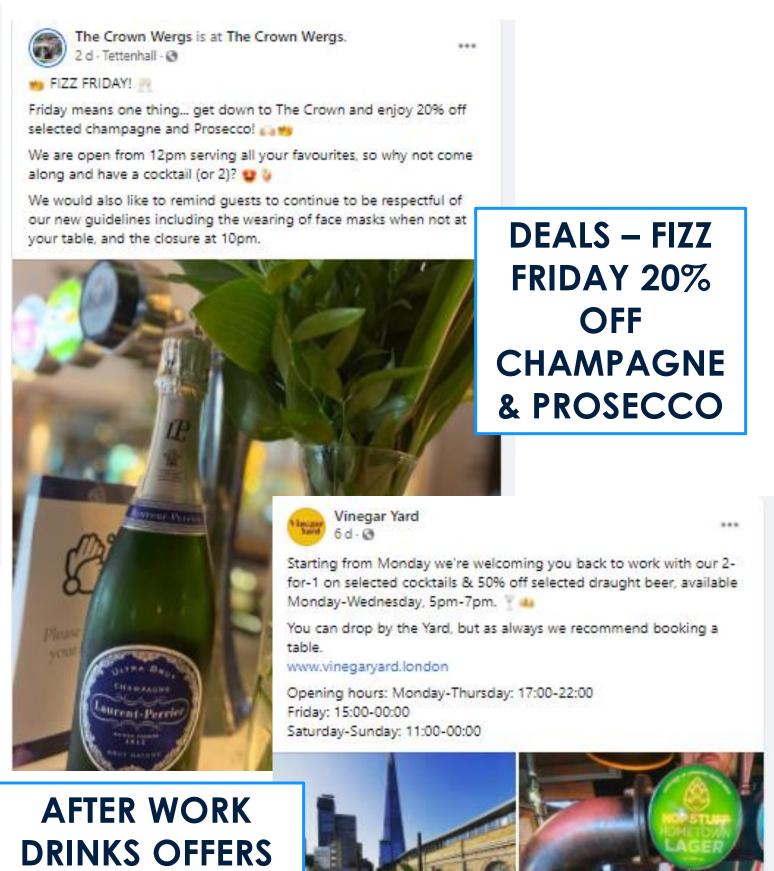
Driving Footfall

Give people reasons to visit and adapt your offer to unlock new occasions...

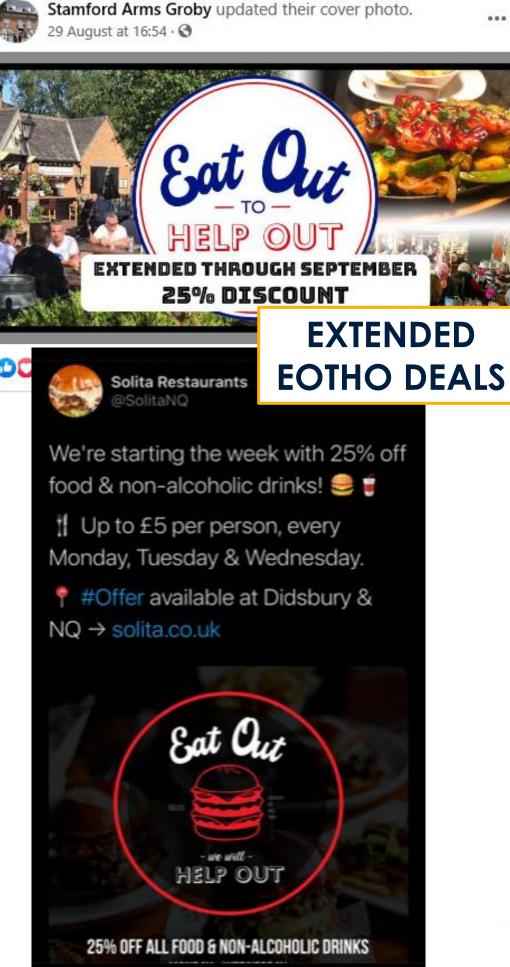


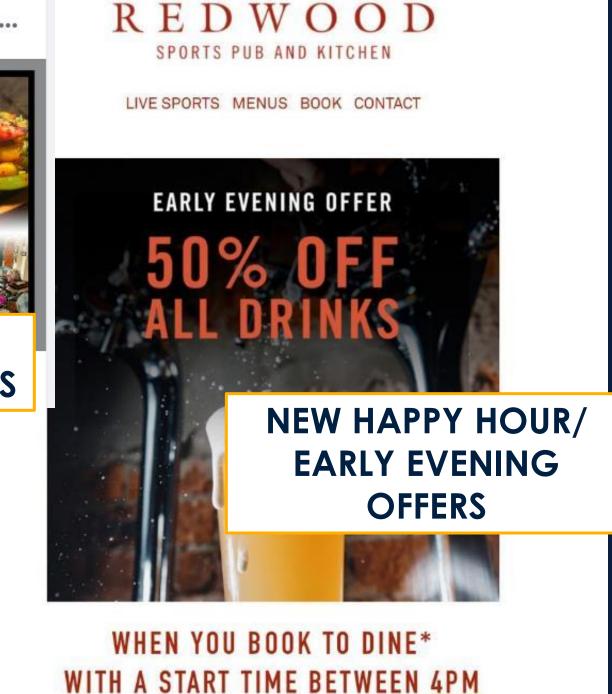
SUPPORTING OCCASIONS – CASK ALE WEEK

MOLSON COORS beverage company



NEW OCCASIONS





VIEW MENUS

- 6.30PM

MONDAY - FRIDAY.

FROM 24TH SEPTEMBER.

Maximising Spend

Think creatively to ensure that opportunities to allow guests to spend are maximised. Examples could include having a takeaway offer, optimising menu features, offers to drive spend, food matching etc.



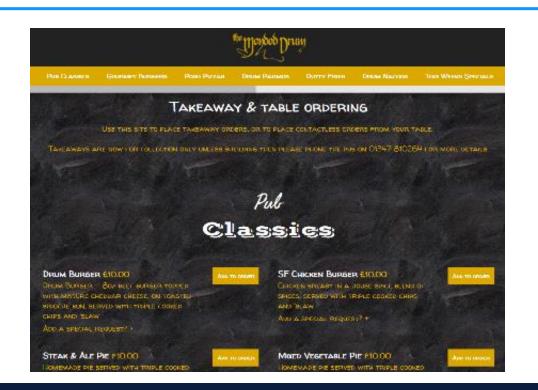




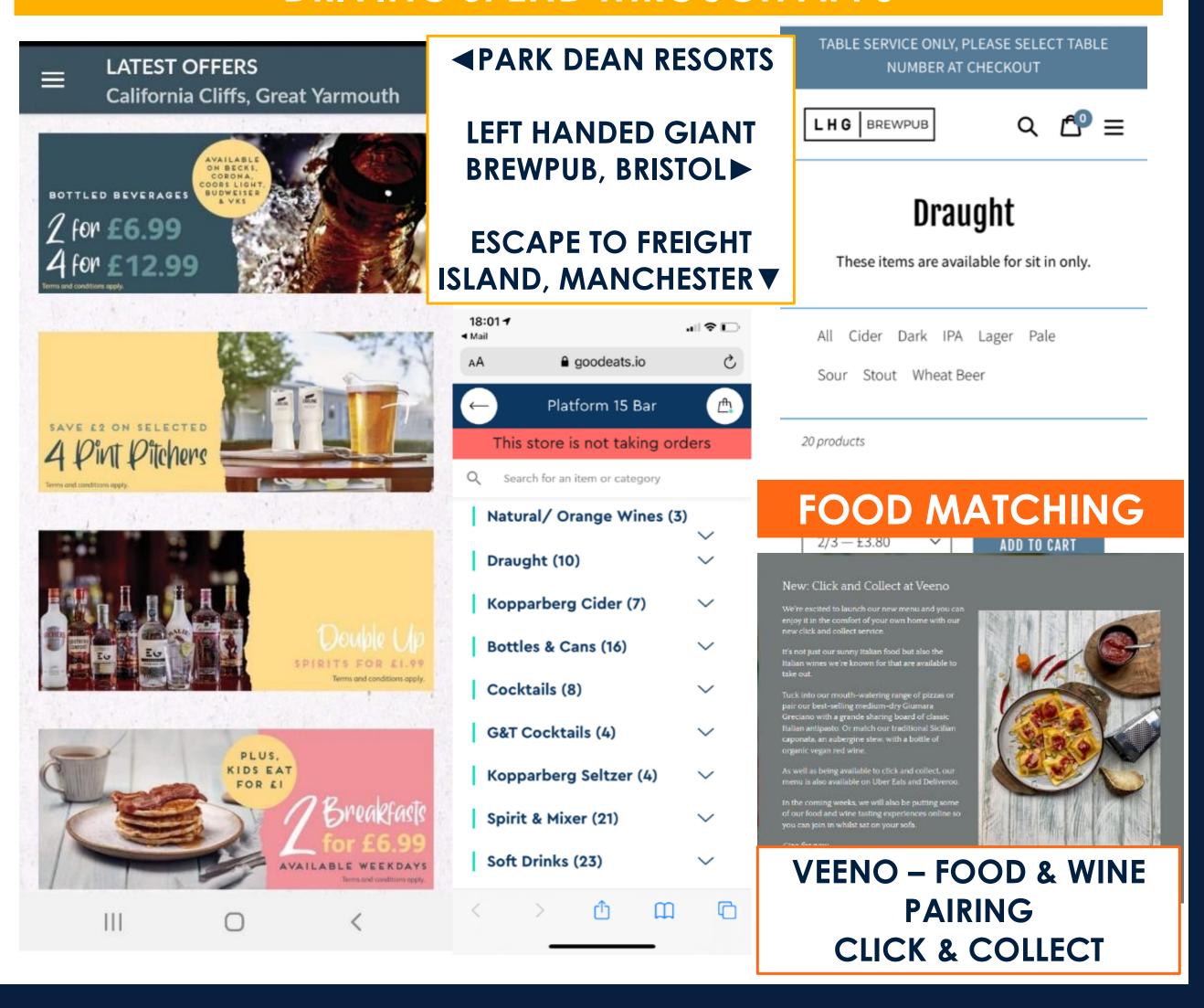
PREMIUM COUNTRY PUBS
CALL & COLLECT SERVICE
STARTING MONDAY 5TH
OCTOBER



MENU CHANGED TO FACILITATE TAKEAWAY - EVERYTHING MADE IN 20MINS. COVERS GONE FROM 80 PRE-COVID IN THE RESTAURANT TO 320 PER WEEK.



DRIVING SPEND THROUGH APPS



Memorable Experiences

Making the best of the new rules & restrictions and delivering exceptional service – great staff can make all the difference!

OUTDOOR SPACES



BOWLING GREEN CONVERTED TO

MARQUEES & SEATING. RED LION, STOCKTON **HEATH – MARSTONS**

PUSH BACK FROM **BOWLERS, BUT THIS IS DELIVERING MORE VALUE** THAN BOWLERS (WHO **BROUGHT OWN DRINKS** WITH THEM!)



Stamford Arms Groby

Fancy a nice big Sunday Roast today in one of our special outside

dining pods? Just pop down, we have a few available, or call us on

Sunday lunches served until 5pm today, also available pizzas, tapas and





INNOVATION



STAFF PPE

INCEPTION GROUP HEATED OUTDOOR BENCHES WHITE RABBIT - OXFORD (DRAGON BENCH) **SELF DISPENSE** EDINBURGH CORN EXCHANGE **E BAR**

Adapting Your Offer

Adjusting to the new trading hours, consumers working patterns and challenges around consumer confidence can enable you to unlock new opportunities...

ADAPTED OFFERS

Back To Stories

The next three restaurants lined up for Community Kitchen on the Square are...



The ever changing, alfresco pop-up restaurant is keeping us on our toes



COMMUNITY KITCHEN ON THE SQUARE – MANCHESTER.

PROVIDES A POP-UP SPACE FOR LOCAL BUSINESSES. WEEKLY-CHANGING, 3-4 DAY TAKEOVERS ALLOWING RESTAURANTS WITH LIMITED OUTDOOR SPACE OF THEIR OWN TO POP UP AND SAFELY SERVE THEIR FANTASTIC FOOD TO THE WIDER COMMUNITY. ALL DINERS RECEIVE TABLE SERVICE TO REDUCE CLOSE CONTACT AND AID SOCIAL DISTANCING.

WORKING SPACES



BREWHOUSE & KITCHEN

WORKING SPACE
AVAILABLE
WFI, POWER OUTLETS
& PRINTING
AVAILABLE





BOOK YOUR WORK PASS

DUCIE STREET WAREHOUSE MANCHESTER

BOOK A WORK PASS, UPFRONT COST DEDUCATBLE FROM FOOD & DRINK IN OUTLET

WORK at Ducie Street Warehouse offers a relaxed, comfortable, co-working space, with a selection of food and drink available from Counter, and a range of options to suit all; either a freelancer or larger company looking to help ease the pressures of working from home for the team.

Day Pass - £12pp, this includes £10 credit on all items at Counter (inc wine/beer & take home items)

Weekly Pass - £50pp, this includes £10 credit per day on all items at Counter (inc wine/beer & take home items).

Anyone with a pass will have access to bottomless filter coffee/tea/water - all included.

Daily passes run: Mon - Fri; 8am-10pm Week passes run: Monday to Friday

Credit must be used on the day and cannot be carried over to another session.

Booking is NOT essential, just turn up!

There's no need to book unless you're looking at bringing along a group of more than 6 friends, (space is first come first served). We also have meeting and small event facilities – for all enquiries please contact:

TRADING TIMES

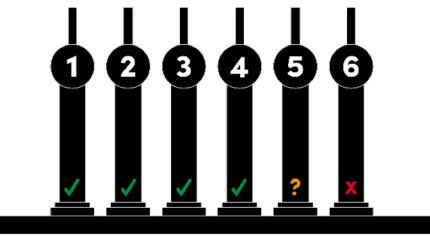


NORDIE, LEVENSHULME OPENING EARLIER IN WEEK TO COMPENSATE FOR LOST LATE-NIGHT TRADE

Ranging

Top Tips for choosing a successful Draught Beer & Cider Range:

1. Match range size to available throughputs



2. Ensure you have the right balance across your range

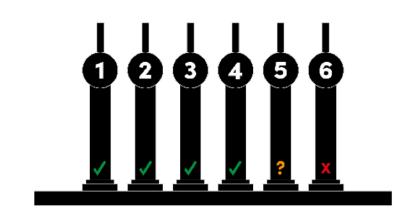


3. Back the most popular brands which have broad appeal





1. Match range size to available throughputs



- Choosing the right number of draught beer & cider brands to stock is a
 critical part of ensuring great quality. Too many brands on the bar
 means beer & cider is on sale for too long, which ultimately means higher
 wastage, reduced margins and/or lower quality for your guests
- You should aim to be selling a minimum of 1 x keg per week for all draught keg beers & ciders, whilst for Cask Ales, the live & fresh nature of the product means that they should be on sale for a maximum of 3 days if you're selling firkins, this means your rate of sale needs to be 24+ pints per day for every cask brand on the bar
- Since it's expected that trade will be lower than normal at the point of reopening,, you should adjust your range size accordingly





COMMUNICATION

UNDERPINNING ALL OF THIS IS COMMUNICATION

Communications to customers need to reassure but also encourage optimism.

Consider communication across all areas – Online, Outside Outlet & Inside Outlet

3 Tips For Communicating With Customers

- 1. Reassure If you are going to all the effort of putting these measures in place tell your customers about it! Demonstrate the rules and reassure them in a simple way
- Reassess Be clear about your offer including any recent changes e.g. takeaway
 delivery options
- 3. Reignite -Give them hope! Remind people what they love about your pub and inspire them to come back!



Summary



Summary

- After a tough year people are excited to get back to pubs, with many looking to return as soon as they can!
- There is pent up demand for drinks that cannot be recreated at home i.e. draught beer & cider
- Previous investment in safety & cleaning measures has not been wasted! Many people feel comfortable visiting covid secure venues even without a vaccine, due to the precautions put in place last year
- Safety is still the #1 priority for consumers, but should not be your only focus
- It is likely that you will have had to adapt your offer, really consider how you can maximise this to deliver the biggest returns with in restrictions... this will mean making the most of outdoor areas & new technologies
- When ranging customer experience & quality should be prioritised over an extensive range.
- Communication underpins everything, use every opportunity to keep customers informed e.g. opening times, booking processes, safety procedures & events!





