



SWEETBIRD®

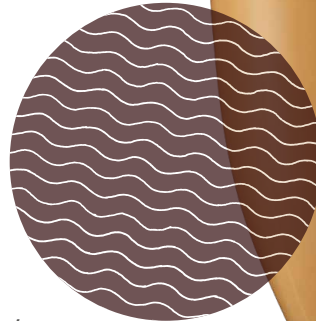
Flavour Focus:

Coffee Shop

Coffee is at the core for most of our customers, so we've taken the time to look at the coffee shop offering as a whole and suggest ways Sweetbird can work harder for you. We've collated the most coffee complementing syrups to enjoy over the coming months, a seasonal cappuccino for St. Patrick's Day and a full coffee shop menu with recipes that take you from morning through to night, cocktails included. We've also interviewed a Bristol based cafe chain who introduced late-night opening hours and cocktails to inspire you.

Get involved on social media - Follow #SweetbirdFlavourFocus, share your drink creations and tag us @hellosweetbird

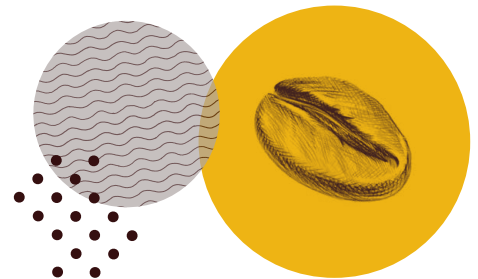
recipes 12oz drinks (except shaken cocktails)



Classic Coffee Combinations...

There's a Sweetbird syrup for every season and every drink. Our experts have selected the very best syrup flavours to pair with coffee for springtime. Try adding a couple of these to your coffee menu, either listed as a finished drink or an optional extra syrup shot...

- Caramel
- Vanilla
- Hazelnut
- Amaretto
- Butterscotch
- Cinnamon
- Coconut
- English Toffee
- French Vanilla
- Fudge
- Honeycomb
- Irish Cream
- Salted Caramel



Irish Cream Cappuccino with Gold Dust & Pot of Gold

- Double espresso
- 2 pumps Irish Cream syrup
- Steamed milk
- Zuma Gold Dust shaker
- Golden Balls topping

perfect for St. Patrick's Day - March 17th!

1. Add double espresso and syrup to cappuccino cup
2. Top with foamed milk
3. Serve with dusting of Gold Dust and shot glass of Golden Balls on the side



@hellosweetbird

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Open all Hours...



We've curated all the recipes on this page and the next from just the ingredients listed below, proving you can run the smallest coffee shop from day-to-night without having to invest in hundreds of products & ingredients...



Stock these products:

- Sweetbird Vanilla syrup
- Sweetbird Caramel syrup
- Sweetbird Amaretto syrup
- Sweetbird Raspberry purée
- Zuma Original hot chocolate
- Cosy Breakfast tea
- Cosy Jasmine Green tea

Buy these ingredients:

- Milks (include dairy-free)
- Coffee
- Ginger ale
- Orange juice
- Cranberry juice
- Sparkling water
- Lemons & limes
- Vodka
- Orange liqueur
- Coffee liqueur

Invest in:

- Coffee Machine
- Grinder
- Cocktail Shakers
- Cups & glassware



☐ Morning

The Classics...

- Orange juice
- Cranberry juice
- Espresso
- White Americano
- Breakfast Tea
- Jasmine Green Tea

Flavoured Latte

- 2 pumps Caramel / Vanilla / Amaretto syrup
 - Double espresso
 - Steamed milk
1. Add double espresso & syrup to cup
 2. Top with steamed milk

☐ Day

Raspberry Hot Chocolate

- 2 pumps Raspberry purée
 - 1 scoop Zuma hot chocolate
 - Steamed milk
1. Add hot chocolate & splash of hot water to cup and mix into a paste
 2. Add purée & stir into paste
 3. Top with steamed milk, stirring as you pour

Pink Soda

- 2 pumps Raspberry purée
 - Sparkling water
 - Lemon
 - Mint
1. Add purée & squeeze of lemon juice to glass
 2. Top $\frac{3}{4}$ full with sparkling water & stir well
 3. Add ice cubes to fill
 4. Garnish with sprigs of fresh mint & lemon slices

Italian Almond Tonic

- Ice
 - Double espresso
 - 2 pumps Amaretto syrup
 - Ginger ale
1. Add ice, espresso and syrup to cocktail shaker & shake vigorously
 2. Fill glass with ice & top $\frac{3}{4}$ full with ginger ale
 3. Strain in the shaken espresso mix & serve

Caramel Mocha

- 2 pumps Caramel syrup
 - 1 scoop Zuma hot chocolate
 - Double espresso
 - Steamed milk
1. Add syrup, espresso and hot chocolate to cup and mix together.
 2. Top with steamed milk, stirring as you pour



If you see a play button next to a recipe visit YouTube to watch the how-to-make video.

Go to next page for 'night' cocktails & mocktails! 

Find hundreds of inspired recipes at sweetbird.com



Many cafes across the UK are following suit of the late-night cafe cultures around the world - extending their opening hours and offering. Bristol-based Grounded Cafe Bars have been opening late for many years and introduced cocktails to their menus last year. We caught up with Marketing Coordinator Florence Richardson to find out why...

What made you decide to introduce cocktails at Grounded? We have been opening in the evening since 2009, offering live music and quiz nights, but wanted to boost our evening sales. We decided to introduce a cocktail offering to compliment the seasonal food and local beers, ciders and wines that we were serving.

Do you think this was a successful move? Absolutely! We rolled cocktails out over all of our eleven sites in Bristol and Wiltshire, and they have caused an obvious upturn in evening sales. They return high profit margins, and our two for £10 deal is a real hit with customers! The staff have been trained to make the cocktails to a high standard using premium ingredients and we devise new additions to our cocktail menu regularly.

What were the biggest challenges you faced? Getting people to change their perception of Grounded from a family friendly café to a buzzing bar was a challenge, but our new cocktail offering has definitely helped with this. With our open mic nights and new cocktail menus, evenings at Grounded are always lively!

Find us
at LCF!



Visit our stand at London Coffee Festival this year to try lots of delicious Sweetbird recipes and meet the people behind the brand.

Stand T08, 28th - 29th March
Truman Brewery, Brick Lane

🕒 Evening

Espresso Martini

- Ice
 - 2 pumps Vanilla syrup
 - 30ml vodka
 - 25ml coffee liqueur (optional)
 - Double espresso
 - Zuma hot chocolate & coffee beans to garnish
1. Add ice cubes to martini/ coupette glass to chill glass
 2. Add ice, syrup, espresso, vodka, coffee liqueur to cocktail shaker then shake vigorously for 30 seconds
 3. Remove ice from glass, then strain drink into chilled glass
 4. Garnish with dusting of hot choc and coffee beans

Hugging on the Beach

- 50ml Orange juice
 - 50ml Cranberry juice
 - 2 pumps Raspberry purée
 - Lime
 - Sparkling water
1. Fill highball glass with ice
 2. Add orange juice, cranberry juice, purée and lime juice over ice
 3. Top with sparkling water and stir really well
 4. Garnish with lime wheel

Cosmopolitan

- Ice
 - 20ml orange liqueur
 - 45ml vodka
 - 50ml cranberry juice
 - 10ml lime juice
1. Add ice cubes to martini/ coupette glass to chill glass
 2. Add all ingredients to cocktail shaker then shake vigorously for 30 seconds
 3. Remove ice from glass then strain drink into chilled glass and serve

Raspberry Mule

- 2 pumps Raspberry purée
 - 35ml vodka (optional)
 - Ginger ale
 - Lime
1. Fill highball glass with ice
 2. Add purée, vodka and squeeze of lime juice.
 3. Top with ginger ale, stir well and garnish with lime wheel

Blushin' Russian

- 2 pumps Amaretto syrup
 - 25ml Coffee liqueur
 - 25ml Vodka
 - 100ml whole milk
1. Add ice cubes to martini/ coupette glass to chill glass
 2. Add all ingredients to cocktail shaker then shake vigorously for 30 seconds
 3. Remove ice from glass then strain drink into chilled glass and serve

Raspberry Nojito

- 2 pumps Raspberry purée
 - 50ml Cranberry Juice
 - Mint
 - Limes
 - Sparkling water
 - Crushed ice
1. Muddle handful of mint leaves & lime wedges with purée in bottom of highball glass
 2. Fill to ¾ full with crushed ice
 3. Add more mint leaves then pour cranberry juice & sparkling water over ice
 4. Fill glass with crushed ice and top with sparkling water
 5. Stir well and crown with more crushed ice
 6. Garnish with loads of fresh mint and lime slices

Find hundreds of inspired
recipes at sweetbird.com