



SWEETBIRD®

Flavour Focus:

Summertime Serves

Summer is the perfect time to add some deliciously refreshing drinks to your menu. Our Sweetbird flavour experts have selected the best recipes to entice customers throughout those hot summer days. We've focussed on two thirst-quenching rhubarb drinks made with our new rhubarb syrup. There's also more iced drink recipes, festival favourites and a Father's Day coffee frappé to treat all the Dad's out there!

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all recipes 12oz drinks

Reel them in with Rhubarb

A quintessentially British ingredient, Rhubarb is increasingly popular in flavoured drinks. Whilst equally delicious in hot chocolate for winter, try the two vegan cold options below for a perfectly balanced sharp and sweet sip on a hot summer's day.



Rhubarb Lemonade (ve)

- Lemon smoothie
 - 2 pumps Rhubarb syrup
 - Still/sparkling water
 - Ice
1. Fill glass to ⅓ with lemon smoothie
 2. Add syrup
 3. Add still or sparkling water to ¾ full and stir
 4. Add ice cubes to fill and serve

Rhubarb & Custard Frappé (ve)

- Ice
 - Sweetened soya milk
 - 2 pumps Rhubarb syrup
 - 1 scoop Vanilla frappé
1. Fill glass with ice
 2. Top with sweetened soya milk
 3. Add contents to blender jar
 4. Add the syrup and frappé
 5. Put the lid on tightly and blend until smooth



The wonderful balance of sweet and sharp, Sweetbird's new Rhubarb syrup is made in Bristol using British sugar and real rhubarb juice. Perfect for adding some delicious rhubarb flavour and pinkness to drinks.



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Festival Favourites



Glastonbury Festival (the biggest festival in the world) takes place at the end of this month and it's got us thinking about the most popular drinks to serve at festivals and outdoor events. Whether it's staying hydrated, getting a caffeine fix or sipping a cocktail in the sunshine, Sweetbird's got you and your customers covered all day everyday...

8am: Wake up and smell the coffee

For a caffeine fix to start to the day, offer customers a flavoured latte or iced latte. We suggest stocking the most popular flavours for coffee; **Caramel, Hazelnut, Vanilla, Gingerbread and Salted Caramel**. These flavours are all available as sugar-free too!



11.30am: Rejuvenate with a fruit smoothie



Sweetbird Smoothies are the easiest way to delicious fruit smoothies at festivals. They require ambient storage until opened - perfect for not taking up too much fridge space or requiring lots of fresh fruit. Simply blend with ice and water.

3.30pm: Stay hydrated!

Sweetbird Iced Teas and Lemonades are the perfect afternoon refreshment. Even simpler than smoothies, just mix a few pumps (3 for Iced Tea, 4 for Lemonade) with still or sparkling water and pack with ice and fresh fruit. Wonderfully refreshing for your customers and incredibly profitable for you.



7pm: Time for cocktails

Festival goers are there for a party so it's prime time to offer cocktails. Be creative and utilise products you're already stocking for other drinks. We suggest having a small list of cocktails on offer with a couple also available alcohol-free. Add 50ml Strawberry smoothie, 25ml vodka and a squeeze of lemon juice to a tall glass full of ice. Top with soda water, stir and garnish with a fresh strawberry for a Pink Vodka Lemonade.*



Recipes



Strawberry & Lime Smoothie (ve)

- Ice + water
 - Strawberry smoothie
 - 2 pumps Lime syrup
1. Fill cup with ice, level with the top of the cup
 2. Pour water over ice to 1/3 full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of cup into blender jug
 5. Add the syrup
 6. Put the lid on tightly, then blend until smooth

Cucumber, Matcha & Mint Green Iced Tea (ve)

- 1 mini scoop Zuma Matcha
 - 3 pumps Cucumber & Mint Iced Green Tea syrup
 - Ice + water
 - Fresh cucumber & mint to garnish (optional)
1. Add matcha to 30ml of water in glass and whisk well.
 2. Add syrup and whisk again
 3. Top with cold water to 3/4 full and stir
 4. Add ice cubes to fill and garnish with cucumber and mint (optional)

Passion Cooler (ve)

- 2 pumps Passionfruit purée
 - Crushed ice + soda water
 - Mint
1. Add purée and handful of mint leaves to glass
 2. Top to 3/4 full with soda and stir well
 3. Fill glass with crushed ice, stir again then top with soda
 4. Add mint sprig to garnish and serve

Vanilla Fudge Espresso Frappé

- Ice + milk
 - Single espresso
 - 2 pumps Fudge syrup
 - 1 scoop Vanilla frappé
 - Whipped cream (optional)
1. Fill glass with ice
 2. Add espresso over ice, then top with milk (to 1cm below the top)
 3. Add contents of glass to blender jar with the frappé and syrup
 4. Put the lid on tightly and blend until smooth
 5. Pour into glass and finish with a swirl of whipped cream (optional)

the perfect treat for Father's Day on Sunday 16th!

Pink Grapefruit Gin Frozé* (ve)

- Ice
 - 3 pumps Pink Grapefruit Lemonade syrup
 - 25ml gin
 - 50ml Lemon smoothie
1. Fill 12oz glass with ice
 2. Add syrup, gin and smoothie over ice
 3. Add contents of glass to blender jar
 4. Put the lid on tightly and blend until smooth
 5. Pour into small wine glass to serve



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

*Always drink responsibly.

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