

Flavour Focus:

Viva la Vegan

We are proud to have been offering Vegan Society approved products for over 15 years. Whether hot or cold, sweet or spicy we make sure everyone can enjoy a varied range of vegan drinks. We have developed our vegan products to create incredible flavour combinations across smoothies, milkshakes, coffees, lemonades and many more.

Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.



all recipes 12oz drinks

Refreshingly Vegan Lemonades

With a summer like this there's nothing better than an ice cold lemonade to rehydrate and refresh your customers. With three flavours of Sweetbird lemonade syrups made here in Bristol - Pink Grapefruit, Raspberry & Pomegranate and Traditional Lemonade, you will love this range, which have all recieved The Vegan Society seal of approval!



Mango Lemonade

- 4 pumps Lemonade syrup
 - 1 pump Mango purée
 - Still or sparkling water
 - Ice
1. Add syrup and purée to cup
 2. Fill to $\frac{3}{4}$ with still or sparkling water
 3. Stir and add ice cubes to fill
 4. Garnish and serve

Beetroot, Berry & Pomegranate Lemonade

- 3 pumps Raspberry & Pomegranate Lemonade syrup
 - 1 mini scoop Zuma Beetroot powder
 - Still or sparkling water
 - Ice
1. Add syrup and beetroot powder to cup
 2. Fill to $\frac{3}{4}$ with still or sparkling water
 3. Stir and add ice cubes to fill



You can get an amazing 33 drinks (12oz) per 1 litre bottle! great for profits and for the environment so just one plastic bottle per 33 drinks!

sweetbird.com

Vegan Variety

Choose from our large range to make delicious classic milkshakes or adventurous iced teas! Offer them with any non-dairy milk and vegan whipped cream for dairy-free treats.

Hazelnut Protein Caffé Frappé



- Ice / oat milk
- 1 scoop Caffé Frappé (ve)
- 1 mini scoop Zuma Protein powder
- 2 pumps sugar-free Hazelnut syrup

1. Fill cup with ice, level with the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add frappé, protein and syrup
5. Put the lid on tightly then blend until smooth

Peach & Rooibos Blended Iced Tea



- Ice
- Peach smoothie
- 1 mini scoop Zuma Rooibos powder

1. Fill cup with ice, level with the top of the cup
2. Pour water over ice to half full
3. Pour smoothie over water and ice to the top
4. Pour contents of cup into blender jug
5. Add Rooibos
6. Put the lid on tightly, blend until smooth

Chocolate & Peanut Butter Milkshake

- Ice / almond milk
- 2 pumps Peanut Butter syrup
- ½ scoop Vanilla Bean frappé
- ½ scoop Zuma Dark hot chocolate

1. Half fill cup with ice
2. Fill cup with milk (to 1 cm below the top)
3. Pour contents of cup into blender jug
4. Add syrup, frappé and hot chocolate
5. Put the lid on tightly then blend until smooth

Passionfruit & Lime Sparkler

- 2 pumps Passionfruit purée
- 1 pump Lime syrup
- Sparkling water
- Ice

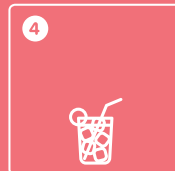
1. Add puree and syrup to a cup
2. Fill to ¾ with sparkling water and stir
3. Add ice cubes to fill



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

When life gives you lemons...

Lemonade 12 oz / 355 ml drink



1. Add 4 pumps of syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

Lemonade Jug 1 litre jug



1. Add 16 pumps of lemonade syrup to 1ltr jug or water dispenser
2. Fill to just below 1ltr mark with still or sparkling water
3. Stir and add ice cubes to fill
4. Add fruit garnish and serve on counter

The spice of life!

Our huge range of products opens up limitless room for experimenting with interesting and new flavour combinations. We would love to hear about your creations so please tag us in your pictures #syrupsquad. Find two recipes below to help get your creative juices flowing.

Peach & Turmeric Smoothie

- Ice
- Peach smoothie
- 1 mini scoop Zuma Turmeric Chai

1. Fill cup with ice, level with the top of the cup
2. Pour water over ice to ½ full
3. Pour smoothie over water and ice to 1 cm below top
4. Pour contents of cup into blender jug
5. Add turmeric
6. Put the lid on tightly, blend until smooth

Coconut & Chai Steamer

- 2 pumps Chai syrup
- Coconut milk

1. Add syrup to cup
2. Top up with steamed milk, stirring as you pour

