SWEETBIRD®

BRISTOL ENGLAND

Flavour Focus:

Sweet shop sips

Customers seek out drinks with nostalgic flavours as they look for both comfort and indulgence. This trend has lead to an increase in drinks inspired by desserts and confectionery. Aromas and flavours of peanut butter, toffee and honeycomb evoke the memory of childhood and provide a simple comfort. Sweetbird syrups pride themselves on adding real, authentic flavours to drinks (not just sweetness) so you can take your customers on a trip down memory lane from the comfort of their local coffee shop.

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All recipes 12oz drinks

Candy isn't just for children. Give your grown-up customers something to reminisce about with Sweetbird's favourite sweet shop flavoured syrups. Just two pumps is all you need to transform any classic hot or cold drink. Take a look at the list to the right to put together as many sweet treats as your customers could possibly want.

Rhubarb & Custard Frappé

- Ice
- Soya milk
- 1 scoop Vanilla Bean frappé
- 2 pumps Rhubarb syrup

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

English Toffee Iced Latte

- Ice
- Double espresso
- 2 pumps English Toffee syrup
- Milk

1. Add ice to cup to ⅓ full
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir and serve

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Shake it up

Chocolate is an incredibly versatile flavour as it pairs perfectly with so many flavours, from fruits to nuts, mint, confectionery, and many more. Take a look at the four classic milkshakes below for a taste of what to do with a chocolate base and some syrups. Giving the drinks a recognisable name helps customers connect with the flavours as it relates to something familiar.

Jaffa Shake

- Ice
- 2 pumps Orange syrup
- 1 pump Speculoos syrup
- ½ scoop Chocolate frappé

After Eight Shake

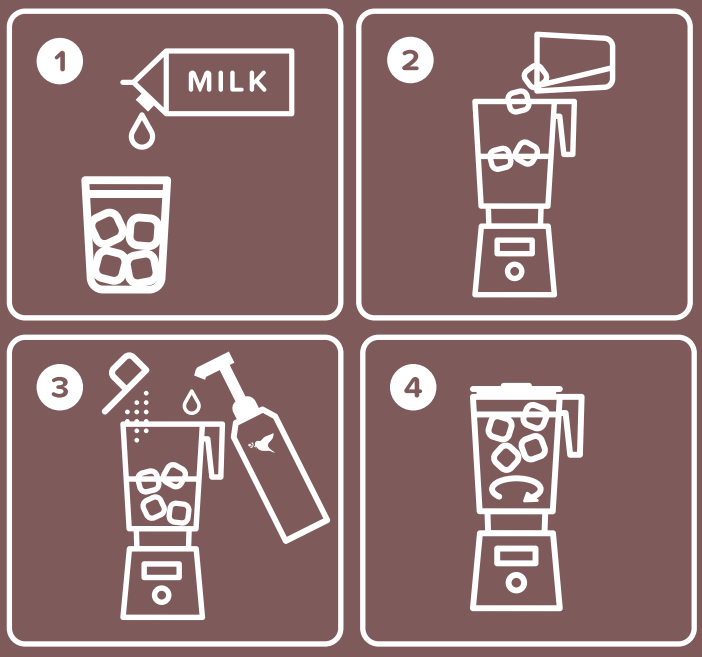
- Ice
- 2 pumps Mint syrup
- ½ scoop Chocolate frappé

S'mores Shake

- Ice
- 2 pumps Toasted Marshmallow syrup
- 1 pump Speculoos syrup
- ½ scoop Chocolate frappé

Peanut Butter Cup Shake

- Ice
- 2 pumps Peanut Butter syrup
- ½ scoop Chocolate frappé



1. Half fill glass with ice then top with milk (1cm below the top)
2. Pour contents of glass into blender jug
3. Add syrup/s and frappé powder
4. Put the lid on tightly then blend until smooth

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Honeycomb Chocolate Happé™

- ½ scoop Chocolate frappé
- 2 pumps Honeycomb syrup
- Steamed milk
- Whipped cream
- Zuma Gold Dust

1. Add frappé, syrup and a splash of hot water to cup and mix into a smooth paste
2. Top with steamed milk, stirring as you pour
3. Finish with whipped cream and Zuma Gold Dust

Watermelon Sour Granita

- 2 pumps Frappé & Granita base
- 3 pumps Watermelon syrup
- 2 pumps Lime Syrup
- Chilled water + ice

1. Fill glass with Ice
2. Pour water over ice to ¾ full
3. Pour into blender jug, add liquid base and syrup
4. Blend on 14 second 'Granita / Medium milkshake' cycle

Lemon Sherbet Smoothie

- Ice + water
- Lemon smoothie
- 2 pumps Lime syrup

1. Fill glass with ice
2. Add water over ice to ⅓ then top with smoothie mix
3. Blend until smooth and pour back into cup to serve

Click the play button next to a recipe to visit YouTube and watch the how-to-make video