



SWEETBIRD®

BRISTOL ENGLAND

# Botanicals

Hibiscus | Lavender | Mojito Mint | Rose



Enhancing drinks with

# floral, fresh & fruity notes

Our collection of natural botanical syrups is created from our passion for quality, flavour and love of innovation. Introducing floral, fresh and fruity notes to our collection, Sweetbird Botanical syrups can be used in delicately refreshing lemonades, craft sodas, and iced teas, or for adding botanical twists to hot chocolates and mochas. The range consists of Hibiscus, Lavender, Mojito Mint and Rose, developed by our experts in Bristol we have tested and tasted to create syrups which carry natural flavour through to the finish drink. Made with herb and flower based ingredients, British sugar and very little else, the syrups are approved by The Vegan Society and made in our own BRCGS AA+ accredited syrup plant.

- Made in UK
- Made with real botanical ingredients
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 100% recycled bottle



## WHY SWEETBIRD BOTANICALS?

With customers seeking out functional foods and ingredients the trend for botanical flavours or 'nature's remedies', has flourished. Associated with a wide range of health benefits, botanical flavours are an extension of the continuing demand for plant-based products which continue to grow in popularity, due to the perceived health and environmental benefits. Sweetbird Botanical syrups add a sense of premiumisation to menus, without premium investment.

## USING SWEETBIRD BOTANICALS

With lighter more delicate flavours fitting with botanicals in nature the syrups have been developed to match the flavour profiles of the original plants and flowers they come from. Having lighter flavour profiles allows for the option to layer with other flavours as well as using the syrups on their own.

A collection of Sweetbird Botanical recipes is available to help easily add the new syrups to menus, we're sure many more will be created by our customers.

## SERVING GUIDE

As a guide we suggest:

Botanical only drink	3 pumps / 41 serves per 1ltr bottle
Adding a hint of botanical with other ingredients	2 pumps / 62 serves per 1ltr bottle



# The Botanical Collection

## Hibiscus

**An elegant and exotic syrup made with real hibiscus, exuding a floral and tart red berry flavour and colour.**

To replicate the hibiscus teas of the Middle East and Turkey the syrup has a light perfume and punchy floral top note that immediately tastes of botanical petals. The complex profile has a sharpness giving a sweet berry fruitiness similar to cranberry, with honey pollen notes.

The flavour goes excellently with white chocolate, to make either sophisticated white hot chocolates, or bold frappés or iced chocolates.

- Made in UK
- Made with real hibiscus
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 100% recycled bottle



### INTRODUCING 100% RECYCLED BOTTLES

We are happy to announce we are introducing 100% recycled bottles to all Sweetbird syrups for easier recycling, starting with Sweetbird Lavender & Mojito Mint syrup!

- Kerbside collected in the EU
- Food contact approved
- 100% recyclable



## Mojito Mint

**A bright, refreshing syrup bringing the taste of summer to any drink or menu.**

Sweetbird Mojito Mint syrup combines the crisp flavours of garden mint, lime, and light rum to create a refreshing taste. The sweet citric lime offers a zesty, citrusy sweetness, while Spearmint adds a cool, fresh minty flavour. This syrup has been specially formulated to replicate the taste of an authentic mojito cocktail, but without any of the alcohol, perfect for the no & low trend. Beyond cocktails, this syrup can also invigorate iced teas, enhance lemonades, and even transform plain soda water into a special treat. For a more menthol, peppermint syrup, choose Sweetbird Mint syrup.

- Made in UK
- Made with real mint and lime
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 100% recycled bottle



## Rose

**A delicate, fragrant syrup made with real rose to add a gentle pink hue to menus in summer and winter**

Containing real rose, this botanical syrup easily adds the trend for Middle Eastern flavours to drink menus. Sweetbird Rose partners with lemonade and iced tea syrups for exciting and unique refreshment when the weather is hot. Even better, when these are combined in a blender with Sweetbird Liquid Frappe to create granitas and frozen lemonades. In winter, adding just two pumps to hot chocolate offers customers the ultimate Turkish Delight treat. We love this syrup with white chocolate too, whether milkshake, frappé or chocolate. Being free from artificial colour this syrup adds a gentle pink tint to drinks, rather than a garish artificial pink colour.

- Made in UK
- Made with real rose
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 100% recycled bottle



## Lavender

**Infuse your drinks with Lavender, adding a unique floral dimension, making them more sophisticated and memorable.**

Sweetbird Lavender syrup features a delicate and aromatic profile that captures the essence of lavender, a fragrant infusion to any drink with a botanical twist. It adds a delightful element to hot and cold chocolate drinks, balancing the rich, intense flavours of chocolate with the soothing, fragrant notes of lavender. This versatile syrup can add a touch of elegance to your coffee drinks or create a refreshing, aromatic drinks by adding a splash of lavender syrup to sparkling water, lemonade, iced tea. We love that this syrup adds a distinctive flavour that sets your drinks apart, transforming ordinary recipes into extraordinary experiences.

- Made in UK
- Made with real lavender
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 100% recycled bottle



# Easy Botanical Recipes

## Mojito Mint

### Passionfruit Mojito Granita

- Ice/water
- 2 pumps Frappé & Granita Liquid Base
- 2 pumps Mojito Mint syrup
- 2 pumps Passionfruit puree

1. Overfill glass with ice
2. Pour water over ice to 1/2 full
3. Pour into blender jar
4. Add liquid base, syrup and puree
5. Blend on 14 seconds 'granita/medium milkshake' cycle

### Mojito Mint Lemonade

- 2 pumps Sweetbird Mojito Mint syrup
- 2 pumps Sweetbird Lemonade syrup
- Still/sparkling water
- Ice

1. Add syrup and ice to a glass
2. Fill with still or sparkling water
3. Stir well
4. Garnish and serve

### Minty Iced White Chocolate

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Mojito Mint syrup
- Milk
- Ice

1. Combine hot chocolate with a splash of hot water
2. Add syrup then mix to a smooth paste
3. Add ice and milk, stirring as you pour

## Rose

### Spiced Rose Latte

- 2 pumps Sweetbird Chai syrup
- 2 pumps Sweetbird Rose syrup
- Double espresso
- Steamed milk

1. Combine a double espresso with syrup in the cup
2. Top up with steamed milk

### Rose Frappé

- Ice
- Milk
- 1 scoop Sweetbird Vanilla Bean frappé
- 2 pumps Sweetbird Rose syrup

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

### Rose Hot Chocolate

- 1 scoop Zuma Original hot chocolate
- 2 pumps Sweetbird Rose syrup
- Steamed milk

1. Combine hot chocolate with a splash of hot water
2. Add syrup and mix to a smooth paste
3. Add steamed milk, stirring as you pour

## Lavender

### Lavender Iced Tea

- 3 pumps Sweetbird Iced Tea syrup
- 2 pumps Sweetbird Lavender syrup
- Still water
- Ice

1. Add syrup and ice to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

### Lavender Latte

- Double espresso
- 2 pumps Sweetbird Lavender syrup
- Steamed milk

1. Combine a double espresso with syrup in the cup
2. Top up with steamed milk

### Chocolate Lavender Frappé

- Ice
- Milk
- 1 scoop Sweetbird Chocolate frappé
- 2 pumps Sweetbird Lavender syrup

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

## Hibiscus

### Hibiscus & Lime Craft Soda

- 2 pumps Sweetbird Hibiscus syrup
- 1 pump Sweetbird Lime syrup
- Sparkling water
- Ice

1. Add syrup and ice to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### Strawberry & Hibiscus Smoothie

- Ice
- Water
- Sweetbird Strawberry smoothie
- 2 pumps Sweetbird Hibiscus syrup

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

### Vanilla & Hibiscus Chai

- 1 scoop Zuma Vanilla Chai
- 2 pumps Sweetbird Hibiscus syrup
- Steamed milk

1. Add chai powder and syrup into cup
2. Fill 1/3 with hot water and mix into a smooth paste
3. Top up with steamed milk



## Perfect Partners

### HOW TO: CRAFT SODA

1. Add ice and syrup to a glass
2. Fill with sparkling water
3. Stir well
4. Garnish and serve

### Rose & Garden Mint Craft Soda

- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Garden Mint syrup
- Sparkling water
- Ice

### Gingery Rose Craft Soda

- 2 pumps Sweetbird Rose syrup
- 2 pumps Sweetbird Garden Mint syrup
- Sparkling water
- Ice

### HOW TO: MOJITO

1. Pick 4 mint leaves and squeeze 3 lime wedges into 12oz hi-ball glass.
2. Add syrup (and puree where applicable) and top glass with ice.
3. Add sparkling water and stir well with long bar spoon.
4. Garnish with lime wheel, sprig of mint and straw.

### Rose & Mint Mojito

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Mojito Mint syrup
- 2 pumps of Botanical Rose syrup
- Ice
- Sparkling water

### Lavender & Mint Mojito

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Mojito Mint syrup
- 2 pumps of Lavender syrup
- Ice
- Sparkling water

### Hibiscus & Mint Mojito

- 4 leaves of Mint
- 3 squeezed Lime wedges
- 2 pumps of Mojito Mint syrup
- 2 pumps of Hibiscus syrup
- Ice
- Sparkling water