



SWEETBIRD®

Flavour Focus:

Switch to Sweetbird

With 54 syrups in the collection there has never been a better time to switch to Sweetbird. Add some truly original drinks to your menu, utilising this huge range of flavoured syrups; all of which are perfectly complimented by the Sweetbird smoothies, frappés and purées. We proudly produce our syrups in Bristol and they are all approved by The Vegan Society.

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



all recipes 12oz drinks

The old Switcheroo

With summer coming to a close and Autumn around the corner here are a few options for switching cold summer classics to toasty winter warmers. These recipes provide the option to stay seasonal whilst using the stock you currently have.



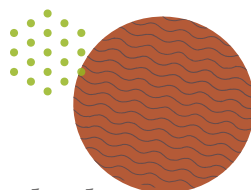
Caramel & Biscuit Frappé



- Milk / ice
 - 1 pump Caramel sauce
 - 2 pumps Speculoos syrup
 - 1 scoop Vanilla Bean frappé
 - Whipped cream
 - Caramel sauce for drizzling
1. Fill glass with ice
 2. Pour over milk to 1cm below the top
 3. Pour contents of cup into blender
 4. Add syrup, sauce and frappé
 5. Blend until smooth
 6. Top with whipped cream and drizzle with caramel sauce

Speculoos & Caramel Steamer

- 1 pump Caramel sauce
 - 2 pumps Speculoos syrup
 - Steamed milk
1. Add syrup and sauce to a cup
 2. Pour steamed milk over the top, stirring as you pour

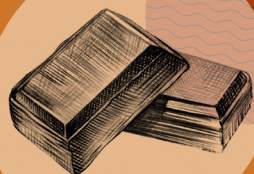


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Lime Cheesecake Frappé

- Milk / ice
 - 1 scoop Yogurt frappé
 - 2 pumps Lime syrup
 - 1 pump Speculoos syrup
 - Whipped cream
 - Crumbled speculoos biscuit
1. Fill glass with ice
 2. Pour milk over ice, to 1cm below the top
 3. Pour ice and milk into blender
 4. Add the syrup and frappé
 5. Put the lid on tightly and blend until smooth
 6. Finish with whipped cream and crumble biscuit over the top

Back to Basics



Sweetbird serves up unlimited options when it comes to getting creative, whilst keeping our recipes as easy to make as possible because we know simplicity is key to efficient service. We ensure the most common drinks are quick to make leaving you more time to focus on other elements of the business.

Here are the basics to get you started:

Frappés

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



Iced Tea / Lemonades

1. Add syrup to cup - 3 pumps for Iced Tea, 4 pumps for Lemonade
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve



Fruit smoothies

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



Flavoured Hot Chocolate

1. Combine 1 scoop hot chocolate powder with a splash of hot water
2. Add two pumps of syrup or 1 pump purée then mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and a drizzle of purée



Recipes



Spiced Mango Lassi



- Ice
 - Mango smoothie
 - Milk
 - 1 scoop Yogurt frappé
 - 1 mini scoop Zuma Turmeric chai
1. Fill glass with ice
 2. Pour smoothie over ice to ⅓ full
 3. Top up with milk
 4. Pour contents of cup into blender
 5. Add frappé and chai
 6. Put the lid on tightly and blend until smooth

Spiced Mango Soothie™ (ve)

- 50ml Mango smoothie
 - 1 mini scoop Zuma Turmeric chai
 - Hot water
1. Pour smoothie into a cup
 2. Add chai and stir
 3. Top with hot water, stirring as you pour



Raspberry & Green Tea Milkshake



- Milk / ice
- 2 pumps Raspberry purée
- 1 mini scoop Zuma Matcha powder
- ½ scoop Vanilla Bean frappé
- Whipped cream
- Fresh raspberries

1. Half fill cup with ice
2. Fill cup with milk
3. Pour contents of cup into blender jug
4. Add purée, frappé and matcha powder
5. Put lid on and blend until smooth
6. Top with whipped cream and raspberries

Raspberry & Matcha Latte (ve)



- 2 pumps Raspberry purée
 - 1 mini scoop Zuma Matcha powder
 - Steamed coconut milk
1. Combine matcha powder with a splash of hot water and add the purée in a cup
 2. Add steamed coconut milk, stirring as you pour



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

View all of our collections at sweetbird.com