

Flavour Focus:

Season's Greetings!

Families and friends coming together to celebrate the holidays will have very special meaning in 2021. Be sure to celebrate in style with this selection of joyful recipes. For Christmas drinks menus get clever using existing stock - berry smoothies, purées and syrups are great in all kinds of hot and cold chocolate drinks. Any spicy flavours work to warm up late night shoppers; in hot spiced fruit drinks such as steamed apple steamers, or soothing chai. However you celebrate, we wish all our customers a very happy, and healthy, holiday season in 2021.

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Winter wonderland

Be sure to list finished drinks on your menu, like a Spiced White Chocolate Nut Mocha, rather than 'add a shot of syrup' lost and lurking somewhere at the foot of the blackboard. Customers don't know what to do with this, but they know what sounds delicious as a seasonal limited edition special!

Spiced White Chocolate Nut Mocha

- Double espresso
 - 1 scoop Zuma White hot chocolate
 - 1 pump Speculoos syrup
 - 1 pump Hazelnut syrup
 - Steamed milk
 - Whipped cream
 - Zuma Dark Chocolate sauce
 - Mini doughnuts, chocolate stars
1. Combine double espresso, chocolate and syrups in cup
 2. Top up with steamed milk, stirring as you pour
 3. Top with cream, sauce and ALL the toppings!

Chocolate Gingerbread Frappé

- Milk/ice
 - 1 pump Gingerbread syrup
 - 1 scoop Chocolate frappé
1. Fill glass with ice, level to top of glass
 2. Pour over milk, leaving 1cm at the top
 3. Pour ice and milk into blender jug
 4. Add frappé and syrup then blend until smooth

Frappé and smoothie sales are now 365 days a year. Offer extra special seasonal spins on frappés to keep sales moving through to the new year.



all recipes 12oz drinks

Get creative &
add some theatre!



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Festive pudding Recipes

Lightly
dust with
cinnamon for
added spice



Mince Pie Latte

- Double espresso
 - 1 pump Pumpkin Spice syrup
 - 1 pump Toffee Apple syrup
 - Steamed milk
 - Whipped cream
 - Cinnamon to dust
1. Combine espresso and syrup in a cup
 2. Top up with steamed milk, stirring as you pour
 3. Serve topped with whipped cream and a dust of cinnamon

Christmas Pudding Hot Chocolate

- 1 pump Toffee Nut syrup
 - 1 pump Cinnamon syrup
 - 1 scoop Dark Hot Chocolate
 - Steamed milk
 - Whipped cream
 - Zuma Dark Chocolate sauce, to drizzle
1. Combine the syrups, hot chocolate and a splash of hot water then mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour
 3. Top with whipped cream and drizzle with chocolate sauce

SWITCH IT UP!

These recipes can easily be made as hot chocolates, lattes, or mochas. Simply combine a scoop of chocolate with an espresso for a mocha. Take out the espresso and mix a scoop of chocolate, a splash of hot water and the syrups for a hot chocolate, or just use espresso and syrup for a festive latte.

Seasonal Serves

Eggnog White Hot Chocolate

- 1 pump Eggnog syrup
 - 1 scoop Zuma White Hot Chocolate
 - Steamed milk
 - Cinnamon
1. Combine the hot chocolate and syrup in a cup and mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour
 3. Serve topped with whipped cream and a dust of cinnamon.

Thick Cherry Hot Chocolate

- 100ml milk
 - 1 scoop Thick hot chocolate
 - 1 pump Cherry syrup
1. Pour milk into steaming pitcher
 2. Add hot chocolate powder and syrup, whisk well
 3. Heat using a steam wand until it thickens
 4. Pour and serve

Give Thanks Latte (ve)

- Double espresso
 - 2 pumps S'mores syrup
 - Steamed non-dairy milk
 - Whipped cream
 - Mini marshmallows
1. Combine espresso and syrups in a cup
 2. Add steamed milk, stirring as you pour
 3. Top with whipped cream and vegan mini marshmallows



Scan the QR code to be taken to the Beyond the Bean Autumn/Winter brochure packed with recipes and inspiration!

Eggnog



With recipes dating back to the 1800's eggnog is a popular hot drink served from Thanksgiving through to New Years Day in the US and Canada. Typically made with milk, cream, sugar, eggs, and brandy, rum, or whisky it's a real treat on a cold evening. Sweetbird Eggnog syrup offers a non-alcoholic, and slightly simpler way of enjoying this drink. Just two pumps into hot milk, latte or mocha for a traditionally festive tipple.



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