

'Tis the season.

From seasonal favourites to guest limited editions, Sweetbird Creative syrups helps introduce specialist seasonal flavours to your menu.

With so many holidays during autumn and winter, from Halloween, Bonfire Night, Thanksgiving and Christmas there has never been a better time to start adding seasonal specials to your menu. Sweetbird Creative syrups allow you to be just that, creative. Add these specialist flavours to menus all year round or introduce them as guest flavours to generate a limited edition buzz. Create your own seasonal drinks such as pumpkin spice lattes for Halloween, eggnog hot chocolates for Christmas or a simple toffee apple latte for Bonfire Night. When all the holidays are over let customers vote on which drink they would like to see return as a permanent feature.

TOASTED MARSHMALLOW HOT CHOCOLATE

- 1 scoop Zuma Double hot chocolate
- 2 pumps Sweetbird Toasted Marshmallow syrup
- Steamed milk
- Whipped cream
- Zuma Dark Chocolate sauce
- Golden Balls

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

WINTER SPICE LATTE

- Double espresso
 - 2 pumps Sweetbird Winter Spice syrup
 - Steamed milk
1. Combine a double espresso with syrup in the cup
 2. Top up with steamed milk

EGGNOG WHITE HOT CHOCOLATE

- 1 scoop Zuma White hot chocolate
- 2 pumps Sweetbird Eggnog syrup
- Steamed milk
- Whipped cream
- Toffee Crunch

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

SPICED TOFFEE HAPPÉ

- ½ scoop Sweetbird Sticky Toffee frappé
- 2 pumps Sweetbird Winter Spice syrup
- Milk
- Whipped cream
- Triple Chocolate Crispies
- Zuma Chocolate Shaker

1. Mix frappé powder with a splash of hot water in a cup
2. Add syrup and stir again
3. Top with steamed milk, stirring as you pour
4. Top with cream, a dusting of chocolate and crispies

SALTED CARAMEL CAPPUCCINO

- Double espresso
- 2 pumps Sweetbird Salted Caramel syrup
- Milk
- Zuma Caramel sauce

1. Combine espresso with syrup in the cup
2. Top up with foamed milk
3. Finish with a drizzle of sauce

Toasted Marshmallow
Hot Chocolate +
Golden Balls

Eggnog White Hot
Chocolate with
Toffee Crunch

Spiced Toffee Happé
with Triple Chocolate
Crispies



/hellosweetbird