



Flavored  
syrops for  
coffee



**Coffee hits**

Meet the demand for flavors  
with Sweetbird coffee syrups  
[www.sweetbirdsyrups.com](http://www.sweetbirdsyrups.com)





Flavored syrups for coffee

# Give them a kick

Flavored coffee drinks are big news out there. They've given coffee drinkers new tastes to try with their caffeine hit, and the buzz around them is growing. It's a big opportunity and the Sweetbird can help you catch it.

Sweetbird coffee syrups give you a range of luscious flavors to experiment with. You can create your own unique specials, so every time your customers come in they'll see something new and different to try, and you can offer a range of classic flavored coffees, so everyone can find their own favourite.

And if you need a drop of inspiration, visit the Sweetbird website for some yummy recipe suggestions. Then let your imagination run free.



## Classic flavours

Almond	French Vanilla
Amaretto	Gingerbread
Butterscotch	Hazelnut
Caramel	Irish Cream
Chocolate Mint	Mint
Chocolate	Toasted Marshmallow
Cinnamon	Vanilla
Coconut	White Chocolate.
English Toffee	

## Sweetbird says...

- Get creative! Use Sweetbird syrups to widen your range and appeal to even the most imaginative of customers
- Make your own flavored coffees for people who want a caffeine kick but with a sweeter, smoother taste...
- All our stuff is 100% free from artificial flavours and colors and GMOs, and suitable for veggies.
- Free dispenser system and portion control (why make things hard for yourself?).
- Why give away free sugar when you can sell a shot of syrup? Increase customer spend effortlessly!
- Keep your customers coming back with our monthly seasonal recipes at [www.hellosweetbird.com](http://www.hellosweetbird.com)

## Totally nuts

### Secret Squirrel Latte

Double shot of coffee  
1 pump Sweetbird Amaretto syrup  
250ml milk  
1 pump Sweetbird Hazelnut syrup.  
Combine the espresso and Amaretto syrup.  
Steam the milk with Hazelnut syrup and add to the espresso mix. Inhale.