

Winter Wrapped Up

Thirteen hand-picked
Sweetbird and Zuma
products to easily
create delicious and
innovative menus from
Autumn though to
Winter.



SWEETBIRD®

BRISTOL ENGLAND

ZUMA®



WELCOME TO YOUR ESSENTIAL WINTER COLLECTION

Choosing a few select products is all that's needed to create a collection of tempting drinks and keep menus fresh all through Autumn and Winter.

We've hand-picked this selection of our favourite products for colder months. Mix and match the ingredients to make our suggested recipes, or challenge your team to create their own. All these products make over 600 12oz drinks meaning there is profit to be made with little investment.

To help shout about your new menu we've created support material to share with customers, on social channels and posters for in-store.

{ FROM THE BRANDS YOU KNOW }

This collection showcases just a few products from Sweetbird and Zuma. From smoothies and chocolates to plant powders and sauces there are over 100 products to choose in all kinds of flavours. Visit their websites for details of the full ranges.

sweetbird.com zuma.drinks.com



Click this icon to be taken to YouTube to view a make video showing the method for the recipes.

STOCK TO TAKE

{ CLICK ON THE PRODUCT SHOTS BELOW FOR INFO }

Buying one of each of these products gives enough ingredient to make a staggering **600 12oz drinks!**

Find out how to use them on the next pages together with the support material available to help promote your new winter menu.

PASSIONFRUIT PURÉE (VE):

Made with real passionfruit this purée has a high fruit content meaning only a small amount is needed to create loads of drinks. It's perfect for adding a tropical twist to milkshakes and smoothies or use it for decorating drinks.



LEMON SMOOTHIE (VE):

It's the real lemon juice in the smoothie that gives it such a sharp freshly squeezed taste. Use it to make classic lemonade with sparkling water or make it as a simple smoothie for extra refreshment, simply pour over ice and blend. Each carton makes 8 smoothies.



STICKY TOFFEE FRAPPÉ (V):

A unique mix of Brazilian coffee and West African cocoa, made with 11% real British toffee pieces. Made with demerara sugar for a richer taste and nostalgic buttery flavour customers will love. Easy-to-prepare, create luxuriously thick frappés & happés.



THICK HOT CHOCOLATE (VE):

Made with 25% West African cocoa, as a Spanish-style hot chocolate. Steam it with milk to make it thick, then drink, sip or dip with churros or biscotti. No artificial colours, flavours or preservatives and approved by The Vegan Society.



TURMERIC CHAI (VE):

A mild blend of turmeric with flavours of ginger, vanilla and orange. The stunning yellow of the root makes for an impressive bright blend, whether as a latte, or to add warming spice to hot chocolates. It also works well in a mango lassi.



SPICED CHAI (VE):

An authentic and warming blend of black tea extract, natural ground ginger and cinnamon. Enjoy it as an indulgent chai latte with your choice of steamed milk and a dusting of cinnamon. Vegan approved with no artificial colours, flavours or preservatives.



DARK CHOCOLATE SAUCE (VE):

This sauce is thick, rich and delicious, developed for versatility and taste in all kinds of drinks – from hot chocolates and mochas, to frappés and milkshakes. It also looks great drizzled on top of hot and cold drinks.



All Sweetbird syrups are made in Bristol, are approved by The Vegan Society and are free from GMO's!



CHERRY (VE):

Like a cherry drop, we've added just the right balance of sweet and sour to deliver a taste explosion on the tongue. Add to hot chocolate or frappés, or create your own cherry cola with just two pumps.

ALMOND (VE):

A sweet and savoury nuttiness, reminiscent of the classic Bakewell tart, created using nut-free natural almond flavours. Perfect for lattes and hot chocolates or create a range of creative recipes such as a Cherry & Almond frappé or a Turmeric & Almond latte.

SUGAR-FREE GINGERBREAD (VE):

Sugar-free Gingerbread syrup mixes biscuity tones with ginger to create a delicious flavour with a pleasingly fiery taste without the sugar. One of the most popular syrups, gingerbread really comes into its own in the Winter holidays.

HONEYCOMB (VE):

Carefully blended delicious flavours of caramelised sugar with rich caramel notes to create a honeycomb syrup reminiscent of our favourite chocolate bar. This syrup pairs perfectly with dark or white hot chocolates but also tastes great in coffees, steamers and indulgent frappé recipes.

ICED TEA (VE):

Infused with real tea extract, Iced Tea syrup blend delivers a refreshing flavour with light, citrus notes. Delicious on its own or add any number of fruit syrups or purées to create your own iced tea. One bottle makes 41 12oz iced teas so better for the planet than ready to drink iced teas. Quick to make, just 3 pumps needed for a 12oz drinks - Easy as 1, 2, tea!

WHITE CHOCOLATE:

We've recreated the sweet and creamy smoothness of white chocolate; with honey-like tones, it's rich and indulgent. Create double chocolate treats by adding it to hot chocolates or mochas, or into any number of frappés.

AUTUMN SUPPORT

Take a look below to see the exclusive content available to download and support sales all winter long. The drinks on the posters meet with 2022 winter trends for nostalgia, spice and tropical flavours.

(HEAVENLY HONEYCOMB)

THE POSTER:



HONEYCOMB LATTE (VE) ⑤

- Double espresso
- 2 pumps Honeycomb syrup
- Steamed milk

1. Combine a double espresso with syrup in the cup
2. Top up with steamed milk stirring as you pour
3. Garnish and serve

HONEYCOMB HOT CHOCOLATE (VE) ⑤

- 1 scoop Thick hot chocolate
- 2 pumps Honeycomb syrup
- Steamed milk

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

Swap for any other Sweetbird syrup for easy alternative recipes!

THE PRODUCTS:

- Honeycomb syrup
- Thick hot chocolate



THE SOCIAL:



THE POSTER:



THE SOCIAL:



(HOT FRUIT WINTER)

FEATURED DRINKS:

LEMON & GINGER SMOOTHIE (VE) ⑤

- Lemon smoothie
- 2 pumps Sugar-free Gingerbread syrup
- Ice / Water

1. Fill glass with ice, level with the top of the glass
2. Pour water over ice to ⅓ full
3. Pour smoothie over water and ice to the top
4. Pour contents of glass into blender jug and add syrup
5. Put the lid on tightly, blend until smooth

HOT SPICED PASSIONFRUIT SOOTHIE (VE) ⑤

- 2 pumps Passionfruit purée
- 1 pump Sugar-free Gingerbread syrup
- Hot water

1. Add purée to a cup
2. Add syrup
3. Top up with hot water, stir and serve

PASSIONFRUIT ICED TEA (VE) ⑤

- 2 pumps Iced Tea syrup
- 2 pumps Passionfruit purée
- Ice / water

1. Add syrup and purée to glass and stir
2. Fill to ¾ with still water
3. Stir and add ice cubes to fill



THE PRODUCTS:

- Sugar-free Gingerbread syrup
- Lemon smoothie
- Iced Tea syrup
- Mango purée

(ALL ABOUT THE SPICE)

THE POSTER:



ICED SPICED CHAI (VE)

- 1 scoop Spiced Chai
- Ice
- Milk

1. Add chai to glass and add a splash of hot water and mix to a smooth paste
2. Add milk and ice stirring as you pour

THE SOCIAL:



SPICED CHAI (VE) ⑤

- 1 scoop Spiced chai
- Milk of your choice

1. Add chai into a cup
2. Fill ⅓ with hot water and mix into a smooth paste.
3. Top up with steamed milk

THE PRODUCT:

- Spiced Chai



DOWNLOAD THE RECIPE SHEET HERE

(WELCOME TO THE BLACK FOREST)

BLACK FOREST HOT CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
- 2 pumps Cherry syrup
- Steamed milk

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

THE SOCIAL:



THE POSTER:



ICED BLACK FOREST CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
- 2 pumps Cherry syrup
- Ice / milk

1. Combine hot chocolate and syrup in a glass, add a splash of hot water and mix to a smooth paste
2. Add milk and ice stirring as you pour
3. Top with cream and plenty of chocolate sauce

THE PRODUCTS:

- Cherry Syrup
- Thick Hot Chocolate
- Dark Chocolate sauce



(SPICE UP WINTER)

THE POSTER:



THE SOCIAL:



GINGERBREAD LATTE (VE)

- Double espresso
 - 2 pumps Sugar-free Gingerbread syrup
 - Steamed milk
1. Combine the espresso and syrup in a cup
 2. Top up with steamed milk, stirring as you pour
 3. Garnish and serve

SPICED SPANISH HOT CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
 - 2 pumps Sugar-free Gingerbread syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Garnish and serve

WHITE CHOCOLATE SPICED SNOWBALL (VE)

- 2 pumps White Chocolate syrup
 - 1 pump Almond syrup
 - 1 pump Sugar-free Gingerbread syrup
 - Steamed milk
1. Combine syrups in the cup
 2. Top up with steamed milk
 3. Garnish and serve



THE PRODUCTS:

- White Chocolate syrup
- Thick Hot Chocolate
- Sugar-free Gingerbread syrup
- Almond syrup

THE POSTER:



THE SOCIAL:



STICKY TOFFEE ALMOND FRAPPÉ (V)

- Ice
 - Milk of your choice
 - 1 scoop Sticky Toffee frappé
 - 2 pumps Almond syrup
1. Fill glass with ice, level with the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jug
 4. Add frappé powder and syrup
 5. Put the lid on tightly, blend until smooth
 6. Add any cream and toppings



THE PRODUCTS:

- Sticky Toffee Frappé
- Thick Hot Chocolate
- Sugar-free Gingerbread syrup
- Almond syrup

(FRAPPÉS FOR WINTER)

GINGERBREAD CHOCOLATE FRAPPÉ (V)

- Ice
 - Milk of your choice
 - 1 scoop Thick hot chocolate
 - 2 pumps Sugar-free Gingerbread syrup
1. Fill cup with ice, level with the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jug
 4. Add chocolate powder and syrup
 5. Put the lid on tightly, blend until smooth
 6. Add any cream and toppings



(TERRIFIC TOFFEE)

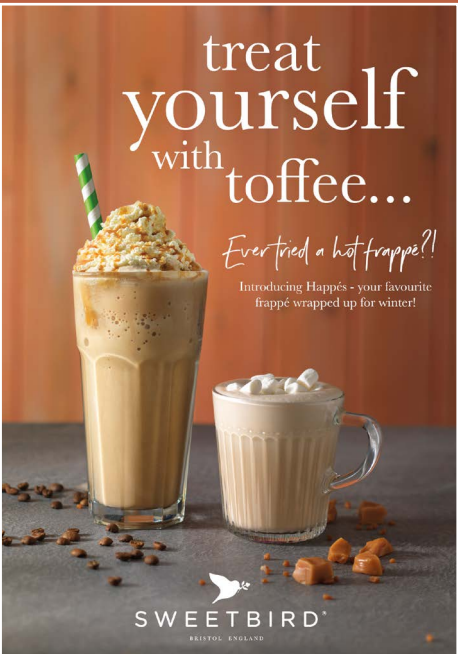
STICKY TOFFEE HAPPE (V)

- 1 scoop Sticky Toffee frappé
 - Steamed milk
1. Combine frappé powder with a splash of hot water in a cup
 2. Top up with steamed milk, stirring as your pour

THE SOCIAL:



THE POSTER:



THE PRODUCT:

- Sticky Toffee frappé



STICKY TOFFEE FRAPPE (V) (V)

- Ice
 - Milk
 - 1 scoop Sticky Toffee frappé
1. Fill glass with ice, level with the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jug
 4. Add frappé powder
 5. Put the lid on tightly, blend until smooth
 6. Add any cream and toppings

(TURMERIC SERVES)

GOLDEN HOT CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
 - 1 scoop Turmeric chai
 - Steamed milk
1. Combine hot chocolate and chai in a cup, add a splash of hot water and mix to a smooth paste
 2. Add steamed milk, stirring as you pour

TURMERIC LATTE (VE)

- 1 mini scoop Turmeric chai
 - Steamed milk
1. Combine turmeric chai with a splash of hot water in a cup
 2. Top up with steamed milk, stirring as your pour

THE POSTER:



THE PRODUCTS:

- Thick Hot Chocolate
- Turmeric chai



THE SOCIAL:



YOUR KEY DATES WINTER 2022

OCTOBER

SOBER OCTOBER

01 - INTERNATIONAL COFFEE DAY

07 - FRAPPÉ DAY

10 - WORLD MENTAL HEALTH DAY

16 - WORLD FOOD DAY

22 - NATIONAL NUT DAY

31 - HALLOWEEN

NOVEMBER

01 - WORLD VEGAN DAY

05 - BONFIRE NIGHT

11 - SUNDAE DAY

19 - MACCHIATO DAY

23 - ESPRESSO DAY

24 - THANKSGIVING

25 - BLACK FRIDAY

DECEMBER

13 - COCOA DAY

14 - FREE SHIPPING DAY

15 - INTERNATIONAL TEA DAY

24 - CHRISTMAS EVE

25 - CHRISTMAS DAY

26 - BOXING DAY

31 - NEW YEAR'S EVE

JANUARY



VEGANUARY

DRY JANUARY

01 - NEW YEARS DAY



For further information please speak to your Sweetbird and Zuma supplier, or call Beyond the Bean on 0117 953 3522 to find your nearest distributor.

  @beyondthebean
beyondthebean.com



CREATED BY
BEYOND[®]
THE BEAN

FORWARD THINKING IN DRINKING