



Sweetbird™ Syrups



Use Sweetbird syrups and sauces to create flavoured espresso based drinks or deliciously different hot chocolates. They're great for cold drinks too, including iced teas, granitas, milkshakes and sparklers. The possibilities are as endless as your imagination!

Sweetbird Syrups are approved by the Vegetarian and Vegan Societies and contain no artificial flavourings and colourings or GMOs.

www.hellosweetbird.com





Sweetbird™ Syrups

With a range of syrups at your fingertips you're equipped to surprise and delight your customers again and again.

You can create classics like Vanilla Lattes or Caramel Macchiato as well as experimenting with Italian sodas, milkshakes, granitas and cocktails – refreshing new drinks for the summer, rich hot concoctions for winter, and signature drinks all year round. A squirt of imagination, a shot of Sweetbird, and you're ready to do surprising and lovely things with your drinks... and your profits.



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	

Fruit flavours



Banana	Orange
Blueberry	Passion Fruit
Cherry	Peach
Cranberry	Pineapple
Lemon	Raspberry
Lime	Strawberry

Tea flavours



Natural Iced Tea, Peach Iced Tea, Raspberry Iced Tea, Chai Iced Tea.



Sugar Free flavours



Vanilla, Caramel, Irish Cream, Amaretto, Hazelnut.

Sweetbird Syrups

Available in 6 x 1 litre bottles, mixed cases on request.

250ml Glass Retail Bottles

English Toffee, Hazelnut, Caramel.
Available in 6 x 250ml bottles

Stainless steel syrup pourers

12 pack

Black Sweetbird syrup pump

7.5ml / 1/4 fl. oz dose

Sweetbird perspex stand

For 5 bottles

Sweetbird Sauces

Single Origin Chocolate, White Chocolate, Caramel.
Available in 4 x 1.89 litre, including one pump.

Sweetbird sauce pump

15ml dose

Sweetbird sauce stand

holds 3 bottles

'Squirty' bottle

for drizzling – 35cl

To get started with Sweetbird Syrups simply call us on:

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