

Recipes



YIELD
1L

ROSE'S RAINBOW JUG

INGREDIENTS
2 tots Rose's Passionfruit cordial
2 tots Rose's Watermelon cordial
2 tots Rose's Blueberry cordial
200 ml soda water
Maraschino cherries or your fruit of choice
Lots of ice

TIP
Pour over the back of a spoon or use a cocktail spoon to help you create the layers of cordial.

METHOD

1. Start by filling the jug halfway with ice.
2. Carefully layer the Rose's cordials, starting with Passionfruit, Watermelon, and then Blueberry.
3. Top it up with soda water.
4. Garnish and serve.



THE CHAKALAKA MARY

A proudly South African twist on the Bloody Mary, combining the spicy, savoury satisfaction of a Bloody Mary with the comforting flavours of local cuisine – think brunch, braais, or a fun bar menu. The name gives it instant local appeal.

INGREDIENTS (PER SERVING)

1.5 tots Vodka
2 tots All Gold Tomato Cocktail
½ tot Tru-Lem Lemon Juice
Dash Worcestershire sauce
Dash Tabasco
Salt & black pepper
Smoked paprika or BBQ spice
Optional: Dash of chakalaka brine or liquid from mild chutney

METHOD

1. Add all ingredients into a shaker or mixing glass with ice.
2. Roll (don't shake) the mixture between two shakers or stir gently to chill and mix.
3. Strain into a tall glass filled with fresh ice.
4. Garnish boldly – make it Instagram-worthy!

SERVING IDEAS

- Garnish boldly – make it Instagram-worthy!
- Serve in highball glasses with a traditional celery stick. Great as a brunch or "day-after" special.
- Enhance your cocktail with a local-flavour inspired cocktail skewer - biltong and cucumber, or cheese and cherry tomato.
- Upgrade with craft vodka and a smoked salt rim. Serve in chilled crystal glasses.
- Offer a pre-batched, virgin version (no alcohol) as a spicy, energising morning option with a squeeze of lemon.



ROSE'S KOLA & COFFEE NOIR

INGREDIENTS:

1 tot Rose's Kola Tonic
30 ml cold brew coffee or espresso (chilled)
100 ml premium tonic water or soda
Dash of orange bitters (optional)
Dehydrated orange wheel or coffee bean trio for garnish

INSTRUCTIONS:

1. In a shaker or mixing glass, combine Rose's Kola Tonic and cold brew coffee with ice.
2. Stir gently to chill and blend.
3. Strain into a stemmed cocktail glass or coupe over fresh ice or serve straight.
4. Top with tonic or soda and a dash of orange bitters.
5. Garnish with an orange wheel or three coffee beans.



ACCOMMODATION
4 STAR HOTEL BARS, LODGES
AND B&B, COUNTRY CLUBS,
AND HOSTELS.

ADD VALUE TO YOUR GUESTS

Energise your game drive

- Provide more diverse and exciting refreshment options.
- Cater to health-conscious guests with energy-boosting choices.
- Creates a memorable experience beyond standard coffee breaks.

Not every creature is a welcome sight on a game drive or dinner at the boma. Keep your guests comfortable and ensure a more enjoyable experience by providing Peaceful Sleep or Doom to keep away irritating insects.



Energy breaks

Swap traditional tea and coffee for invigorating Energade options:

- Offer Energade 500ml and Energade Zero 500 ml.
- Include Maynards Jellies and Jungle Energy Bars for extra pep.



Snack box

Upgrade from plain biscuits to a variety of tasty treats:

- Feature Golden Cloud muffins or scones with All Gold Jam portions.
- Add OROS RTD or Energade, fresh fruit, and gourmet touches like macaroons.



Serving Summer

with the ultimate Tiger Brands Refreshment Basket!



@tigerbrandsfoodservicesolution

2929 Winnie Mandela Drive, Bryanston, 2191.
011 840 4000
Private Bag 208, Bryanston, 2021.
www.tigerbrands.com
www.tigerbrandsfoodservicesolutions.com



Elevated beverage solutions

Serve sunshine in every sip, with an extensive range of beverages to that will refresh and satisfy.

From beachside B&B's, lively family resorts, to classy hotels looking to impress, keep your guests coming back for a taste of Summer in every glass.



Touchpoint solutions

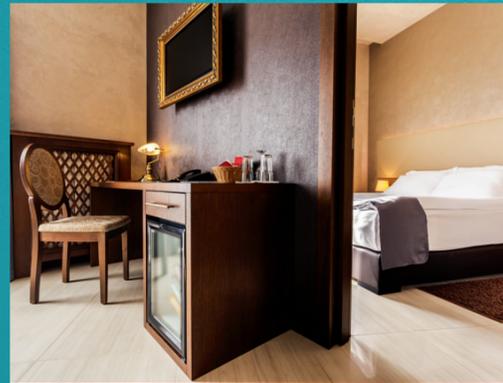
We have the perfect beverages to delight your customers at every moment of their stay. From the moment they check in, to their in-room refreshments, mealtimes, and special events, we've got what you need to delight them.

CHECK-IN:



IN-ROOM BAR FRIDGES:

- Upgrade guest experience with premium beverages
- Provide convenient refreshment options
- Offer a touch of luxury in the comfort of guests' rooms



RESTAURANT AND COCKTAIL SERVICES:

- Elevate dining and drinking with high-quality beverages
- Offer Rose's cordials, mixers, and family-friendly options
- Enhance your establishment's reputation for excellence



BREAKFAST BEVERAGES:

- Start guests' day with Jungle Oat-based beverages
- Cater to various tastes and dietary preferences
- Complement your exquisite breakfast spread



BANQUETING AND FUNCTIONS:

- Ensure success for weddings, galas, and intimate gatherings
- Supply diverse beverages for any occasion
- Guarantee guest delight with every sip

EVENTS AND CONFERENCING:

- Impress attendees with top-tier beverage options
- Keep guests refreshed and satisfied throughout events
- Enhance overall conference experience



GAME DRIVES:



KIOSK OFFERINGS:

- Provide convenient refreshments in resorts, clubs, and university housing
- Offer a wide variety of beverages, snacks, and treats
- Feature beloved South African heritage brands



Choose Tiger Brands Food Service Solutions for unparalleled guest comfort and convenience, elevating your hospitality in the competitive accommodation sector.



Welcome Drink

Greet your guests with a burst of refreshing flavours that capture the essence of summer hospitality in every sip of our signature welcome drink.

SUNSET SPRITZER

INGREDIENTS

- 100ml Brookes Crush Peach and Apricot
- 1000ml soda water
- 400ml tonic water
- Ice
- Fresh mint and basil sprigs to garnish

YIELD 1.5L

METHOD

1. Place ice in the dispenser with garnishes.
2. Add Brookes Crush Peach and Apricot, soda water and tonic water.
3. Stir and serve.



OUR SIGNATURE WELCOME DRINK