

# Berczy Cocktails



**BERCZY**  
ALCOHOLIC SPARKLING WATER

## HEY YOU,

Thank you for supporting us, and welcome to the Berczy community!

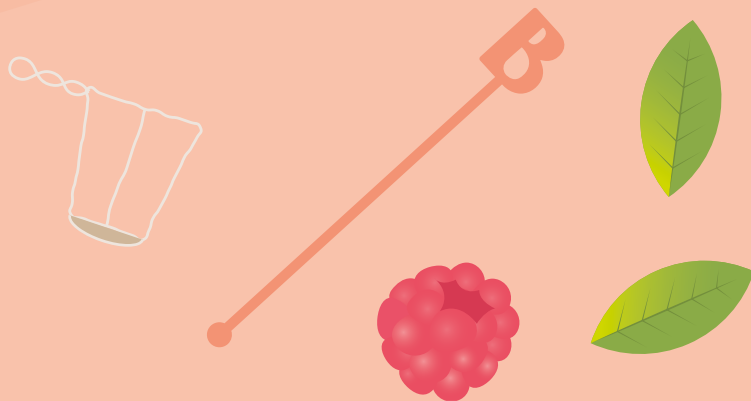
As a young company we really appreciate each and every order. Upon founding the company almost two years ago, we'd never have imagined how far we would come. We've assembled a great team, established some strong partnerships, teamed up with great charities and created a selection of drinks we are truly proud of. We are so happy we can share our passion with you.

To celebrate World Cocktail Day this year, we have curated six delicious cocktails for you to try at home using our Berczy hard seltzers.

They are great on their own of course, but if you fancy trying something different or maybe you're looking to impress, then give one of these cocktails a go!

We hope you enjoy them and thanks again for your support,

**Nick, Nick & Matt**  
*Berczy's Co-founders*



## OUR ETHOS

Once upon a time on a trip to Canada, three friends – Nick, Nick & Matt – sipped on a hard seltzer for the first time in Berczy Park, Toronto. Taking in the buzz of the well-known square and its iconic dog fountain, they decided to perfect their own range of alcoholic sparkling water in the UK.

A drink that families and friends could enjoy together no matter what your dietary requirements or personal preferences may be. Crafting a drink that is real to the last drop became our motto; we'll never add preservatives, additives or artificial flavours, and always promise to stick to 100% natural ingredients.



# Zesty Affogato Fizz

SERVES  
2

## INGREDIENTS

- 1 can Berczy Passionfruit & Turmeric
- 2 scoops Lemon or Passionfruit Sorbet, or Vanilla Ice Cream
- 2 Passionfruit

## METHOD

1. Add one scoop of sorbet or ice cream to a champagne saucer and press half a passionfruit into the glass.
2. Top up your glass with Berczy Passionfruit & Turmeric.
3. Repeat for the second glass.





# Mulled Raspberry Punch

SERVES  
2

## INGREDIENTS

- |                                       |   |
|---------------------------------------|---|
| <b>1 can</b> Berczy Peach & Raspberry | <b>½</b> Vanilla Pod (½ tsp of Vanilla Paste)                         |
| <b>50ml</b> Gin or Vodka              | <b>¼ tsp</b> Tea Leaves (Jasmine, Greenor light Black Tea like Assam) |
| <b>225g</b> Caster Sugar              | <b>1</b> Bay Leaf   |
| <b>75g</b> Light Brown Sugar          | <b>2</b> Mint Leaves  |
| <b>1</b> Star Anise                   | Ice to Serve  |
| <b>½ tsp</b> Black Peppercorns        |   |
| <b>2</b> pods Black Cardamom          |   |

## METHOD

1. Dissolve the caster sugar and light brown sugar in a pan with 150ml of water, and add the star anise, black peppercorns, vanilla, black cardamom pods (roughly broken open), tea leaves and bay leaf. Let it simmer very gently to infuse for around 5 minutes.
2. Leave in a jar (with all the spices) to infuse and cool – ideally make this the night before, but it's fine to drink once cooled. This makes enough syrup for six cocktails.
3. Muddle 25ml of syrup with 25ml of gin or vodka and a handful of raspberries.
4. Fill a highball glass with ice in two batches – adding a layer of the raspberry mixture each time.
5. Top up with Berczy Peach & Raspberry. Garnish with raspberries and mint leaves.
6. Repeat for the second glass.



# Smoked Tequila Sunset

SERVES  
2

## INGREDIENTS

1 can Berczy Lemon & Lime

50ml Tequila

2 tsp Pistachios, *chopped*

2 tsp Smoked Sea Salt Flakes

1 tsp Demerara Sugar

1 tsp Syrup

Ice to Serve

## METHOD

1. Mix the chopped pistachios, smoked sea salt flakes and demerara sugar together.
2. Brush the rim of two low ball glasses with a bit of syrup, then coat them with the sugar mixture.
3. Fill the glasses with ice, pour 25ml tequila in each glass and top up with Berczy Lemon & Lime.





# Passion Fizz

SERVES  
2

## INGREDIENTS

**1 can** Berczy Passionfruit & Turmeric

**150ml** Prosecco

**3-5cm** Ginger, *peeled and chopped*

**½** Turmeric Root, *peeled and chopped*

**4** Passionfruit

**½** Orange, *juiced*

**2 tbsp** Granulated Sugar, *on a saucer*

**1** wedge Lime

## METHOD

1. Cut  $\frac{3}{4}$  deep into a wedge of lime, run it all the way around the rim of two cocktail glasses and then dip them in the sugar.
2. Juice the ginger, turmeric, half an orange and three passionfruit.
3. Pour into the glasses and top up with prosecco and Berczy Passionfruit & Turmeric.
4. Cut the remaining passionfruit in half and set one on top of each glass.



# Rosé, Peach & Raspberry Sangria

SERVES  
4-6

## INGREDIENTS

**1 can** Berczy Peach & Raspberry

**400-750ml** Rosé Wine

**4** Peaches, sliced

**1 ½** Lemons, sliced

**½** Lemon, juiced

**150g** Raspberries

**A handful** Thyme Sprigs

## METHOD

1. Blend two of the peaches with the lemon juice and 150ml of the rosé in a blender until smooth.
2. Layer the peach slices, thyme and raspberries with ice in a jug, pour the peach mixture and the rest of the rosé in four alternating pours.
3. Top with Berczy Peach & Raspberry.
4. Pour into glasses to serve.





# Bitter Sweet Daiquiri

SERVES  
2

## INGREDIENTS

**1 can** Berczy Lemon & Lime

**400g** Strawberries, *plus extra slices to garnish*

**A few dashes** Angostura Bitters

**50-100ml** White Rum or Vodka

**2** Limes, *juiced*

**1** slice Lime

**A few** Sprigs of Mint

## METHOD

1. Blend the strawberries, then add the lime juice and a few drops of angostura bitters to taste. Add the rum or vodka and blend again.
2. Take two low ball glasses and layer with the ice, strawberries, lime slices and mint.
3. Add the rum mixture and top up with Berczy Lemon & Lime.
4. Add more mint, strawberry and lime slices to finish.





COME & JOIN US ON SOCIAL MEDIA

**@berczydrinks**

We'd love to see your cocktail creations, so tag us in your photos and use the hashtag:

**#BerczyCocktails**

Our favourite snaps will win a **Sharer Pack of 36 cans**, which includes all three of our flavours.