



PAGO NEDERLAND

Bar & Table.

From breakfast to cocktail hour.

Ten recipes and serving ideas for hospitality.



THE COLLECTION

Breakfast. Alcohol-free.
Aperitif. Dessert.

A good moment.

The right glass completes the occasion. From the first breakfast to the last round on the terrace.

10

recipes & serving ideas

BREAKFAST & ALCOHOL-FREE

The art of a good morning	04
---------------------------	----

A refreshing apple spritz	05
---------------------------	----

Cranberry & rosemary fizz	06
---------------------------	----

COCKTAILS

Campari Milano	07
----------------	----

Pineapple daiquiri	08
--------------------	----

Mango margarita	09
-----------------	----

Bloody Mary, with Pago	10
------------------------	----

DESSERT IN A GLASS

Pago Piña Colada	11
------------------	----

Strawberry & vanilla	12
----------------------	----

A glass of Pago Sun	13
---------------------	----

03 Before service / 14 On the menu / 15 The range

Well prepared. Beautifully served.

Small agreements behind the bar bring consistent quality to every glass.



01 Start with the glass

Choose one glass for each recipe and allow room for ice and garnish. Chill glasses for short cocktails before service.

02 Use consistent measures

Record your house recipe and measure liquid ingredients. Taste new combinations with the rum, lime and syrup your team actually uses.

03 Finish to order

Add sparkling water and wine last. Use fresh ice; assemble ice-cream drinks just before serving.

04 Make the choice clear

Give alcohol-free options their own place on the menu. Check ingredients and allergens in ice cream, sauces and garnish.

01

PAGO ORANGE

Familiar · fruity · bright



ON THE MENU

A considered breakfast, with PAGO Orange or Apple beside the glass.

The art of a good morning

A thoughtfully laid table, good bread and a chilled bottle of PAGO. Sometimes hospitality is all in the little things.

GLASS

Juice glass beside the bottle

OCCASION

Breakfast table · room service

INGREDIENTS

1 chilled bottle of PAGO Orange per guest

A glass, napkin and breakfast crockery

Good bread, butter and accompaniments of your choice

METHOD

- 01 Place the glass and bottle together on the table or tray, with the label facing your guest.
- 02 Serve beside breakfast and open the bottle only as you serve.
- 03 Offer Apple as a familiar alternative, or Mango as a tropical choice.

SERVICE NOTE

Set out the glass only when the table or tray is ready.

02

PAGO APPLE

Light · refreshing · sparkling



ON THE MENU

Pago apple spritz - apple, sparkling water and fresh lemon. Alcohol-free.

A refreshing apple spritz

Light, refreshing and ready in moments. A simple serve for lunch, the lounge or a sunny terrace.

GLASS

Highball glass · about 300 ml

OCCASION

Lunch · terrace

INGREDIENTS

100 ml Pago Apple

100 ml chilled sparkling water

Ice and 1 slice of lemon

METHOD

- 01 Fill a highball glass with ice and pour in the Pago Apple.
- 02 Add sparkling water just before serving and stir gently once.
- 03 Finish with lemon and serve immediately.

SERVICE NOTE

Use plenty of ice and add the sparkling water last.

03

PAGO CRANBERRY

Fruity · citrus · herbal



ON THE MENU

Cranberry-rosemary fizz - cranberry, lime and a herbal lift. Alcohol-free.

Cranberry & rosemary fizz

Cranberry, lime and a subtle rosemary aroma: a considered alcohol-free serve.

GLASS

Highball glass · about 300 ml

OCCASION

Aperitif · lounge

INGREDIENTS

90 ml Pago Cranberry
15 ml fresh lime juice
5 ml sugar syrup
60 ml chilled sparkling water
Ice, rosemary and lime

METHOD

- 01** Fill the glass with ice. Add cranberry, lime juice and sugar syrup.
- 02** Add sparkling water last and stir gently once.
- 03** Lightly press a small rosemary sprig; garnish with rosemary and lime.

SERVICE NOTE

Use a small sprig for aroma; do not muddle the rosemary.

04

PAGO CRANBERRY

Bitter · fruity · sparkling



ON THE MENU

Campari Milano - Campari, Pago Cranberry, sparkling wine and mint.

Campari Milano

Bitter, fruity and sparkling. An aperitif with Pago Cranberry from Pago's Cocktails & More.

GLASS

Large wine glass

OCCASION

Aperitif · terrace

INGREDIENTS

40 ml Campari
80 ml sparkling wine
Pago Cranberry to taste
Ice and fresh mint

METHOD

- 01 Fill a large wine glass with ice and pour in the Campari.
- 02 Add sparkling wine and Pago Cranberry to taste.
- 03 Stir gently and garnish with fresh mint.

SERVICE NOTE

Set a consistent cranberry measure during menu preparation.

05

PAGO PINEAPPLE

Tropical · citrus · bright



ON THE MENU

Pineapple daiquiri - white rum, Pago Pineapple and fresh lime, served cold in a coupe.

Pineapple daiquiri

Pineapple, white rum and fresh lime. Served short and cold in a coupe.

GLASS

Chilled coupe · about 200 ml

OCCASION

Before dinner · hotel bar

INGREDIENTS

45 ml white rum

60 ml Pago Pineapple

20 ml fresh lime juice

10 ml sugar syrup

Ice and a thin lime wheel

METHOD

- 01 Chill the coupe and measure the liquid ingredients into a shaker.
- 02 Fill with ice and shake hard for 10-15 seconds.
- 03 Double-strain into the coupe, garnish with lime and serve immediately.

SERVICE NOTE

Taste the ratio with your chosen rum and lime before adding it to the menu.

06

PAGO MANGO

Tropical · bright · citrus



ON THE MENU

Mango margarita - tequila, Pago Mango, triple sec and lime. With a half salt rim.

Mango margarita

Smooth mango with the bright edge of lime and tequila, served over ice.

GLASS

Rocks glass · about 300 ml

OCCASION

Aperitif · terrace

INGREDIENTS

40 ml blanco tequila
 60 ml Pago Mango
 20 ml fresh lime juice
 15 ml triple sec
 Ice, lime and fine salt

METHOD

- 01 Prepare a half salt rim and fill the glass with fresh ice.
- 02 Shake tequila, mango, lime and triple sec with ice for 10-15 seconds.
- 03 Strain over fresh ice, garnish with lime and serve immediately.

SERVICE NOTE

Keep the salt on the outside of the rim and leave half clear.

07

PAGO TOMATO

Savoury · bright · spicy



ON THE MENU

Bloody Mary - Pago Tomato, vodka, lemon and a spicy finishing touch.

Bloody Mary, with Pago

A savoury classic. Pago Tomato provides the base; lemon and seasonings add the finishing touch.

GLASS

Highball glass · about 350 ml

OCCASION

Brunch · hotel bar

INGREDIENTS

40 ml vodka
160 ml Pago Tomato
10 ml fresh lemon juice
2 dashes Worcestershire Sauce
2-3 dashes Tabasco Red
Pepper, ice and garnish

METHOD

- 01 Fill the glass with ice and add vodka, lemon and seasonings.
- 02 Pour in the Pago Tomato and stir gently.
- 03 Taste, add pepper and garnish as desired.

SERVICE NOTE

Leave out the vodka for a Virgin Mary. Check sauce and garnish allergens.

08

PAGO PINEAPPLE

Tropical · rounded · creamy



ON THE MENU

*Pago Piña Colada - pineapple with coconut ice cream and seasonal fruit.
Alcohol-free.*

Pago Piña Colada

Tropical pineapple and coconut ice cream in a generous glass. Pago's dessert version, without rum.

GLASS

Large dessert glass

OCCASION

After lunch · summer dessert

INGREDIENTS

1 bottle Pago Pineapple (200 ml)

2-3 scoops coconut ice cream

Seasonal fruit to garnish

METHOD

01 Pour the Pago Pineapple into a large glass.

02 Add the coconut ice cream.

03 Garnish with fruit and serve immediately.

SERVICE NOTE

Describe it on the menu as the coconut ice-cream dessert version.

09

PAGO STRAWBERRY

Fruity · soft · creamy

**ON THE MENU**

Strawberry & vanilla - Pago Strawberry over vanilla ice cream, finished with fruit.

Strawberry & vanilla

Ripe strawberry and smooth vanilla ice cream. A fruity way to finish a long lunch.

GLASS

Large dessert glass

OCCASION

After lunch · terrace

INGREDIENTS

1 bottle Pago Strawberry
(200 ml)

2-3 scoops vanilla ice cream

Strawberries or other
seasonal fruit

METHOD

- 01** Place the vanilla ice cream in a large glass.
- 02** Pour the Pago Strawberry over the ice cream.
- 03** Finish with fruit and serve immediately.

SERVICE NOTE

Serve with a long spoon and finish only just before service.

10

PAGO MANGO

Tropical · smooth · creamy

**ON THE MENU***Pago Sun - smooth mango with vanilla ice cream and a fruit garnish.*

A glass of Pago Sun

Smooth mango and vanilla ice cream: a sunny dessert serve from Pago's recipe book.

GLASS

Large dessert glass

OCCASION

After lunch · lounge

INGREDIENTS

1 bottle Pago Mango (200 ml)

2-3 scoops vanilla ice cream

Seasonal fruit

METHOD

- 01** Pour the Pago Mango into a large glass.
- 02** Add the vanilla ice cream.
- 03** Garnish with fresh fruit and serve immediately.

SERVICE NOTE

Let mango and vanilla lead; a small garnish is enough.

One flavour. More occasions.

A small, focused selection helps your team and gives guests a real choice. Use flavours across the menu while keeping each glass distinct.

YOUR HOUSE SELECTION

Choose a breakfast serve, two alcohol-free options, two cocktails and one dessert drink. Start with recipes that suit your glassware and bar stock.

Taste. Record. Serve.

01 Breakfast & brunch

Orange with breakfast, Apple as an alternative. Tomato forms a savoury base for a Bloody Mary or Virgin Mary.

02 Lounge & terrace

Apple spritz for light refreshment. Cranberry-rosemary fizz for fruit and herbs. Give alcohol-free choices the same care as cocktails.

03 Aperitif & dessert

Pineapple works in a daiquiri and with coconut ice cream. Mango is the base for a margarita and Pago Sun with vanilla ice cream.

The menu lines in this book are suggestions: adapt them to your own menu. Alcoholic recipes are intended for adults aged 18 and over.

Eight flavours. One distinctive bottle.

12 x 200 ml glass bottles per case. For breakfast, the bar and the dessert menu.



Orange

121008

Breakfast & brunch



Apple

121009

On its own & spritz



Mango

121010

Margarita & Pago Sun



Pineapple

121007

Daiquiri & coconut ice cream



Strawberry

121011

Fruity desserts



Cranberry

121030

Fizz & aperitifs



Tomato

121026

Bloody & Virgin Mary



Banana

121029

On its own or with pineapple



Beautifully served. Thoughtfully supplied.

Explore the range or apply for a trade account with Green Acres. Current prices and availability are shown in your customer account.

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18+ SERVE RESPONSIBLY



ABOUT THIS COLLECTION

Campari Milano, Pago Piña Colada, Strawberry & vanilla and Pago Sun are adaptations from Pago's Cocktails & More. The other recipes, service notes and menu descriptions are Green Acres suggestions.

Source: Pago, Cocktails & More (German edition)