Woo and Win Guests This Valentine's Day

Inspiration From Ripples



Valentine's Day will be the second-busiest day for restaurants in the entire year. Do you feel ready?







Use Ripples to organically promote your Valentine menu specials

@birdhousewingerie

Happy February 1st. Love is in the air

C'est le 1er février. L'amour est dans l'air



and help your customers make their plans.

be my valentine?

Syes no

@Ilovecafelola

Send this to your crush to ask them officially



LET'S SKIP THE VIOLINS

Not everyone (or every venue) wants roses, crowds, or awkwardly close-to-the-table violinists.

Be their go-to spot for a pint with their favorite person – because beer beats candy conversation hearts every time.





Love is in the details - and on the drinks! With Ripples your customers can add a special message or photo to their cocktail.

Add "Happy Valentine's Day" OR your own branding to every drink.









Customizable for every single guest.

























No date? No problem. Don't ignore the 47% of people who AREN'T celebrating Valentine's Day this year. Host a Galentine's Day event (ladies celebrating ladies) or use your Ripple Maker to serve up personalized content that shows appreciation for your single customers.

CUSTOMER SPOTLIGHT: STIRRING UP ENGAGEMENT



PERFECTO CAFE VANCOUVER, BC, CANADA @perfectocafe.ca Perfecto Cafe shared this heartbreakingingly hilarious reel about what happens when she doesn't love you back. Bonus points for highlighting menu favorites in the video.



CUSTOMER SPOTLIGHT: SHARING LOVE THROUGH ACTION



RECIPES



LOVE POTION

Ingredients:

45 ml gin butterfly pea flower infusion15 ml lavender lychee syrup15 ml Lillet20 ml fresh-squeezed lime juice20 ml fresh-squeezed grapefruit juice

Instructions:

Add all ingredients to your cocktail shaker. Dry shake for 20 seconds, add ice, then wet shake for 45 seconds. Double-strain into your glass and fill to the brim. Use your Ripple Maker to garnish with a Valentine's Day design.

Mix indigo-hued butterfly pea flower-infused gin with lime juice, and your cocktail will transform to this vibrant purple. Symbolizing the intoxicating spark of love this cocktail is a perfect choice for your Valentine's Day celebration.





PINK CHAI LATTE

Ingredients:

1 cup milk (dairy or non-dairy, such as almond or oat milk)
1 tsp loose-leaf chai tea or 1 chai tea bag
1/2 tsp beetroot powder
1 tsp honey or sugar (optional, to taste)

Instructions:

Steep 1 tsp of loose-leaf chai tea or 1 chai tea bag in 1/4 cup of hot water for 3-5 minutes, then strain. Steam 3/4 cup of milk (dairy or non-dairy) and whisk in 1/2 tsp beetroot powder until fully combined, then pour the pink milk into your mug with the chai tea. Separately, steam or froth 1/4 cup of plain milk to create a smooth, white microfoam, then gently spoon it on top of the drink for a clean, layered finish.



THE PARISIAN LOVER



Ingredients:

50 ml Boukha
15 ml St. Germain
15 ml Cointreau
22 ml Hibiscus Syrup
30 ml Lemon Juice
15 ml Raspberry Sorbet
20 ml Aquafaba

Add all ingredients to your cocktail shaker. Dry shake for 20 seconds, add ice, then wet shake for 45 seconds. Double-strain into your glass and fill to the brim. Use your Ripple Maker to garnish with a Valentine's Day design.

With notes of sweet figs, floral elderflower, and vibrant hibiscus, this cocktail, developed especially for Ripples drinks by mixologist Or Asulin, evokes the romance and sophistication of a Parisian rendezvous.



RUBY HOT CHOCOLATE

Ingredients:

1 cup milk
1/4 cup chopped ruby chocolate
1 tsp honey or sweetener
(optional, to taste)
1/4 tsp vanilla extract

Instructions:

Prepare steamed milk, then melt the Ruby Chocolate Chips in separate bowl with a small amount of frothed milk. Slowly pour the remaining steamed milk into the chocolate mixture, incorporating fully. Add vanilla or sweetener if desired. Print with a Ripples print and serve.







