



# NATURAL MIXES FOR ENDLESS BEVERAGES



**RECIPE GUIDE**

# WELCOME TO PURE PARADISE

¡SHAKE, MIX & SERVE!



**LET'S MAKE COCKTAILS,  
MOCKTAILS, SMOOTHIES AND FOOD  
APPLICATIONS EASY, NATURAL  
AND IRRESISTIBLE.**

In each of our products you will find the flavor of natural fruit and a touch of real sugar for a paradise-like experience. **Prepared with natural ingredients, sweetened with cane sugar, gluten-free and without artificial preservatives.** Island Oasis is easy to handle and is environmentally responsible.



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# LEMON *pie*



FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 2,5 oz. Island Oasis Lemonade
- 3,5 oz. Island Oasis Ice Cream
- 290 g Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Lemonade and the IO Ice Cream, blend until smooth.
2. In a glass, add a layer of crushed cookies and then the previously prepared mix.
3. Finish by decorating with whipped cream and lemon zest.

LEMON, MANGO,  
PASSION FRUIT AND  
STRAWBERRY ARE THE  
*preferred*  
FRUIT FLAVORS IN  
LATIN AMERICA

(Innova Market Insights, 2022)



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# WILDBERRY

## Yogurt



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 6 oz. Island Oasis Wildberry
- 4 oz. Island Oasis Nonfat Yogurt
- 290 g Ice

### INSTRUCTIONS:

1. In a blender put the ice, then the IO Wildberry and the IO Nonfat Yogurt, blend until smooth.
2. Serve in a tall glass
3. Decorate with berries.

**TREND FOR RED  
BERRIES BOWLS AND  
SMOOTHIE MIXES WITH**  
*healthy claims*

(Datassential SNAP! 2023)



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# PASSION FRUIT

## Mojito



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 1,5 oz. Island Oasis Passion Fruit
- 1,5 oz. Island Oasis Mojito
- 1 ¼ oz. Rum
- Club soda
- 150 g Ice

### INSTRUCTIONS:

1. In a shaker combine the IO Passion Fruit, IO Mojito and rum. Shake until well blended.
2. Serve in a tall glass with ice and top with club soda.
3. Decorate with mint garnish.

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corn syrup



3 steps  
preparation



Clean  
Label

# DIRTY MONKEY

## Cappuccino



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 2,5 oz. Island Oasis Cappuccino
- 1,5 oz. Island Oasis Banana
- 1 ¼ oz. Rum
- 150 g Ice

### INSTRUCTIONS:

1. In a shaker combine the ice, IO Cappuccino, IO Banana and rum.
2. Shake for 20 seconds.
3. Serve in a tall glass.
4. Decorate with whipped cream and grated coconut.

IN THE ICED  
COFFEE TREND,  
A FROZEN COFFEE  
HAS BECOME A  
*guilty pleasure*  
FOR THOSE SEEKING  
CAFFEINE

(Datassential 2023)



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# tri BERRY



FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 2 oz. Island Oasis Strawberry
- 2 oz. Island Oasis Raspberry
- 2 oz. Island Oasis Blueberry Pom
- 290 g Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Strawberry, IO Raspberry and the IO Blueberry Pom, blend until smooth.
2. Serve in a tall glass.
3. Decorate with red berries.

**68% OF CONSUMERS SAY**  
*TO love OR LIKE smoothies*  
(Datassential SNAP! 2022)



Natural ingredients



No artificial flavors or preservatives



Made with real fruit



No high-fructose corn syrup



3 steps preparation



Clean Label

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And learn more at [kerrylatamfoodservice.com](http://kerrylatamfoodservice.com)

# BLUE MONDAY

## Margarita



FOR A 16 OZ. BEVERAGE



### INGREDIENTS:

- 4 oz. Island Oasis Margarita
- ¾ oz. Blue Curacao liqueur
- 1 oz. Tequila
- 290 g Ice

### INSTRUCTIONS:

1. In a blender put the ice, then the IO Margarita, blue curacao liqueur and the tequila, blend until smooth.
2. Serve in a tall glass.
3. Decorate with orange garnish.

MARGARITAS,  
MOJITOS AND PIÑA  
COLADA ARE THE  
*classic favorites*  
ON COCKTAIL MENUS

(Datassential SNAP! 2022)



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

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# PASSION *Colada*



FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 2,5 oz. Island Oasis Passion Fruit
- 2,5 oz. Island Oasis Piña Colada
- 290 g Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Passion Fruit and IO Piña Colada, blend until smooth.
2. Serve in a tall glass.
3. Decorate with pineapple garnish.

*mocktails*  
**HAVE *grown* 13%  
IN MENUS IN THE  
LAST YEAR**

(Datassential SNAP! 2022)



Natural  
ingredients



No artificial flavors  
or preservatives



3 steps  
preparation



Made with  
real fruit



No high-fructose  
corn syrup



Clean  
Label

# RASPBERRY *Mojito*



FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 1,5 oz. Island Oasis Raspberry
- 3,5 oz. Island Oasis Mojito
- 1 ¼ oz. Rum
- 290 g Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Raspberry, IO Mojito and the rum, blend until frozen look.
2. Serve in a tall glass.
3. Decorate with red berries.

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(Datassential SNAP! 2022)



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real fruit



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corn syrup



3 steps  
preparation



Clean  
Label

# MOCHA *Mint*



FOR A 16 OZ. BEVERAGE



IN THE ICED  
COFFEE TREND,  
A FROZEN COFFEE  
HAS BECOME A  
*guilty pleasure*  
FOR THOSE SEEKING  
CAFFEINE

(Datassential 2023)

## INGREDIENTS:

- 4 oz. Island Oasis Cappuccino
- ¾ oz. DaVinci Gourmet Chocolate Sauce
- ¾ oz. DaVinci Gourmet Crème de Menthe
- Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Cappuccino, the DVG Chocolate sauce and DVG Crème de Menthe, blend until smooth.
2. Serve in a tall glass.
3. Decorate with whipped cream.



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# GUAVA MARGARITA *Frozen*



FOR A 16 OZ. BEVERAGE



MARGARITAS,  
MOJITOS AND PIÑA  
COLADA ARE THE  
*classic favorites*  
ON COCKTAIL MENUS  
(Datassential SNAP! 2022)

## INGREDIENTS:

- 2,5 oz. Island Oasis Margarita
- 2,5 oz. Island Oasis Guava
- 1,5 oz. Tequila
- 1 oz. Water
- 150 g Ice

## INSTRUCTIONS:

1. In a blender put the ice, then the IO Margarita, IO Guava, water and tequila, blend until obtain a frozen texture.
2. Serve in a tall glass.
3. Decorate with a lemon twist.



Natural  
ingredients



No artificial flavors  
or preservatives



Made with  
real fruit



No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# PEACH

## Mimosa



FOR A 16 OZ. BEVERAGE



### INGREDIENTS:

- 4 oz. Island Oasis Peach
- 1 oz. Contreau
- Juice of half a lemon
- Cava
- Ice



### INSTRUCTIONS:

1. In a glass add the ice, then the IO Peach, Contreau, the lemon juice and top with Cava.
2. Decorate with orange garnish.

**4**  
**OUT OF**  
**10 CONSUMERS**  
*love mimosas*

(Datassential SNAP! 2024)



Natural  
ingredients



No artificial flavors  
or preservatives



3 steps  
preparation



Made with  
real fruit



No high-fructose  
corn syrup



Clean  
Label

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# STRAWBERRY COCONUT *Margarita*

FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 2 oz. Island Oasis Strawberry
- 1,5 oz. Tequila
- 4 oz. Coconut Water, Unsweetened
- Ice

## INSTRUCTIONS:

1. Combine all ingredients into an ice filled shaker.
2. Shake and strain over ice.

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3 steps  
preparation



Clean  
Label

# EL JEFE

## Margarita



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 2 oz. Island Oasis Margarita
- 2 oz. Island Oasis Strawberry
- 3 slices fresh Jalapenos
- 1,5 oz. 100% Agave Silver Tequila
- 5 oz. Triple Sec
- 1 oz. water

### INSTRUCTIONS:

1. In a mixing glass, add jalapeno slices, tequila and triple sec. Lightly muddle, then add the remaining ingredients.
2. Fill with ice, cap and shake vigorously.
3. Double strain over a large cube in serving glass.
4. Garnish with lime wheel, strawberry and jalapeno slice.

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3 steps  
preparation



Clean  
Label

# RASPBERRY

## Gin Spritz



FOR A 16 OZ. BEVERAGE



### INGREDIENTS:

- 1 cup Ice
- 2 oz. Gin
- 2 oz. Island Oasis Raspberry
- ½ oz. DaVinci Gourmet Natural Agave Syrup
- ½ oz. Fresh lemon juice
- 2-3 oz. Club soda
- Lemon slice, garnish
- Fresh or freeze-dried raspberries, garnish
- Sprig of rosemary, garnish

### INSTRUCTIONS:

1. Combine ice, gin, IO Raspberry, DVG Natural Agave Syrup, and lemon juice in a cocktail shaker. Shake vigorously for 15-20 seconds or until well blended.
2. Bruise rosemary sprig and run around the rim of a highball or wine glass. Add ice to glass.
3. Strain mixture into glass and top with club soda.
4. Garnish with raspberries, a sprig of rosemary and a lemon slice. Serve & enjoy!



Natural ingredients



No artificial flavors or preservatives



Made with real fruit



No high-fructose corn syrup



3 steps preparation



Clean Label

# MANGO *Lemonade*



FOR A 16 OZ. BEVERAGE

## INGREDIENTS:

- 1.5 cups Crushed Ice
- 3 oz. Island Oasis Lemonade
- 2 oz. Island Oasis Mango
- 5 oz. Water
- Mango or lemon slice, garnish

## INSTRUCTIONS:

1. Combine IO Lemonade and IO Mango mixes with water and ice in a shaker glass.
2. Shake well and strain into a glass filled with ice.
3. Garnish with fresh fruit, serve and enjoy!

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3 steps  
preparation



Clean  
Label

# PASSIONATE

## Gin Fizz



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 1.5 cups Ice
- 2 oz. Gin
- 1 oz. Island Oasis Passionfruit
- 1 oz. Island Oasis Lemonade
- 2oz. Club Soda
- 0.5 oz. DaVinci Gourmet Blood Orange Syrup (optional)
- Garnish with passionfruit or a lime wedge and fresh mint

### INSTRUCTIONS:

1. Combine all ingredients except garnish in a cocktail shaker. Shake until well blended.
2. Pour into a high ball glass and top with club soda
3. Drizzle of blood orange syrup if desired.
4. Garnish with passionfruit or a lime wedge and a sprig of mint.

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3 steps  
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Clean  
Label

# SANGRIA

## Slushie



FOR A 16 OZ. BEVERAGE

### INGREDIENTS:

- 3 oz. Tropical or Malibu Rum
- 3 oz. Rose wine, chilled
- 2 oz. Island Oasis Sangria, chilled
- 2 oz. Island Oasis Mango, chilled
- 12 oz. Ice (using button #2 on shaver blender)
- Mango slices for garnish
- Sprig of mint for garnish

### INSTRUCTIONS:

1. Combine rum, wine, sangria and mango mix into an Island Oasis pitcher. Press button #2 on the shaver blender. Pour mixture into a glass and serve with fresh mango slices and a mint sprig garnish.

*\* This recipe can also be made using a standard blender, if an IO Shaver blender is not available.*

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Made with  
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No high-fructose  
corn syrup



3 steps  
preparation



Clean  
Label

# COLD BREW PEACH *Lemonade*



FOR A 16 OZ. BEVERAGE



## INGREDIENTS:

- 1 oz. Island Oasis Peach
- 3 oz. Island Oasis Lemonade
- 3 oz. Cold Brew Coffee Concentrate

## INSTRUCTIONS:

1. Pour ingredients over ice filled glass.
2. Stir and serve.



Natural ingredients



No artificial flavors or preservatives



Made with real fruit



No high-fructose corn syrup



3 steps preparation



Clean Label



# PREMIUM MIXES FOR EVERY OPERATION

**FOR MORE INFORMATION, PLEASE  
REACH OUT TO YOUR ISLAND  
OASIS/KERRY REPRESENTATIVE**

**AND FOLLOW US TO LEARN MORE  
ABOUT OUR BRANDS**

**@kerryology\_caribbean  
kerrylatamfoodservice.com**



**KERRY**

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