OSLO 2025

Notorious Hospitality

Proudly presents

product catalog

**We take care of the prep,
you take care of the guests!**



Marcus Bartenderius

prep - a.k.a. mis en place, is the foundation for great hospitality

OSLO 2025

Notorious Hospitality



marcus bartenderius

Who are we?

Behind every great guest experience is a well-prepared bartender.

We give beverage professionals one place to source everything they need to run a world-class program, shift after shift.

We take care of the prep. You take care of the guests.

OSLO 2025 | Notorious Hospitality

sustainable packaging

One of the most challenging issues in the industry is “waste”.
Our packaging of choice is **Bag in Box**.



The installed tap with the BiB, ensures easy refills mid-service. No funnel needed.

Super juice

What is super juice?

*Fresh citrus **taste**, without the **waste**.*

What is inside?

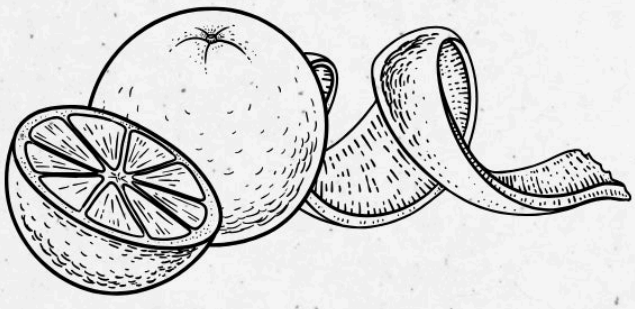
Essential oils from the peels, **juice** from the flesh,
natural acids and **Norwegian** water for the balance.

Light body, long-lasting taste and consistent quality.

Why SUPER?

450g of citrus = 1L of super juice

- **Flavour:** Essential oils from the peels unlock citrus potential.
- **Consistency:** Natural acids minimize seasonal fluctuations.
- **Shelf Life:** Open package stays as fresh as unopened one.
- **Sustainability:** Reduce supply chain emissions and waste by **85%**.

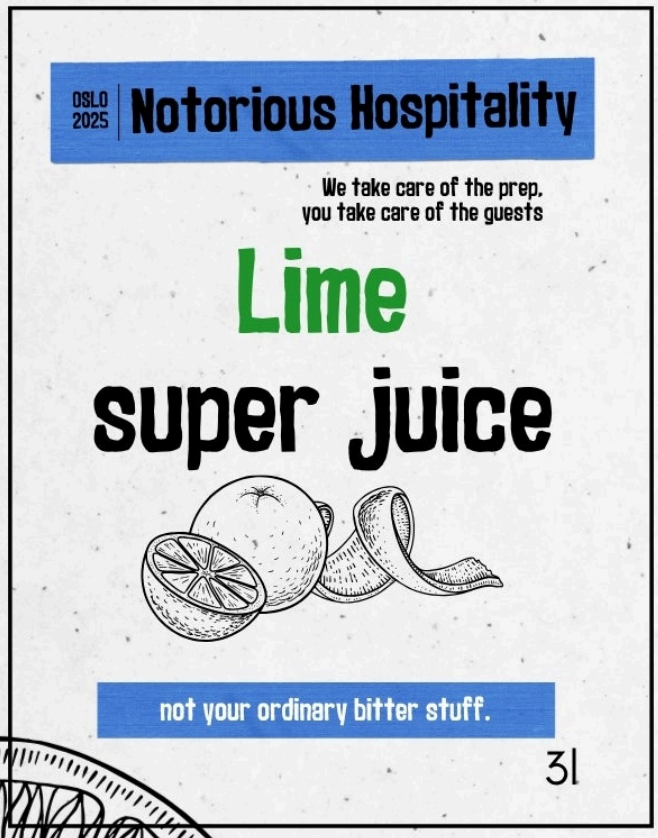


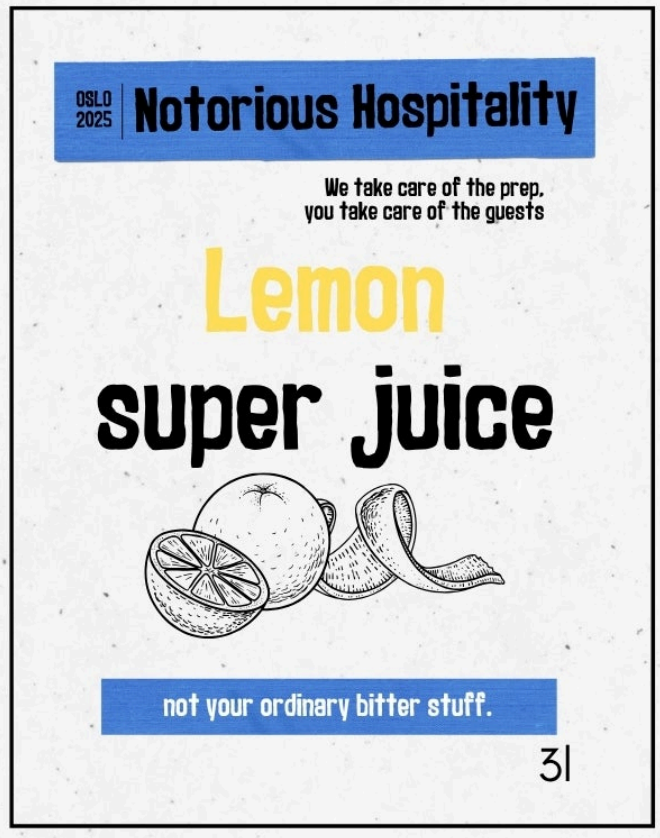
Super juice

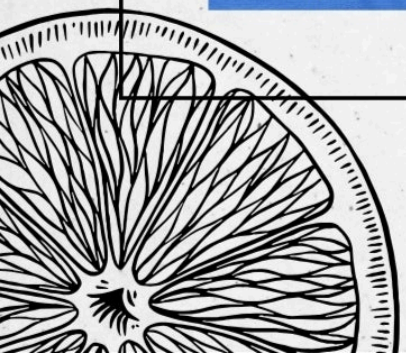
Discover Citrus Super Juice
Deeper taste, longer life, zero waste.

Ideal For

Bars and restaurants seeking consistent, **high-quality citrus** ingredients.
Sustainability focused beverage outlets.
Intensified citrus flavour ideal for cocktails, mocktails, and culinary applications.
Reliable taste profile for consistent recipes and menu items.







Easy to use and store 3L bag in box

Cocktail Mixers

Made for quick easy service,
elevating hospitality and driving sales

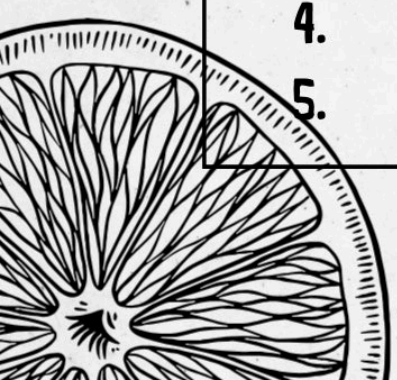
How?

Our mixers are
all-in-one, perfectly balanced flavour base.

They make crafting drinks foolproof.

key features

1. premium ingredients
2. consistant flavour
3. shelf stable // 6 months
4. easy to use // no training needed
5. sustainable packaging // 3l bag in box



Cocktail Mixers

5 foundational flavours

Covering Key hospitality Profiles

#1

Strawberry and Rhubarb

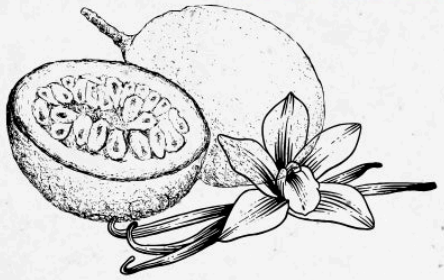
Cocktail Mixer



#2

Passionfruit and Vanilla

Cocktail Mixer



#4

Coffee and Tonka

Cocktail Mixer



#3

Tropical spice

Cocktail Mixer

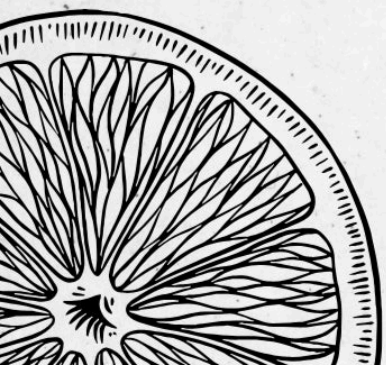


#5

Mint and lime

Cocktail Mixer





Cocktail garnish

Secure the first impression by vibrant colours and consistent results

Sustainability

Quit wasting fresh fruit. Shelf life of our dehydrated garnish is 24+ months.

Consistency

First impression matters. Get same results every time.

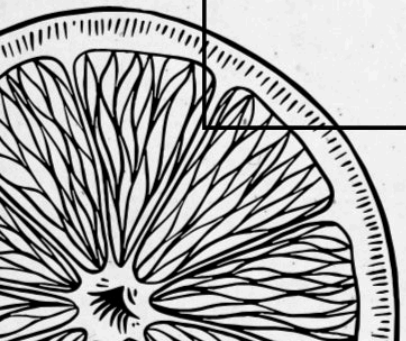
Cost control

Easy to calculate unit cost. We provide unit count for each garnish variety.



Key features

- ✓ Fully handmade
- ✓ Highest quality raw material
- ✓ Preserved colour and aroma
- ✓ Every piece is carefully sorted
- ✓ HACCP compliant

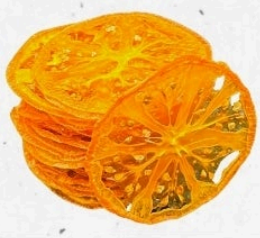


Cocktail garnish

Red tomato



Yellow tomato



Pink pitaya



Pineapple



Lotus root



Orange



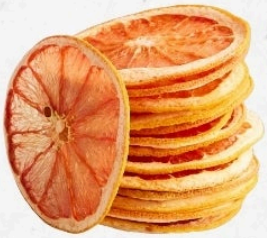
Lime



Lemon



Grapefruit



Kiwi



Red chilli



Green apple

