

# SIMMER CULINARY

GASTRONOMIC DEVELOPMENT & EVENTS

## Beverage Program

Simple, well-considered beverage options tailored to your **preferences, guest profile and event style** — from quality beer and wine selections through to premium spirits and signature cocktails. We focus on **seasonal, locally sourced and artisan producers wherever possible**, curating a drinks offering that feels cohesive with your menu and venue.

Service is matched to your space and the way you want the event to flow, whether that's:

a **hosted bar setup**

**roving staff** with tray service

or a **combined approach** for arrivals and peak periods

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### Options can include

**Beer & wine** (including sparkling), curated to suit your tastes

**Premium spirits** and mixers

**Signature cocktails** featuring seasonal ingredients and house-made elements

**Thoughtful non-alcoholic choices** so every guest is well looked after

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If you'd like, we can also help with **timing and quantities** (arrival pour, cocktail hour, reception) to keep the service smooth and the experience effortless.