

FULL SERVICE

# Beer & Wine

At Savoury Chef we offer full bar service – including pairing suggestions to suit your menu and your tastes.

Our relationships with local wineries and craft breweries will ensure you have all of the best options available to you – even those that haven't hit the retail shelves yet. Want a custom brew for your nuptials? We can help with that.

Our bartenders are *Serving It Right* certified and Savoury Chef trained to ensure seamless, professional service every time.

We can purchase any beer or wine you choose, store it in our temperature-controlled facility, take care of transport and set up and dispose of empty bottles when you're off honeymooning. Let us do the heavy lifting for you!

[Contact us](#) to speak with one of our Wedding Specialists about bar services for your big day.

## Need some inspo?

Basics of pairing wine to food is straightforward.  
Here are a few suggestions:

### **chicken**

A red or a white that's on the medium to lighter side is a safe bet.

FULL SERVICE

# Beer & Wine

## **fish**

Lighter, mineral-y whites go well with seafood.

## **beef**

A strong grenache or pinot noir (both reds) complements beef.

## **pork**

Go for a bolder white with pork, like a white burgundy.

## For beer...

Consider these parameters:

### **wheat beers**

Pair nicely with protein like seafood and butter-based sauces. Rich cheeses like havarti can bring out the beer's fruity and herbal notes.

### **German-style pilsners**

Pair nicely with poultry, sautéed foods and cream sauces. This type of beer has a balance of softness and punchiness so it won't overwhelm delicate flavours.

### **Irish-style ales**

Pair well with pork and tomato sauces, due to the sweetness of the malt. Serve this toasted malty flavoured ale with nutty and smoky cheeses like gouda or aged cheddar.

FULL SERVICE

# Beer & Wine

## Added Tips

1. Pair beer and wine to your menu, not the time of year
2. Generally speaking, go from a progression of light whites to heavier reds if you're having a multi-course meal
3. Have just a few options available. You don't want to complicate matters with too much choice. A red, a white and perhaps a sparkling or rose is perfect for most couples.
4. Make sure the temperature is right! Beer and wine should be on ice well in advance of serving and lighter reds such as Pinot Noir should be served cool.

[Contact us](#) to speak with one of our Wedding Specialists about bar services for your big day.