

FOR FOOD SERVICE & HOSPITALITY BUYERS

Your guests are already looking for better water. Most venues still don't offer it.

Premium diners increasingly choose venues on the small things: better coffee, better wine lists, better water. alkalife gives your food service or hospitality (HORECA) venue a naturally alkaline mineral water your competitors likely don't carry — an easy way to lift the guest experience without changing anything else on the menu.

Why alkalife Belongs On Your Table

01

Fills a gap your guests notice

Health conscious diners already look for better hydration options. Most venues offer nothing beyond standard still or sparkling — alkalife lets you meet that expectation.

02

Elevates the table, not just the water

The 750ml glass bottle is built for table service. Soft, smooth taste and a premium presentation that fits fine dining, private dining and boutique accommodation.

03

Australian made, Australian owned

Sourced from a limestone and quartz aquifer in the Blue Mountains, NSW. A local, on shore story you can genuinely tell guests, since 2002.

04

No new supplier headache

Same water across bar, kitchen and table. One supplier, one range, flexible formats to suit however your venue serves.

The Range For Your Venue

FORMAT	BEST FOR
750ml Glass	Table service, fine dining, private dining, boutique accommodation
600ml PET	Bar, room service, minibar, poolside, events, takeaway
1.25L PET	Back of house, kitchen, staff hydration, functions

2002

AUSTRALIA'S ORIGINAL ALKALINE WATER

★ ★ ★

AWARD WINNING — SUPERIOR TASTE

Naturally Occurring

MINERALS

Blue Mountains, NSW

LIMESTONE & QUARTZ AQUIFER

Soft and smooth — shaped by limestone and quartz, not manufactured or ionised.

