



THE KIMMEL CENTER  
ACADEMY OF MUSIC  
MERRIAM THEATER

**Tweet It!**

What's the #BroadwayBuzz? Iron @chefjosegarces & @KimmelCenter announce #Broadway cocktail series @VolverPHL. Order preshow or make at home!

Press Contact:

Monica Robinson

215-790-5847

[MRobinson@kimmelcenter.org](mailto:MRobinson@kimmelcenter.org)

**BROADWAY-THEMED COCKTAILS  
TAKE CENTER STAGE ON KIMMEL CENTER CULTURAL CAMPUS  
AT IN-HOUSE RESTAURANT  
VOLVÉR**

**13 SHOW-STOPPING THEMED DRINKS  
OFFERED PRIOR TO ALL 2017-18 BROADWAY PERFORMANCES**

**FOR IMMEDIATE RELEASE** (Philadelphia, PA, November 21, 2017) — The Kimmel Center for the Performing Arts, in partnership with Garces Restaurant Group, is excited to announce brand new custom cocktails for the Broadway Philadelphia 2017-18 season. Volvér, the Kimmel Center's in-house restaurant from Iron Chef Jose Garces, will now exclusively serve drinks specially designed by its mixologists that represent show-stopping themes from the lineup. Philadelphians are invited to indulge in these encore-worthy creations inside Volvér during the run of its corresponding show, or craft up a one-of-a kind creation at home using the recipe guide.

"We raise a toast to Iron Chef Jose Garces and Volvér's incredible staff for once again helping us make each night on the Kimmel Center Cultural Campus a unique and unforgettable experience," said Anne Ewers, President and CEO of the Kimmel Center for the Performing Arts. "Begin your evening out with one of these delicious creations, or follow the recipes at home to share with friends!"

Below is a full list of Broadway Philadelphia 2017-18 custom cocktails and ingredients. Video recipes are also available on the [Kimmel Center's YouTube page](#).

**Kinky Boots - "The Sex is in the Heel"**

**Academy of Music**

October 3 – 8, 2017

- 1 oz. Tanqueray Rangpur
- 1 oz. Aperol
- .75 oz. Dolin Blanc Vermouth
- Stir, strain into small coupe, lime twist

**The Phantom of the Opera - "Masquerade"**

**Academy of Music**

November 1 – 12, 2017

- 1.5 oz. Whiskey
- .5 oz. Sweet Vermouth
- .5 oz. Nardini Amaro
- Angostura Bitters
- Garnish with grapefruit peel

**Finding Neverland - "Lost Boy"**

**Academy of Music**

November 21 – 26, 2017

- 3 dashes Lavender bitters
- .25 oz. Simple Syrup
- .5 oz. Rose Water
- .75 oz. Citrus Cordial
- 1.5 oz. Blue Coat Gin
- Shake, strain into small coupe, lime twist

**The Color Purple - "Shug & Spice"**

**Forrest Theatre**

December 12 – 17, 2017

- 1.5 oz. Appleton rum
- .5 oz. Cocchi torino
- .75 Grape Syrup
- .5 oz. lime
- Cinnamon smoked glass

**STOMP - "Crash Boom Bang"**

**Merriam Theater**

December 26 – 31, 2017

- 1.5 oz. Ginger Vodka
- .75 oz. Lemon
- .75 oz. Simple Syrup
- .5 oz. Pear Liqueur
- Egg White

### **Les Misérables - "Liberté"**

#### **Academy of Music**

January 9 – 21, 2018

- 75 Salers Aperitif
- 1 oz. Krogstad Aquavit
- 1 oz. Herb Blanc (Blanc Vermouth with thyme, rosemary, bay leaf, dill, fennel)
- Stir, strain into small coupe, small piece of dill for garnish

### **Waitress - "À La Mode"**

#### **Forrest Theatre**

February 13 – 18, 2018

- .5 Maple Syrup
- .5 Simple Syrup
- .75 Lemon
- 2 oz. Averna Amaro
- Dry shake, shake with ice, strain into large coupe
- Garnish with Angostura & cardamom dusting

### **Something Rotten! - "The Bard's Booze"**

#### **Academy of Music**

February 27 – March 4, 2018

- 1.5 oz. Mezcal
- .5 oz. Gran Classico
- .25 oz. Green Chartreuse
- Bloody Mary Mix
- Club Soda
- Toothpick garnish with lemon, lime, shishito pepper, olive, cherry tomato

### **Rain: A Tribute to the Beatles - "Abbey Road"**

#### **Academy of Music**

March 23 – 25, 2018

- .25 oz. Ginger
- .22 oz. Lustau Sherry
- .75 oz. St. Germain Eldeflower Liqueur
- 1.5 oz. Rose/Hibiscus infused Barisol Pisco
- Splash Cava
- Shake, strain into large coupe
- Top with Cava, garnish with dried roses

### **School of Rock - "Teacher's Pet"**

#### **Academy of Music**

March 27 – April 1, 2018

- Lustau Sherry rinse
- 2 dashes Angostura bitters

- .5 Carpano Antica
- .5 Licor 43
- 2 oz. Old Overholt Rye
- Stir, strain, small coupe
- Garnish with grapefruit peel

**On Your Feet! - " Rhythm Is Gonna Get You"**

**Academy of Music**

April 10 – 15, 2018

- 1.5 oz. White Rum
- .75 oz. Lime
- .75 oz. Simple
- .5 oz. Pear Liqueur
- .5 oz. Ginger Syrup
- Mint Garnish

**The Sound Of Music - "My Favorite Thing"**

**Merriam Theater**

April 24 – 29, 2018

- 2 oz. Courvoisier vs
- 1 oz. Dolin Genepy
- .75 oz. Lemon
- .5 oz. Honey
- 2 dashes Black Walnut Bitters
- Garnish with fennel on top

**Aladdin - "Genie in a Bottle"**

**Academy of Music**

June 13 – July 1, 2018

- Egg white
- .5 oz. Half and Half
- .25 Ginger
- .75 Curry syrup
- .75 Lemon
- 2 oz. Smith & Cross Rum
- Dry shake, shake

**The Kimmel Center for the Performing Arts**

Located in the heart of Center City, Philadelphia, the Kimmel Center’s mission is to operate a world-class performing arts center that engages and serves a broad audience through diverse programming, arts education, and community outreach. The Kimmel Center Campus is comprised of the Kimmel Center for the Performing Arts (Verizon Hall, Perelman Theater, SEI Innovation Studio, and the Merck Arts Education Center), the Academy of Music (owned by the Philadelphia Orchestra Association), and the Merriam Theater. The Kimmel Center is also home to eight Resident Companies: The Philadelphia Orchestra, Opera Philadelphia, The Pennsylvania Ballet, The Philly POPS, PHILADANCO, The Chamber

Orchestra of Philadelphia, The Philadelphia Chamber Music Society and Curtis Institute of Music. With nearly 9,000 seats per night, The Kimmel Center for the Performing Arts is the region's most impactful performing arts center, and the second largest in the country. TD Bank, America's Most Convenient Bank, is the season sponsor of the Kimmel Center's 2017-2018 Season. American Airlines is the official airline of Broadway Philadelphia. For additional information, visit [kimmelcenter.org](http://kimmelcenter.org).

###

For photography, please visit [www.kcpress.smugmug.com](http://www.kcpress.smugmug.com)