

NEFT Vodka Partners with Good Work Austin to Support the People Powering Austin's Hospitality Industry

NEFT joins "Building Good Work Together" in support of creating a healthier, more sustainable future for Austin's service industry.

AUSTIN, TX, UNITED STATES, August 17, 2026 /EINPresswire.com/ -- NEFT Vodka – the award-winning two-ingredient vodka known for its eco-conscious barrel packaging – is partnering with Good Work Austin, a nonprofit dedicated to creating a stronger and more supportive future for Austin's service industry, as a sponsor of the organization's upcoming "Building Good Work Together" celebration on August 25.



NEFT Vodka x Good Work Austin

The partnership reflects NEFT Vodka's support for the people who make Austin's hospitality scene so vibrant. From the servers and bartenders welcoming guests to the cooks, dishwashers, managers and countless others working behind the scenes, hospitality workers are at the heart of the city's culture and culinary identity.



At NEFT, we're proud to stand behind their mission and the local community they serve"

Justin Burnett, U.S. Chief Sales Officer of NEFT Vodka

Good Work Austin is helping build on that foundation by investing in the people who power the industry. Through workforce training, access to free healthcare benefits and partnerships with local businesses, the organization is creating more opportunities for hospitality workers to

thrive while helping employers foster stronger, more supportive workplaces.

"Hospitality is built on people. The faces and personalities who make us feel welcome, create memorable experiences and keep the wheels of this incredible industry moving," said Justin Burnett, U.S. Chief Sales Officer of NEFT Vodka. "Good Work Austin is doing meaningful work to

support those people and create a better path forward for the service industry. At NEFT, we're proud to stand behind their mission and the local community they serve."

NEFT will support Good Work Austin's mission through "Building Good Work Together", taking place August 25 at Still Austin Whiskey Co. The evening will bring together Austin's food and beverage community to celebrate the workers and businesses helping raise the bar for what a good workplace can look like.

Guests will enjoy food from La Condesa, L'Oca d'Oro and Olamaie, live music from the Huston-Tillotson University jazz band and a raffle, with the evening helping support Good Work Austin's ongoing programs for local hospitality workers.

For NEFT, the partnership is an opportunity to raise a glass to the people who make Austin taste, feel and come alive, while supporting the work to ensure they can thrive, too.

For more information about NEFT Vodka, visit: www.neftvodka.com

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About NEFT Vodka

NEFT was conceived in 2011 to shatter expectations about vodka in a category lacking premium options made with super-clean ingredients. NEFT is made from mountain spring water filtered centuries deep beneath the Austrian Alps and ancient grains of rye. Nothing else. No sugar, no additives. Hence, a vodka with a refined and sophisticated taste so delicious that it can be enjoyed neat, straight up, or on the rocks was created. NEFT's unbreakable barrel is an eco-friendly and versatile container that keeps the liquid cold for hours.

To learn more about NEFT, visit www.neftvodka.com

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