

ALCOHOL QUANTITIES

Wine, Champagne and Beer Bars

Champagne – Served in 6 oz. (4.5 oz. serving) champagne flutes (7 glasses per (750 mL) bottle)

Twelve bottles (750 mL) per case = $12 \times 7 = 84$ glasses per case
Suggest 2.5 drinks per person

3 cases (750 mL) per 100 guests
4 cases (750 mL) per 150 guests
5 cases (750 mL) per 200 guests
6 cases (750 mL) per 250 guests

Wine – Served in 6.5 oz. (5 oz. serving) wine glasses (Six glasses per 750 mL bottle)

Twelve bottles (750 mL) per case = $12 \times 6 = 72$ glasses per case

Suggest 2.5 drinks per person

4 cases (750 mL) per 100 guests – 2 cases (1.5 liters)
6 cases (750 mL) per 150 guests – 3 cases (1.5 liters)
7 cases (750 mL) per 200 guests – 4 cases (1.5 liters)
9 cases (750 mL) per 250 guests – 5 cases (1.5 liters)

Beer – Served in 12 oz. bar glasses (Less than half of guests will drink beer)

Suggest 2 drinks per person

Half keg (8 gallons = 102 – 10 oz. drinks) per 50 guests
Full keg (16 gallons = 204 – 10 oz. drinks) per 100 guests
4- 24 ct. cases canned/bottled beer per 50 guests
8- 24 ct. cases canned/bottled beer per 100 guests

Wine and Beer (Together)

Suggest 2.5 drinks per person

2 cases (750 mL bottle) of wine w/half keg per 100 guests
3 cases (750 mL bottle) of wine w/full keg per 150 guests
4 cases (750 mL bottle) of wine w/full keg per 200 guests
5 cases (750 mL bottle) of wine w/full keg per 250 guests

Champagne and Beer (Together)

Suggest 2.5 drinks per person

2 cases (750 mL bottle) of champagne w/half keg per 100 guests
3 cases (750 mL bottle) of champagne w/full keg per 150 guests
4 cases (750 mL bottle) of champagne w/full keg per 200 guests
5 cases (750 mL bottle) of champagne w/full keg per 250 guests

Margarita Machine, Beer and Wine or Champagne (Together)

Suggest 3 drinks per person

- 4 X the Margarita mix, half keg beer and 1 case of wine or champagne per 100 guests
- 5 X the Margarita mix, full keg beer and 1 case of wine or champagne per 150 guests
- 6 X the Margarita mix, half keg beer and 2 cases of wine or champagne per 200 guests
- 8 X the Margarita mix, half keg beer and 2 cases of wine or champagne per 250 guests

Napkins – Per Number of Guests

10" x 10" ¼ fold cocktail (Bar, water, coffee, punch, bride and groom table)

3 per person w/monogram only or first names, date and/or wedding motif

13" x 13" ¼ fold luncheon (hors d'oeuvres)

1-5 per person w/monogram only, first names, date and/or wedding motif

Notes: 1) Luncheon size napkins are too large for the bars, bride and groom's tables, etc.

2) Dinner size napkins are too large for hors d'oeuvre tables

3) Guests use an average of 3 cocktail napkins and 1.5 luncheon napkins per function.

Open Bars

2-3 hour receptions

Liquor (Liters)	50- 100	100- 150	150- 200	200- 250	250- 300	300- 400
Bourbon (Jack Daniels Black Label)	2	3	3	4	5	5
Bourbon Blend (Wild Turkey)	1	2	2	2	3	3
Canadian Whiskey (Crown Royal)	1	2	2	3	4	5
Scotch Whiskey (Chivas Regal)	2	3	3	4	4	5
Rum, Light or Dark (Bacardi)	1	1	2	2	3	3
Gin (Beefeater or Tanqueray)	1	2	2	3	3	3
Vodka (Smirnoff)	1	2	2	3	3	4
Tequila (Jose Cuervo)	2	1	2	3	4	4
White Vermouth (Martini & Rossi)	1	1	1	2	2	2
Red Vermouth (Martini & Rossi)	1	1	1	2	2	2
White Bar Wine 750 mL (White Zifandel)	6	10	12	14	16	18
Beer 12 oz. cans or bottles (Michelob or Miller Lite)	12	18	24	36	48	72

50-100 guests – 1 bar + 1 bartender

100-150 guests – 1 bar + 2 bartenders

150-200 guests – 1 bar + 2 bartenders

200-300 guests – 2 bars + 2 bartenders

NOTES: 1) Beer and wine are not often requested when hard liquor is served

2) The most popular brands of liquor, wine and beer are listed