



COCKTAILS & DETAILS[®]

|| EXQUISITE WEDDINGS & EVENTS ||

ALCOHOL GUIDE

These are some great starting points for your bar. We are estimating one drink per person, per hour. Depending upon your preferences or that of your list, you may have to increase or decrease some bottles. This is especially the case if you are having a signature drink that uses one or more of the spirits listed. For each bottle of spirits, you need three containers of mixers— club soda, tonic, juice, etc. Warm weather outdoor weddings call for more clear liquors (for vodka gimlets and gin and tonics). Martinis are popular for cocktail parties and wine makes a perfect accompaniment to multi-course plated meals.

50 GUESTS

FULL BAR

Red Wine: 10 bottles
 White Wine: 6 bottles
 Champagne: 10 bottles
 Beer: 60 bottles
 Vodka: 2 bottles
 Gin: 1 bottle
 Rum: 1 bottle
 Bourbon: 2 bottles
 Scotch (blended): 1 bottle

WINE, BEER CHAMPAGNE ONLY

Red Wine: 18 bottles
 White Wine: 18 bottles
 Champagne: 15 bottles
 Beer: 100 bottles

100-150 GUESTS

FULL BAR

Red Wine: 12-18 bottles
 White Wine: 12-18 bottles
 Champagne: 20-30 bottles
 Beer: 120-180 bottles
 Vodka: 4-5 bottles
 Gin: 2-3 bottles
 Rum: 2-3 bottles
 Bourbon: 2-4 bottles
 Scotch (blended): 1-3 bottles

WINE, BEER CHAMPAGNE ONLY

Red Wine: 36-53 bottles
 White Wine: 36-53 bottles
 Champagne: 30-45 bottles
 Beer: 200-300 bottles

200-250 GUESTS

FULL BAR

Red Wine: 20-24 bottles
 White Wine: 20-24 bottles
 Champagne: 40-50 bottles
 Beer: 240-300 bottles
 Vodka: 8 bottles
 Gin: 4 bottles
 Rum: 4 bottles
 Bourbon: 4 bottles
 Scotch (blended): 4 bottle

WINE, BEER CHAMPAGNE ONLY

Red Wine: 70-85 bottles
 White Wine: 70-85 bottles
 Champagne: 58-70 bottles
 Beer: 400-500 bottles

During day time events, whether you are serving a full bar or one that is limited to wine, beer and champagne, guests tend to drink more juice based drinks such as mimosas and Bloody Mary's. Be sure to stock up on extra juices.

