

BEVERAGE PLANNING TIPS FOR EVENTS

Wine - Estimate 1 bottle of wine for every 2 guests at a 2 hour cocktail party

Beer - Plan on 2 bottles or servings of beer per person for the first hour, and another 1 for each subsequent hour of your party.

Champagne - The average bottle yields 6 flute glasses; a case will yield 72 servings.

Liquor - Plan approximately 2 drinks per hour for each guest. There are 21-28 drinks per quart of liquor. Taste preferences today are Vodka, Scotch, Gin and Bourbon.

Punch - 1 gallon of punch serves approximately 24 persons. (32-3oz. drinks with ice)

Water - At a cocktail party, 1 liter of water will serve four guests. At a sitdown meal, plan on serving three guests from each liter.

Soda & Juice - At a party where other beverages such as wine, beer, and cocktails will be served; plan on one 8oz glass per person. If there are children at your party you will need to increase that amount by 3 drinks per child. If non-alcoholic drinks will be the only beverage served, plan on 3 per guest (adults and children.).

Coffee - One pound of coffee serves 60-80 cups.

Ice - Allow at least 11lbs of ice cubes per every 10 adults.