



## Purchase Recommendations for Full Bar (Per 100 guests)

Based on your total guest count (don't exclude non-drinkers), figure two drinks for the first hour and one drink for every hour following. For example, a five-hour party for 100 people would equal 600 drinks: 200 for the first hour and 400 for the remaining four hours. If your crowd is a lighter drinking group, or heavier, you should adjust accordingly.

### The average drink breakdown is 35% beer, 35% wine, and 30% spirits.

Heavy beer crowds go 40-50% beer, 25-30% wine, and 25-30% spirits.

Same thing for heavy wine crowds: 40-50% wine, 25-30% beer, and 25-30% spirits.

Either way you go, take your total number of drinks (in our case – 600) and using the average breakdown, you get:

#### Spirits (all 1.75 L)

(In order of popularity)

- 2 Vodka
- 2 Rum such as Bacardi and Captain Morgan
- 1 Whiskey such as Jack Daniels
- 1 Tequila such as Sauza or Jose Cuervo
- 1 Scotch such as Dewars or Johnny Walker Red
- 1 Gin such as Tanqueray

#### Beer

- 150 beers or 1.5 beers per guest
- 1<sup>st</sup> choice- bottled
- 2<sup>nd</sup> choice- canned
- 3<sup>rd</sup> choice- keg (not recommended)
- choose two kinds: a domestic light and a finer domestic or import

#### Wines

One combined case of white and red

#### Champagne for Toasting

- 1 bottle per 10 guests 3 oz pour
- 15 guests 2 oz pour

#### Mixers

- Coke 2 cases
- Diet Coke 1 case
- Sprite/7-UP 1 case
- Orange Juice ½ gal
- Cranberry Juice ½- 1 gal
- Grapefruit Juice one lg can
- Pineapple Juice one lg can
- Bloody Mary Mix 1-2 premixed
- Margarita Mix- 1-2 premixed
- Club Soda- 2-4 liters
- Tonic Water 2 liters
- Bottled Waters (1 per person)

#### Supplies (Our Bar Support Package Includes those crossed out)

- ~~3-4 Glasses per person 12-oz and 9-oz~~
- Lemons ½ dozen
- Limes ½ dozen or more if serving Mexican beer
- Cherries
- ~~Cocktail Napkins~~
- ~~Stir sticks~~
- ~~Corkscrews~~
- ~~Can Openers~~
- ~~Cutting Board/Knife~~
- ~~Bar towels~~
- ~~ICE for chilling and serving – 1.5 lbs per person – (2 lb/pp if outside and temperature is warm)~~

- You may want to adjust the portions slightly if you know your guests' drink preferences i.e. wine crowd, margarita drinkers, etc.
- If the reception ends at 11:00 pm, last call should be at 10:30 pm.
- Have plenty of bottled water available for guests as they depart.

Bottle Size	Servings Per Bottle	Servings Per Case
12 oz beer (24 per case)	1- 12 oz. serving	24
750 ml wine (12 per case)	5 - 5 oz. serving	60
750 ml Champagne for Toasting (12 per case)	16 - 1.5oz toast	192
750 ml Liquor	16 - 1.5oz shots	200 - 1.5oz shots
1.75 Liter Liquor	39 - 1.5oz shots	234 - 1.5oz shots