BEVERAGES SERVING SIZES

When planning an event, the average consumption per person is one drink every 45 minutes. If the event will last 2 hours, plan on 3 drinks per person.

WINE & CHAMPAGNE

BOTTLE SIZE	# OF OUNCES	# OF SERVINGS
750 ml	25.4	5
1.5 liter	50.7	10
l case	304.8	60
(1 serving = 5 oz)		



BOTTLE SIZE	# OF OUNCES	# OF SERVINGS
750 ml	25.4	16
l liter	33.8	22
1.75 liter	59.2	39
(1 serving = 1.5 oz ji	gger)	

(1 serving = 1.5 oz jigger)				
BEER 👸	# OF 12 OZ	# OF 16 OZ		
KEG SIZE	SERVINGS	SERVINGS		
5 gallons	53	40		
7.75 gallons	82	62		
13.2 gallons	140	105		
15.5 gallons	164	124		
(1 serving = 1-12 oz)	hottle or 16 oz nuh glass)			



PARTY PLANNING GUIDE



HOW TO MAKE THE CALCULATIONS

Start with your best guess of the drinking habits of your guests. Divide the number of guests between the types of beverages you plan to serve. For example, if you choose to offer wine, beer and alcohol-free beverages, then figure the number of servings for each category, calculating one drink every 45 minutes, or 3 drinks every 2 hours. Finally match the total servings to the chart on the left.

EXAMPLE:

50 guests for a 2 hour event
30 will drink wine x 3 drinks = 90 servings
10 will drink beer x 3 drinks = 30 servings
10 will drink alc-free x 3 drinks = 30 servings

IN THIS EXAMPLE, YOU WOULD NEED:

wine = 1.5 case = 90 servings beer = 5 six packs = 30 servings alcohol-free = 6-750 ml bottles = 30 servings wine

If you don't know what the drinking habits of your guests are, you will need to overestimate an equal division of all categories. For example, using the same 50 people above, with the same beverage offering, assume 25 will drink wine, 25 will drink beer and 25 will drink alcohol-free. It may seem that you're buying more than you need, but your guests won't be disappointed.

SUPPLY CHECKLIST

SUPPLY CHECKLIST		
WINE	SNACKS	
☐ CHAMPAGNE/	□ CAVIAR	
SPARKLING WINE	□ CHEESE	
□ WHITE WINE	☐ CRACKERS	
☐ RED WINE	□ CHIPS	
□ DESSERT	☐ SALSAS/DIPS	
CDIDITO	□ NUTS	
SPIRITS	□ COOKIES	
□ VODKA	□ CANDY	
GIN		
☐ TEQUILA ☐ WHISKY	GARNISHES/CONDIMENTS	
	COCKTAIL OLIVES	
	COCKTAIL ONIONS	
□ BRANDY/LIQUEURS	□ CHERRIES	
MIXERS	□ CONDIMENTS	
□ WATER	OTHER	
	□ CUPS	
□ JUICES	☐ GLASSWARE	
□ OTHER	☐ TABLEWARE	
	□ PLATES	
BEER	□ NAPKINS	
□ 6/12 PACKS	□ CORKSCREW	
□ KEG	□ BOTTLE OPENER	
	☐ CHAMPAGNE STOPPER	
ALCOHOL-FREE	□ JIGGER MEASURE	
☐ BEER/WINE		
□ WATER	□ ICE	
□ SODA	□ ICE BUCKET	
□ COFFEE	□ TUBS	