



Beverage and Bar Tips

Bar set-up: Is it out of the way of traffic flow? Is the floor protected from spills? Do you have the proper basic bar equipment - bottle opener, wine opener, wine cooler, beer cooler, bar cloths, ice bucket and tongs, cocktail napkins, shot glasses, cocktail shaker, straws and stirrers, water jug, lemons, limes and olives, plus all your glasses?

How much do I need? Plan on an average of 2 drinks per person, per hour.

For a 3 hour party with 30 guests:	For 3 hour party with 50 guests:
2 cases beer	3 cases beer
4 bottles each of white and red wine	6 bottles each of white and red wine
1 vodka	1 vodka
1 rye	2 rye
1 scotch	1 scotch
1 each white and dark rum	1 each white and dark rum

Keep in mind your guests preferences and special seasonal drinks, but these are the basics most people will use.

Other useful information about beverage services:

- One gallon of punch will serve 20-25 guests
 - One case champagne (12) will pour 82 glasses.
 - One bottle wine (750ml) will pour 5-6 glasses
 - One large keg beer will pour 220 glasses (9oz)
 - 1 liter hard liquor will pour 26 regular drinks
 - One mixed drink requires 4-5 ounces mixer.
- Ice for an evening party - for 50 guests you should purchase around 12-14 bags ice, more if it is during the hot seasons.

VIP's Gourmet Catering

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