

general

- Plan for 2-3 drinks per guest. (Don't forget your bridal party!) This usually evens out between your heavy drinkers & light drinkers.
- KNOW YOUR AUDIENCE! IF YOU THINK THAT YOU HAVE A LOT OF DRINKERS ON YOUR GUEST LIST, YOU SHOULD PLAN TO ORDER A BIT MORE.
- MOST BEER DRINKING LADIES GRAVITATE TOWARDS A GLASS OF WINE AT WEDDINGS, BUT THIS IS NOT ALWAYS THE CASE, AGAIN, KNOW YOUR AUDIENCE.
- YOU TEND TO GET 4-5 GLASSES OUT OF EACH BOTTLE OF WINE. (P.S. THE SMALLER THE CUP, THE FURTHER YOUR WINE WILL GO.)

seasonal

- In summer months, guests tend to be attracted to a white wine or champagne & lighter tasting beers.
- In the winter, guests tend to reach for Red & dessert wines, as well as darker, stout or porter type beers.

personal

- Take note at weddings you attend. I.E. How many drinks did you get? How many did your friends get? What Brands were popular?
- ASK YOUR FRIENDS & FAMILY WHAT BRANDS OR STYLES THEY ENJOY DRINKING AT WEDDINGS & EVENTS.
- KEEP IT SIMPLE. PICK A YOUR FAVORITE RED & WHITE, OR YOUR FAVORITE SWEET & DRY THEN ADD A FEW DIFFERENT BEERS. IF YOU'RE THINKING ABOUT DOING LIQUOR, CONSIDER JUST SERVING 1 OR 2 'SIGNATURE DRINKS'.
- REMEMBER, IT'S FREE ALCOHOL FOR YOUR GUESTS! MOST WILL JUST BE HAPPY THAT YOU HAVE A BAR. DON'T GET TOO HUNG UP ON THIS DECISION. CHOOSE A SMALL VARIETY & THEY WILL BE PLEASED!

reminders

• RIVERSIDE DOES NOT ALLOW KEGS OR SHOTS. ALL LIQUOR MUST BE MIXED WITH SOMETHING NONALCOHOLIC.