



SUGGESTED ALCOHOL QUANTITIES

Beer and wine bars will require one bartender per 100 guests'

Full bar will require one bartender per 75 guests'

| BEER / WINE / CHAMPAGNE | 50 | 100 | 150 | 200 | 250 | 300 |
|-------------------------|------------|------------|-------------|-------------|-------------|-------------|
| Beer (Case/24) | 3-4 cases | 6-7 cases | 11-12 cases | 14-15 cases | 18-20 cases | 21-23 cases |
| Wine (750ML) | 14 Bottles | 30 Bottles | 44 Bottles | 60 Bottles | 90 Bottles | 120 Bottles |
| Champagne | ½ case | 1 case | 1.6 cases | 2 cases | 2.6 cases | 3 cases |
| FULL BAR | 50 | 100 | 150 | 200 | 250 | 300 |
| Beer (Case/24) | 3 cases | 4-5 cases | 7-8 cases | 10-11 cases | 12-14 cases | 15-17 cases |
| Wine (750ML) | 12 Bottles | 24 Bottles | 36 Bottles | 50 Bottles | 80 Bottles | 110 Bottles |
| Vodka (1.75L) | 2 Bottles | 3 Bottles | 4 Bottles | 5 Bottles | 6 Bottles | 7 Bottles |
| Gin (1.75L) | 1 Bottle | 2 Bottles | 2 Bottles | 3 Bottles | 4 Bottles | 4 Bottles |
| Bourbon (1.75L) | 1 Bottle | 2 Bottles | 2 Bottles | 3 Bottles | 4 Bottles | 4 Bottles |
| Scotch (1.75L) | 1 Bottle | 1 Bottle | 2 Bottles | 2 Bottles | 4 Bottles | 4 Bottles |
| Rum (1L) | 1 Bottle | 2 Bottles | 2 Bottles | 3 Bottles | 4 Bottles | 4 Bottles |
| Vermouth (350ML) | 1 Bottle | 1 Bottle | 2 Bottles | 2 Bottles | 2 Bottles | 3 Bottles |
| Tequila | 1 Bottle | 1 Bottle | 2 Bottles | 2 Bottles | 2 Bottles | 2 Bottles |

Above quantities are estimates, as every event will vary.

There are approximately 7 servings in a bottle of champagne and 4 glasses of wine per bottle

Please note: if there are two full bars, it is best to have a bottle of each liquor at each bar.

ALL BEER, WINE AND CHAMPAGNE MUST BE DROPPED OFF 3 HOURS BEFORE YOUR EVENT AT YOUR VENUE.

****ALL BARS WILL CLOSE 30 MINUTES PRIOR TO THE END OF YOUR EVENT****