



## 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

These are just estimates as every event will vary.

There are approximately 7 servings in a bottle of champagne.

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.***

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