



CARRIAGE HOUSE CATERING

Suggested Alcohol Quantities

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 (1.5L)	7 Bottles	15 Bottles	22 Bottles	30 Bottles	45 Bottles	60 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 (1.5L)	6 Bottles	12 Bottles	18 Bottles	25 Bottles	40 Bottles	55 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 L)	1 Bottle	1 Bottle	2 Bottles	2 Bottles	2 Bottles	2 Bottles

These are just estimates, every event will vary. There are approximately 7 glasses 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, PRE-CHILLED