



ALCOHOL BUYING GUIDE FOR WEDDINGS & SPECIAL EVENTS

Rule of Thumb:

1 drink per person, per hour

If only serving Beer & Wine:

60% Beer 40% Wine

For Beer, Wine, & Liquor:

35% Beer 30% Wine 35% Liquor

Serving Sizes:

Beer - 12 oz

One keg serves 140 - 165 12oz servings

Wine - 5oz

One .75 litre bottle serves 5 glasses

One Magnum (1.5 liter) bottle serves 10 glasses

Liquor - 1.5 oz

One Handle (1.75 liter) serves 40 drinks

Mixer List:

| | |
|------------------------|------------------------|
| <i>Coke</i> | <i>Diet Coke</i> |
| <i>Sprite</i> | <i>Gingerale</i> |
| <i>Orange Juice</i> | <i>Cranberry Juice</i> |
| <i>Grapfruit Juice</i> | <i>Pineapple Juice</i> |
| <i>Lime Juice</i> | <i>Grenadine</i> |
| <i>Tonic Water</i> | <i>Club Soda</i> |
| <i>Margarita Mix</i> | <i>Sour Mix</i> |

Don't Forget:

Lemons, Limes, Ice, Cups/Glassware, & Bartender

Worksheet:

Guests: _____

Hours: _____ Drinks Needed: _____
(# guests x # hours)

Beer & Wine

60% Beer: _____ Types: _____

40% Wine: _____ Types: _____

Beer, Wine, & Liquor

35% Beer: _____ Types: _____

30% Wine: _____ Types: _____

35% Liquor: _____ Types: _____

Mixers Needed: _____

