

# elements kitchen

## Beverage and Alcohol Guidelines

### Beverage Serving Sizes

When planning an event, the average consumption per person is one drink every 45 minutes. If the event will last 2 hours, plan on 3 drinks per person.

#### WINE AND CHAMPAGNE

Bottle Size	# of Ounces	# of Servings
750 mL	25.4	5
1.5 liter	50.7	10
1 case	304.8	60

#### SPIRITS

Bottle Size	#of Ounces	# of Servings
750 mL	25.4	16
1 liter	33.8	22
1.75 liter	59.2	39

#### BEER

Keg Size	# of 12oz Servings	# of 16oz Servings
5 gallons	53	40
7.75 gallons	82	62
13.2 gallons	140	105
15.5 gallons	164	124

(1 serving=1-12oz bottle or 16 oz pub glass)

### How to Make the Calculations:

Start with your best guess of the drinking habits of your guests. Divide the number of guests between the types of beverages you plan to serve. For example, if you choose to offer wine, beer and alcohol-free beverages, then figure the number of servings for each category, calculating one drink for every 45 minutes, or 3 drinks for every 2 hours. Finally match the total servings to the chart above.

#### EXAMPLE:

50 guests for a 2 hour event:

30 guests will drink wine	x 3 drinks = 90 servings
10 guests will drink beer	x 3 drinks = 30 servings
10 guests will drink alc-free	x 3 drinks = 30 servings

**In This Example You Would Need:**

Wine	=	1.5 cases	=	90 servings
Beer	=	5 six packs	=	30 servings
Alc-free	=	6-750 mL bottles	=	30 servings

**NOTE:**

If you do not know what the drinking habits of your guests are, you will need to overestimate an equal division of all categories. For example, using the same 50 people above, with the same beverage offering, assume 25 will drink wine, 25 will drink beer, and 25 will drink alcohol-free. It may seem that you are buying more than you need, but your guests will not be disappointed.

**WINE:**

- Champagne/sparkling wine
- White wine
- Red wine
- Dessert wine

**SPIRITS**

- Vodka
- Gin
- Tequila
- Whisky
- Rum
- Brandy/Liqueurs

**MIXERS**

- Water
- Sodas
- Juices
- Other

**BEER**

- Imported
- Domestic

**ALCOHOL-FREE**

- Water
- Soda
- Coffee

**GARNISHES**

- Cocktail olives
- Cocktail onions
- Maraschino Cherries
- Lemons
- Limes

**BAR EQUIPMENT**

- Cups
- Glassware
- Cocktail napkins
- Wine key
- Bottle opener
- Champagne stopper
- Jigger measure
- Shaker
- Ice
- Ice bucket
- Chilling tubs