

## Special Events 101

Dawn Speegle

### Drinks at a party

A typical wine bottle size is 750 ml that contains 25.4 fluid ounces. The glass size determines how many servings. For example, you'll get approximately six servings per bottle using a 4-ounce wine glass compared to five servings using a 5-ounce

#### All about Punch

1 average punch bowl holds approx 24-30 serving, but that depends on the size of the punch bowl.

1 gal = 30 servings of 5 oz. each.

Allow 1 1/2 - 5 serving per person, depending on what else is being served and over what time span the beverage is being served.

#### Servings per bottle?

One case of 12 (4/5 quart or 750 ml.) bottles of champagne will yield about 100 glasses or will provide 4 to 5 servings for 20 to 25 guests. Count on 5 cases per 100 guests.

Same rule applies to punch and you would need 30 2 liter bottles or equivalent (15 gallons) for 100 people. Some of those bottles in the calculation, may be the 7-up or gingerale used in the punch.

Note, the above figures are for those items when being served exclusively.

If you are having a bar, or will also be serving soft drinks, you would not need to have as much of the champagne/punch.

Hard liquor, a regular sized bottle ( 4/5 qt., 26 oz., 750 ml.) bottle of hard liquor will give 17 servings, 1 1/2 oz. each.

You will need approximately 3 bottles of mix, or 1 1/2 liters of mix for every bottle of hard liquor. Plus some mix for the non drinkers.

You will need orange juice and clamato/tomato juice too.

Depending on your crowd, you can choose the liquor accordingly, whisky, vodka, rum, beer, coolers, sherry etc., whatever their preferences

Allow 3 drinks per person for 3 hrs.; 4 drinks per person for a buffet dinner and 5 drinks per person for an all evening late/night party.

1 bottle of wine will yield 5 servings, so you will need 20 bottles of wine to toast the Bride if you have 100 guests.

1 bottle of champagne will yield 6 servings. Make the portions a little smaller than a wine serving,

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the champagne glasses aren't as big as regular wine glasses. Check on the size of the glasses you will be using, you want small ones (actually measure them).

You DON'T have to have everything!

#### How Much Ice?

Allow at least 1/2 lb. per person, up to 1 lb. per person if most drinks will contain ice

#### Glasses, how many??

~Allow 4-5 drinking glasses per person and lots of napkins.

You could have real wine glasses on the dinner table and use plastic glasses (some big ones for beer) for the other drinks.

~Glass or plastic, depends on your budget, but remember these little details are only as important as you think they are, and just won't matter to other people.

~Plastic beverage glasses are available from Costco, grocery warehouses and party supply/rental places.

#### Other supplies:

jigger, lemons, limes, ice, cocktail napkins, tongs, ice bucket, ice cooler, bar cloth, corkscrew, mixer, juices,

#### Permits and Things

~If you serve liquor, you might need a liquor permit for your party. Check into the local regulations for serving liquor.

~Arrange with your liquor vender to be able to return any unopened bottles.

~If you are having a large function and serving liquor, hire a real and reputable bartender. That way there is a control on how much is served and it leaves you with one less thing to worry about.

~Ask the bartender if you should have anything special, she may have a list of essentials.

~Have payment ready for the bartender and tip