

The Bridal Extravaganza

Beverages

Beverage service consists of coffee, tea, soft drinks, beer, wine, and hard liquor. Usually fees for coffee, tea, and soft drinks are included in the catering service.

If you are faced with a limited budget, you can opt to serve beer, wine, and soft drinks only or set up a basic bar to offer your guests wine, vodka, gin, scotch, rum, whiskey, and beer. You may also wish to serve champagne for the toast and wine with dinner.

When serving hard liquor, house brands can be significantly less expensive than top-shelf brands. Some caterers give you options on methods of payment and may charge on a per-person basis, by the drink, by the hour or by the bottle opened. If you have a crowd of heavy drinkers, the per-person charge may be your best selection. If, however, your guests are less than social drinkers, by the drink may be the most cost effective. If you are having children at the reception, be sure that you are not charged a full bar price for them. Make sure your caterer has a liquor license and adequate liquor liability insurance.

Even if you are providing your own liquor, you will need the services of a bartender. Your caterer can usually arrange this. You may need to purchase a liquor liability policy if the caterer and/or facility are not sufficiently covered. Talk with your home insurance agent about your needs. Short-term riders are available through most insurance companies. You may also need to stock the bar. In addition to your liquor needs, you will need mixers, soft drinks, ice, lemons, limes, oranges, cherries, cups, and napkins. Some caterers will provide these for a small additional fee. (See our beverage worksheets and charts.)

You may be considering purchasing wine with personalized wedding labels. Be sure to check with your caterer to see if you are permitted to bring these in. Ask if there will be a per bottle corkage fee associated with this, and what that fee will be based on (total bottles ordered vs. only the bottles opened).

A nice selection of flavored coffee and teas is always popular with wedding guests. Late in the evening, after dining, drinking and dancing, a cup of tea or coffee can be refreshing. Following is an estimate of alcohol consumption based on a four hour open bar for 100 and 300 people. Beer consumption is two and a half cases per hour of open bar per 100 people. We have prepared a sample worksheet to approximate the liquor costs for a fictitious reception. In the example here, the bar will be open for four hours, and will serve 100 or 300 people. These amounts may vary greatly, depending on the drinking habits of your particular party. You know your guests better than anyone. Also, remember to take special consideration for children and those drinking only nonalcoholic beverages.

Figures are based on an average consumption for 100 people.

<u>Liquor</u>	<u>Percentage of Drinkers</u>
Wine*	10%
Vodka	20%
Gin	20%
All Whiskeys	30%
Rum	5%

The Bridal Extravaganza

Schnappes/
Liqueurs 15%

*The wine figure does not include champagne or sparkling wine you may wish to serve to all guests during dinner.

<u>Liquor</u>	<u>100 People</u>	<u>300 People</u>
Vodka	4	12 (fifths)
Gin	2	6 (fifths)
Whiskey	4	12 (fifths)
Rum	1	3 (fifths)
White Wine	1	3 (bottles)
Red Wine	1	3 (bottles)
Scotch	1	3 (fifths)
Schnappes/ Liqueurs	2	6 (fifths)
Kegs of Beer	1	2.5
Non-Alcoholic Beer	1	2 (cases)

For Toast

One Bottle of Champagne or Wine per Eight People

Approximations for mixers should be based on the following chart for four hours of consumption for 100 and 300 people.

<u>Mixer</u>	<u>100 People</u>	<u>300 People</u>
Sours	4	12 (2 liter bottles)
Tonic Water	2.5	7 (2 liter bottles)
Club Soda	2.5	7 (2 liter bottles)
Ginger Ale/7-UP	5 each	14 (2 liter bottles)
Cola/Diet Cola	5 each	14 (2 liter bottles) each
Orange Juice	3.5	10 (gallons)
Tomato Juice	3	9 (large cans)

Espresso and Cappuccino Bars

A recent trend in wedding beverages is the addition of an Espresso/Cappuccino/Latte Bar at the reception. This creates a nice alternative *or* addition to the usual "regular or decaf" coffee typically offered. An Espresso/Cappuccino/Latte Bar also works well whether you're serving

The Bridal Extravaganza

alcohol or not—and you can't beat that aroma!

Beverage Worksheets

Alcohol Estimates

	Quantity	Price Each	Subtotal
Number of People _____			
Champagne (brand) _____	_____	_____	_____
Red Wine _____	_____	_____	_____
White Wine _____	_____	_____	_____
Vodka _____	_____	_____	_____
Gin _____	_____	_____	_____
Whiskey _____	_____	_____	_____
Bourbon _____	_____	_____	_____
Scotch _____	_____	_____	_____
Rum _____	_____	_____	_____
Liqueurs/Schnappes _____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
Beer _____	_____	_____	_____
Non-Alcoholic Beer _____	_____	_____	_____
Total	_____	_____	_____

Mixer Estimates

Sours _____	_____	_____	_____
Tonic Water/Club Soda _____	_____	_____	_____
Ginger Ale/7 UP _____	_____	_____	_____
Cola _____	_____	_____	_____
Orange Juice _____	_____	_____	_____
Tomato Juice _____	_____	_____	_____
Diet Cola _____	_____	_____	_____
Total	_____	_____	_____

The Bridal Extravaganza

Garnishes/Accessories Shopping List

Limes, Cherries, Oranges, Lemons, Olives	\$ _____
Cocktail Straws/Swizzle Sticks	\$ _____
Cocktail Napkins, Disposable Glasses	\$ _____
Ice, Portable Bar Rental, Beer Keg/Tap	\$ _____
Other Accessories	\$ _____
Total	\$ _____

Notes: