

Liquor and Mixers for a Full Bar

If you decide to have a full bar, this chart estimates how much you will need based on the number of guests. Note that if your reception is in the morning, much less alcohol is consumed than at a late afternoon or evening event.

NUMBER OF GUESTS	50	100	150	200	250
THE SPIRITS					
Red wine (750-ml bottles)	6	12	18	24	30
White wine (750-ml bottles)	9	18	27	36	45
Champagne (750-ml bottles)	10	18	30	40	50
Vodka (750-ml bottles)	2	4	6	8	10
Dry vermouth (750-ml bottles)	1	2	3	4	5
Red vermouth (750-ml bottles)	1	1	2	3	3
Gin (750-ml bottles)	2	3	4	6	8
Rum (750-ml bottles)	1	2	3	4	5
Bourbon (750-ml bottles)	1	1	2	2	3
Scotch (blended) (750-ml bottles)	1	2	3	4	5
Tequila (750-ml bottles)	1	2	3	4	5
Whiskey (750-ml bottles)	1	2	3	4	5
Brandy/Cognac (1-liter bottles)	2	3	5	6	8
Beer (12-oz bottles)	60	120	180	240	300
THE MIXERS					
Club soda/seltzer water (2-liter bottles)	4	8	12	16	20
Tonic water (2-liter bottles)	3	6	9	12	15
Ginger ale (2-liter bottles)	3	6	9	12	15
Soda/cola (2-liter bottles)	3	6	9	12	15
Lemon/lime soda (2-liter bottles)	3	6	9	12	15
Tomato juice (quart)	3	6	9	12	15
Grapefruit juice (quart)	3	6	9	12	15
Orange juice (quart)	3	6	9	12	15
Cranberry juice (quart)	3	6	9	12	15
Grenadine (750-ml bottles)	1	2	2	3	3

If your responsibilities include supplying the entire bar and mixes, here is a general list of the things you may need.

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| Ice | Olives |
| Coolers (for beer, soda, etc.) | Lime juice |
| Lemons | Lemon mix |
| Limes | Tabasco sauce |
| Cherries | |