

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 every 45 minutes, or 3 drinks every 2 hours. Finally match the total servings to the chart below.

EXAMPLE: 50 guests for a 2 hour event

30 will drink wine	X	3 drinks	=	90 servings
10 will drink beer	X	3 drinks	=	30 servings
10 will drink alc-free wine	X	6-750ml bottles	=	39 servings

In this example, you would need:

Wine = 1.5 case = 90 servings

Beer = 5 six packs = 30 servings

Alc-Free wine = 6-750 ml bottles = 30 servings

If you don't know, use the same example of 50 people, and assume the same beverage offering:

25 will drink wine, 25 will drink beer, and 25 will drink alc-free wine. It's best to buy more than you need.