

## **PARTY PLANNING**

*Whether planning for a wedding reception, a dinner party, or a graduation celebration, some basic rules will apply.*

*First, take two-thirds of the total number of guests; this will be the number of guests that will drink beer, wine, or spirits. Then estimate the length of time your event will last.*

*For a cocktail party, use 2 drinks per hour per guest as a guide. A bar with 2 liter bottles each of; Scotch, Gin, Vodka, Rum, and Bourbon would conceivably provide 220 mixed drinks, which would be an adequate supply for 100 guests over a two-hour period.*

*For a dinner party, a bottle of wine per person may sound like a lot, but the basic guide of 2 glasses per hour per guest holds true. 4 cases of wine would serve 100 guests in a one-hour period.*

*If you're serving liquor, wine, and beer (typical of many wedding receptions), plan on 2 drinks per person per hour for the first two hours and 1 to 1.5 drinks per hour after. The trick is to determine how many of the guests will drink liquor, wine or beer, One rule of thumb is one third will drink liquor, one third will drink wine and one third will drink beer. Using this formula a two-hour gathering of 100 guests would require 66 servings each of wine, liquor, and beer. That equals approximately two cases of wine, one liter each of: Scotch, Gin, Vodka, Rum, and Bourbon, and five 12pks of beer.*

*When stocking a full bar you'll want to include 1 liter of sweet vermouth (for Manhattan's) and 1 liter of dry vermouth (for martinis). In addition, it's a nice touch to stock a bottle of Kahlua coffee liqueur, Bailey's Irish cream and Amaretto.*

*Remember, you know your guests better than we do so feel free to adjust the quantity and type of alcoholic beverages you'll be serving.*

*One 750 ml bottle of wine contains four 6oz servings. One liter of liquor pours 22 drinks. A keg of beer serves 165 twelve-ounce beers.*

*Not that we've ever considered ourselves "average", but an "average sized" individual of legal drinking age can "on average" consume three drinks in one hour and be just under the .8 BAC limit set by the State of Kansas for impaired drivers. However, once you quit drinking your BAC doesn't peak for about an*

*hour, so it doesn't follow that an "average" individual can keep having three drinks per hour indefinitely and stay under the limit. That's where the aforementioned rules, (2 drinks per hour for the first two hours, then only 1 to 1.5 drinks for each hour thereafter), can help to keep your guests safe and ready to party another day.*

### ***A father's perspective on Weddings...***

*They always cost too much. Get used to it. Let the women in your life plan it. Never complain about the cost. Do your best to never know that you just spent \$800 on a cake, or over \$1,000 for some flowers that will be thrown out in a few days, and don't even ask about the wedding dress. Our advice is to sit back, relax, and have a stiff drink!*

### ***Wells versus Premiums...***

*Do what you want, but the first thing we always suggest is to serve wells instead of premium liquor. It will cut your liquor costs by about two-thirds or more. Need an example? With our wedding discount a 1 liter bottle of vodka or bourbon will run around \$6.00, trade up to an entry-level premium and you'll at least double that price per bottle.*

### ***Keg Beer...***

*A keg of beer weighs 161lbs., so make sure you've got some muscle to get it where you need to. We don't usually supply CO2 or draft equipment, but instead suggest using the UberTap: three faucets to pour from and a foot pump that keeps hands free to pour beer. Check it out at the store. It always gets rave reviews for speed and ease of use. Remember you'll need to keep the beer cold once you pick it up or you'll have more than the usual problem with foaming.*

### ***Wine...***

*Think inside the box! Box Wine is the least expensive way to go. Don't dismiss the idea, Franzia Box wines are always near the top of the national sales figures year after year, are easy to use, and will satisfy all but the most discriminating wine drinkers. Trading up to bottles will add at least 50% to the cost, but Yellowtail wines from Australia have proven to be extremely popular with the large events we've helped plan, and they're very affordable.*

## **Champagne...**

***Champagne for the guest's tables can be as inexpensive as Andre Spumante. We think one bottle per table is plenty, but we usually suggest something a little nicer for the head table.***

***If providing inexpensive options appears to be a theme, it's intentional. First, you need to know that inexpensive options always work out fine. Your guests are usually family and friends that are there to see someone they love get married. The celebration is more important than the quality of food or alcoholic beverages served (within reason of course). Just know that inexpensive options are out there.***

***Whether you want to spend a little, or a lot we can help you save money. Why you may ask? Because I've been there and done that with retailers who have seen wedding customers (me, done two, with number three on the way) as a way to cash in by suggesting premium and ultra-premium products, with very little mark down. The "Charge me extra" wedding syndrome.***

***When planning that special event, have fun and good luck!***