

LIQUOR CALCULATIONS

If you wish to do your own liquor catering, you will need to know how much and what to purchase. The following is an industry standard list of what you will need. Please keep in mind that this a guideline. Be sure to consider your group's age, time of day, time of year, drinking habits and type of event.

Liquor	50 people	75 people	100 people
Vodka	2 Liters	3 Liters	4 Liters
Gin	1	2	2
Rum	1	2	2
Scotch	2	3	3
Whiskey	1	2	2
Bourbon	1	2	2
Sweet Vermouth (750 ml)	1	1	1
Dry Vermouth (750 ml)	1	1	1

Wine, 750 ml Bottles	50 people	75 people	100 people
Chardony	4	5	5
Merlot or Cabarnet	4	5	5
Blush/ Zinfandel	2	2	3

Beer, Cases (24)	50 people	75 people	100 people
Light	1 ½	2	2 ½
Import	1	1	1
Regular	1 ½	2	2 ½

Juices	50 people	75 people	100 people
Orange	2 gallons	3 gallons	4 gallons
Cranberry	1 gallon	1 gallon	2 gallons
Grapefruit	½ gallon	½ gallon	1 gallon
Pineapple	1 gallon	1 gallon	1½ gallons
Bloody Mary Mix	1 gallon	1 gallon	1½ gallons

Sodas, Liters	50 people	75 people	100 people
Coke	3 Liters	4 Liters	6 Liters
Diet Coke	3	4	6
7-Up/Sprite	2	2	3
Ginger Ale	1	2	3
Club Soda	1	2	3
Tonic Water	1	2	3
Sour Mix	2	3	4

You need, at a minimum: Cups (allow 4 per person), ice (**at least** 1 pound per person), lemons, limes, cherries, olives, grenadine, stir sticks, bottled water, and napkins. You may want ingredients for the drink that is 'in' at the moment, like Sugar & Mint for Mojitos.