



Quick Tips for your Next Party! **BevMo!**

A handy reference guide to party planning

Compliments of Bev Mo (www.bevmo.com)

Beverage Serving Sizes: When planning an event, the average consumption per person is 1 drink every 45 minutes. If the event will last 2 hours, plan on 3 drinks per person.

Wine & Champagne (1 serving = 5 oz.)		
Bottles size	# of ounces	# of servings
750 ml (standard bottle)	25.4	5 servings
1.5 Liter (magnum)	50.7	10 servings
1 Case	304.8	60 servings

Spirits (1 serving - 1.5 oz. (jigger))		
Bottles size	# of ounces	# of servings
750 ml (standard bottle)	25.4	16 servings
1.00 Liter	33.8	22 servings
1.75 Liter	59.2	39 servings

Beer (1 serving = One 12 oz. bottle or 16 oz. Pub glass)		
Keg Size	# of 12 oz. servings	# of 16 oz. servings
5.00 gallons	53	40
7.75 gallons	82	62
13.2 gallons	140	105
15.5 gallons	164	124

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 only wine, beer & alcohol-free beverages, than figure the number of servings for each category, calculating 1 drink every 45 minutes or 3 drinks every 2 hours. Finally, match the total servings to the chart on the first panel.

Example: (50 guests for 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 x 3 drinks = 30 servings

In this example you would then need:

Wine = 1.5 cases = 90 servings
 Beer = 5 six packs = 30 servings
 Alcohol-free = 5 six packs of soda = 30 servings

When you have no idea what the drinking habits of your guests are, you will need to over-estimate an equal division of all categories. For example, using the same 50 people above, with the same beverage offering, assume 25 people will drink wine, 25 people will drink beer, and within the entire group, 25 people will probably drink alcohol-free beverages as well. It may seem that you're buying more than you need, but in this way, none of your guests will be disappointed.