



Bar & Beverage Tips

Glasses

Traditional cocktail glasses include the highball and old-fashioned (or rocks); however, there are quite a few new cocktail-style glasses that have become quite popular. Specialty cocktails are a big trend in large parties and weddings. Fun glassware for these drinks could range from stemless martini glasses to stemless wine glasses back to the traditional highball or shot glass. Whatever your event or drink style, we are sure to have a glass that will fit your glassware needs!

Water: Water Goblet, Wine All-Purpose, Highball, Stemless Wine

Cocktails: Highball, Old-Fashioned (or Rocks), Martini, Stemless Martini, Margarita

Beer: Pilsner, Pint Glass

Champagne: Flute, Coupe

Wine: White Wine, Red Wine, Crystal White Wine, Crystal Bordeaux, Stemless Wine

For every 10 adults, we recommend the following glass count:

Event Type	Water Goblets	Wine Glasses	Cocktail Glasses	Pilsner/Other
Brunch or Lunch	10	15	15	8
Sit Down Dinner	10	20	20	12

Liquor

We suggest serving approximately 2 drinks per guest, per hour of your event. Obviously, taste preferences vary, as does the event, but the most popular and commonly liquors today are vodka, tequila, gin, scotch, whiskey, bourbon, and rum.

Wine & Champagne

A case of wine or champagne contains 12 bottles, each of which serves about four to six glasses. We recommend serving a 4.5 to 5 ounce portion, which will allow servings for about 50-70 guests per case.

Punch

One gallon of punch serves approximately 24 people.

Coffee

One pound of coffee yields approximately 60 cups.