

YOUR WEDDING RECEPTION MADE EASY

A Guide To Supplying Drinks

A successful wedding reception usually comes down to a few key things: a great venue, delicious food and awesome drinks. But, even with dazzling speeches, superb ambience and tasty food, your guests will notice right away if there isn't enough to drink, which is why planning upfront is so important.

An efficient bar is a microcosm for a well-orchestrated wedding reception. When adequately stocked and well-presented, the serving of drinks should be effortless and help your guests feel completely relaxed, so they enjoy the big occasion along with you.

As a rule of thumb, a guest will drink two drinks in the first hour and one drink every hour after that. However, it's always a good idea to make sure your bar is stocked well enough to allow for hotter-than-expected weather, or if the reception goes on longer than expected.

There are three key beverages to supply your guests:

1

Non-Alcoholic Drinks.

Consider supplying one non-alcoholic drink per person. If you have under 18s at your wedding, supply three drinks per person.

2

Alcoholic Drinks. Whether you choose your beverages based on a theme, personal preference, or something to compliment your menu, popular choices include beer, still and sparkling wines and cocktails.

3

Water. This is a must-have for your big day. It's recommended to supply one litre per three guests (more if it's a hot day).

Fill in the sheet below to help you guestimate the number of drinks (in servings) you will need:

Non-alcoholic

Number of guests under 18: _____ x3= _____

Number of guests over 18: _____ x1= _____

Total Non-Alcoholic Beverages: _____ servings

Alcoholic

Number of guests x 1 = _____
(this is the 1 extra drink likely consumed during the first hour of the party)

Number of guests x hours of reception = _____

Total Alcoholic Beverages: _____ servings

Water

Total Number of guests x 0.33L = _____

Total Water in Litres: _____ litres

OPTIONAL EXTRA:

Order by the Keg instead of by the bottle!

You can save money and reduce environmental impact by choosing Morley&Co! Purchase your beverages by the Keg instead of by the bottle from our list of wonderful suppliers to get beverages on tap – a classy and fun way to serve your drinks at any occasion!

Want to calculate how many Kegs you would need for your event? Use our Keg-to-Glass ratios below to calculate how many kegs you would need to serve your guestlist. Servings are based on standard pours for each beverage type; 330ml for Beer, 120ml for Sparkling Wines and Prosecco, and 150ml for Still Wines.

Keg to Glass Ratios: Alcoholic Beverages

Beer (330ml)

20L keg = 60 servings

30L keg = 90 servings

50L keg = 150 servings

Wine Still (150ml)

20L keg = 130 servings

30L keg = 200 servings

Wine Sparkling (120ml)

20L keg = 165 servings

$$\frac{\text{servings of beverage wanted}}{\text{servings in a keg}} = \text{Number of kegs needed}$$

EXAMPLE:

Serve a selection of Craft Beer, Still Wine, and Prosecco to 100 Guests over 4 hours.

$100 \times 4 \text{hrs} + 100 = \mathbf{500 \text{ Serves total}}$

- Beer – a 50L keg + 20L keg would supply 210 servings.
- Wine – a 20L keg would supply 130 servings
- Sparkling – one 20L keg would supply 165 servings.

Outcome: Choose x2 Kegs Beer, x1 Wine, and x1 Prosecco from the Beverage List to get 505 servings of alcoholic beverages for the night.

