



Party Planning Drink Calculator

The table below gives you a guide on how much liquor you will need when putting together a party for various size groups. This is only a guide and will change based on various factors such as:

- Profession of attendees – blue collar group, will see an increase in beer, business professionals, might see an increase in red wine.
- Age of the group – if the crowd is 21 – 35 you will need to increase the amount of vodka, rum, tequila, and beer.
- Time of year – in the fall and winter, less beer, summer months, you will serve more beer, vodka, gin, and tequila.

Consumption of wines and spirits, by the drink, varies according to the occasion and how beverages are served. When calculating the number of bottles needed for a party or event, there are three basic steps you can follow.

- Establish the number of guests and types of beverages to be served.
- Multiply the number of guests by the number of ounces of alcohol per drink (according to recipe), and by the number of estimated drinks per guest. This gives the total number of ounces of liquor that will be needed.
- Divide the total number of ounces needed by the number of ounces in each bottle of spirits or wine (750 ml = 25.4 oz.). This gives the total number of bottles that will be needed.

Example:

10 guests for Pina Coladas 1¹/₂ ounces rum per drink 2 drinks per person

750 ml bottles of rum to be used

10 guests x 1¹/₂ ounces x 3 drinks each = 45 ounces rum 45 ounces - 750 ml bottles (25.4 oz.) = 2 bottles needed

*The quantity of mixer(s) that will be needed can be calculated in the same way.

When serving beer the best rule of thumb is 3 cans per person.

Quick Reference Tables of Calculating Drinks (750 ml Bottles)*

MIXED DRINKS

Estimated Guests	1¹/₂ oz. Drinks	2 oz. Servings	Servings
6	12 to 18	2	2
8	16 to 24	2	2
10	20 to 30	2	3
12	24 to 36	3	3
20	40 to 60	4	5
30	60 to 90	6	8

APERITIF WINES, SHERRY OR PORT

Estimated Guests	3 oz. Servings	Servings
6	6 to 12	2
8	8 to 16	2
10	10 to 20	2
12	12 to 24	3
20	20 to 40	5
30	30 to 60	8

SINGLE TABLE WINES, CHAMPAGNE

Estimated Guests	4 oz. Servings	Servings
6	12 to 18	3
8	16 to 24	4
10	20 to 30	5
12	24 to 36	6
20	40 to 60	10
30	60 to 90	15

AFTER DINNER LIQUEURS, BRANDY

Estimated Guests	1 oz. Servings	Servings
6	6 to 12	1
8	8 to 16	1
10	10 to 20	1
12	12 to 24	1
20	20 to 40	2
30	30 to 60	3
