

BAR SHOPPING GUIDE

1–2 drinks/hour for 4 hours

BOTTLES

10–25 guests 26–50 guests

White wine	12	24	<i>chardonnay, and either pinot grigio or sauvignon blanc</i>	
Red wine	12	24	<i>cabernet or cabernet blend, and a pinot noir</i>	
Beer	48	60	<i>domestic and imported, craft</i>	

LIQUOR

Vodka	2	2	<i>Tito's, Grey Goose</i>	750ml bottles
Bourbon	1	1	<i>Maker's Mark</i>	
Gin	1	1	<i>Tanqueray</i>	
Rum	1	1	<i>Mount Gay</i>	
Scotch	1	1	<i>Glenlivet</i>	
Tequila	1	1	<i>Patrón</i>	
Vermouth	1	1		

MIXERS

Water				
Sparkling water	4	4	<i>Perrier or Pellegrino</i>	<i>I recommend 20–25 oz bottles for sparkling water, soda, tonic, and ginger ale. Larger bottles are less attractive on the bar and are harder to handle. For juices, I recommend the 60-oz bottles and recommend transferring these to small pitchers or carafes.</i>
Club soda	4	8		
Tonic	4	8		
Ginger ale	1	2		
Orange juice	1	1		
Grapefruit juice	1	1		
Cranberry juice	1	1		
Coke	6-pk	12-pk		
Diet Coke	6-pk	12-pk		

GARNISH

Lemons	3	5
Limes	3	5
Olives	1 5-oz jar	2 5-oz jars