



Kenwood Party Planning Tips

Here are some general guidelines to follow when planning how many drinks per guest. Drinks include both non-alcoholic and alcoholic drinks.

Length of Event	Type of Event	Average # of Drinks per Person
3 Hours	Cocktail Party	4
4 Hours	Buffet or Sit Down Dinner	5
5-6 Hours	Formal Reception	6

Average Guests will have 2 drinks during the 1st hour and 1 drink per hours thereafter. When it comes to how many drinks you will get from each bottle, whether it is Hard Liquor, Wine or Champagne, here is the average breakdown for each bottle size.

Hard Liquors & Cordials	# of Drinks per Bottle (1.5oz serving)	# of Drinks per Case	
750ml	16	6pk = 96	12pk = 192
1.0L	22	6pk = 132	12pk = 264
1.75L	39	3pk = 117	6pk = 234

Wine	# of Drinks per Bottle (5oz serving)	# of Drinks per Case	
750ml	5	6pk = 30	12pk = 60
1.5L	10	3pk = 30	6pk = 60
3L	20	4pk = 80	6pk = 234
4L	27	4pk = 108	-
5L	33	4pk = 132	-

Champagne or Sparkling	# of Drinks per Bottle (5oz serving)	# of Drinks per Case	
750ml	5	6pk = 30	12pk = 60
1.5L	10	3pk = 30	12pk = 60

Keg Beer is also an option but if you are not familiar with using one then stick with cans and bottles. If you do go with a keg, here is a breakdown on the number of servings you will get.

Keg Size	# of Ounces	10oz Servings	12oz Servings	16oz Servings
13.2 Gal (Most Imports)	1688.9	169	141	105
15.5 Gal (Most Domestic)	1983.2	198	165	123



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BAR STOCKING & SETUP

Here are some general guidelines of the things you will need at each bar. The brands are just suggestions as you and your guests may prefer other brands.

Type of Liquor	Suggested Brands
Vodka	Absolut, Smirnoff, Seagrams, Ketel One, Svedka, Titos, New Amsterdam
Rum	Malibu, Bacardi, Captain Morgan, DonQ
Gin	Beefeater, Seagrams, Tanqueray, Bombay, New Amsterdam
Tequila	Avion, Jose Cuervo, Sauza, Patron, Don Julio, Camarena, El Jimador
Bourbon	Jack Daniels, Jim Beam, Makers Mark
Whiskey	Seagrams 7, Crown Royal, Canadian Club, Seagrams VO
Scotch	Chivas, Jameson, Cutty Sark, J&B, Dewars, Johnnie Walker
Brandy	E&J, Christian Brothers, Paul Masson
Cognac	Martell, Courvoisier, Remy Martin, Hennessy

Mixers & Garnishes	Cordials	NA Drinks
Grenadine	Irish Cream	Tonic Water
Sweet & Sour	Coffee Liqueur	Club Soda
Lime Juice	Amaretto	Seltzer Water
Margarita Mix	Triple Sec	Ginger Ale
Flavored Martini Mixes	Dry Vermouth	Cola
Olives	Sweet Vermouth	Diet Cola
Cherries		Lemon Lime Soda
Lemons		Diet Lemon Lime Soda
Limes		Orange Juice
Straws & Stirrers		Cranberry Juice

When it comes to wine and champagne, everyone has an opinion. We recommend that you offer your guests at least 1 red wine option (merlot, pinot noir, cabernet sauvignon, shiraz, malbec) and at least 1 white wine option (chardonnay, pinot grigio, sauvignon blanc, moscato). As for champagne, the best option is usually a Brut, Extra Dry or Demi Sec but again the choice is up to you and your budget.

When choosing beer, it is best to go with 1 Import or Specialty Craft Brand, 1 Regular Domestic Brand and 1 Light Domestic Brand. Cans or Bottles are easy and whatever is left over can easily be boxed up and taken home.

Don't forget! Plenty of cups and ice. We recommend 1 pound of ice per person for drinks and plenty more to cool down beverages.

Quick tip! When cooling down cans and bottles, place them in your cooler and fill it halfway with cold water, then add ice to cover the drinks. Drink should be ice cold in about 15 minutes.