



# How to Stock the Bar at Your Wedding

Based on an average 100 Guests/ Full Bar

**Planning to stock the bar yourselves? This is an option to you to help curve the cost of your bar services for your special event.** Check with your venue to see if they charge a corkage fee so you can include that in your alcohol budget. Then download this list of everything you need to set up a full bar for a four-hour evening reception for about 100 guests. (*The list doesn't include the bride and groom's or guests' favorite drinks, or signature cocktails, so be sure to account for those*). For a more comprehensive list, contact one of our bar coordinators; they'll be happy to help you plan your event

\*\*Take the amount you have below and times it by the number of bars you will have at your event, this should be the amount you need for your event.

\*\*If you are doing just a Beer & Wine Bar, with signature cocktails double the amount of beer and wine you will need, double your count for the signature cocktails needed and any hard seltzers you are planning on having.



## Shopping List (for 100 count, 1 bar, 4 hour event):

### Alcohol

#### Beer

- 2 Domestic choices - 2 cases each (total beers 96)
- 1 craft \*IPA or imported beer - 1 case each (total beers 24)
- 1 Hard Seltzer - 2 cases (variety packs are good) total beers 48)

#### Wine

- Sparkling Wine/Champagne - 1 Cases (include an additional case if doing a champagne toast)
- 1-2 types of Red wine - 2 cases ea (24 bottles)
- 1-2 types of White wine - 3 cases ea (24 bottles)

Liquor (*double liquor for signature cocktail*) \*= means defiantly on list, others not so much if you want a more basic bar.

- Whiskey/Scotch - 2 liters \*
- Bourbon - 4 liters \*
- Gin - 2 to 3 liters \*
- Rum - 2 liters \*
- Vodka - 6 liters \*
- Tequila – 4 liters \*
- Dry vermouth - 1 small bottle \*
- Sweet vermouth - 1 small bottle
- Campari – 1 liter
- Kahlua – 1 liter

- Grand Mariner – 1 liter
- Triple Sec – 1 liter \*
- Amaretto – 1 liter
- Bloody Mary Mix – 1 liter

**Mixers** \*= means defiantly on list, for your basics, others are for more a full bar experience.

- Tonic – Case (24 bottles)
- Club soda – Case (24 bottles)
- Sparkling water – 1 case (24 bottles) \*
- Water – we prefer Gallon water for less water 2 gallons if you prefer bottled water 2 cases of 36 \*
- Diet coke – 2 cases (24 cans) \*
- Coke – 1 case (12 cans) \*
- Coke Zero - 1 case (12 cans)
- Sprite – 1 case (12 cans) \*
- Fresca - 2 cases (24 cans) \*
- Gingerale – Case 12 cans
- Cranberry juice – 6, 4 Oz bottles (small bottles for less waste)
- Orange juice - 6, 4 Oz bottles (small bottles for less waste)
- Red Ruby Grapefruit juice - 6, 4 Oz bottles (small bottles for less waste)
- Pineapple juice – 4, 4 Oz bottles (small bottles for less waste)
- Lemonade (2 gallons)
- Sweet Tea (3 gallons) *and let's face it no-one drinks un-sweet tea*

The following things are only necessary if you are serving a higher end full bar, that offers full scale drinks like margarita, martinis, old fashions, (not just your vodka soda drinks).

- Lime juice and lemon Juice - 1, 16 oz bottle of each
- Olive juice – out of Olive Jar is fine or can be bought separately - 1 liter
- Regular Simple – 1 liter
- Maple Simple or brown sugar cubes – 4 oz jar or 1 box
- Agave – 1 small container
- Grenadine – ½ liter
- Egg Whites – 1 carton
- Heavy Cream – 2 small carton
- Bitters (oranges or angostura) – 4 oz bottle
- Cold brew – 12, 12 oz cans
- Red Bull – 12, 12 oz cans

*If you are doing a Beer & Wine bar, no juices are necessary or garnishes, I would just be sure to have the non-alcoholic for non drinkers.*

#### Garnishes

- Lemons (1 quart cut) – 12 lemons
- Limes (2 quarts cut) – 24 limes
- Oranges (1/2 quart cut) – 6 oranges (if offering mimosas add more)

*Note: Dried fruit is a wonderful treat here and can save money and waste at same time as offering cocktails above average*

- Mint – 1 /2 gallon bag or 1 quart
- Rosemary - 1 /2 gallon bag or 1 quart
- Cocktail cherries – 1 jar
- Cocktail Olives – 1 jar
- If you are offering Bloody Mary's we recommend Celery, Jalapenos', and Pickles (w/ Pickle juice) and bacon if you want to go all out.
- Kosher Course Salt – 1 box
- Tajin - 2 bottles or one big bottle

The following items may be part of the add on charges or materials charges on your invoice from your bar service, listed below if other arrangement has been made.

#### Dry Goods

- Cocktail Beverage napkins – 400
- Cocktail Disposable/compostable 6-8oz cups – 300
- Cocktail Stirrs (straws) – 500
- Garnish sticks (if doing Martinis and Bloody Mary's) 100

#### Ice/Ice coolers

- 3 coolers, 1 for beer, 1 for wine and Champagne, 1 for ice
- 6-8, 20 pound bags of ice

Things the Bartender needs (*will be provided to bartender from service unless otherwise stated on invoice*)

- DHEC regulated Ice well – 1 per bartender
- Ice scoop – 1 per bartender
- Beer Tool– 1 per bartender
- Wine Key– 1 per bartender
- Shaker – 1 per bartender
- Cocktail Spoon– 1 per bartender
- Strainer– 1 per bartender
- Muddler– 1 per bartender
- Cutting board and knife (incase fruit is not prepared ahead of time) – 1 per bartender
- Water pitcher – 1 per bartender
- Dump Bucket – 1 per bartender
- Bar towels – 2 per bartender
- Pour spouts (free pour) – bag of 25
- Garnish containers - 1 per garnish, per bartender
- 6ft – 8ft back table with linen (for placement and organization of product for bar)
- Serving tray – 1-2
- Trash Cans – 3
- Trash liners – 6
- Bar Mats - 2-4
- Hand Sanitizer – 1- 2 bottles

Things to think about if bar services is not providing

- Bar Top Décor – 2
- Bar lamps – 2
- Framed Bar menus – 2
- Floor mat for bartenders
- Wagon or flat dolly for loading and unloading

If you are providing product remember to go over the expectations with the bar service they will need you to adhere to with providing, for example:

- To only give UNOPENED containers to your bartenders, they will not serve anything that has been pre-mixed and opened without them being present
- Please provide a back table with linen for the product organization when the bartenders arrive (or we can provide one for a small additional charge)
- Please communicate clearly where the bartenders are to leave the product once they clean up and store everything
- Bartenders will not leave product with or let anyone leave with product without being authorized ahead of time, if anything they will box it up and bring it back to office for later pick up date.

## Bar facts that may help you in your planning and shopping

How many drinks in a bottle?

- A bottle of champagne fills six to eight glasses
- A bottle of wine fills five glasses
- A liter bottle of liquor makes about 18 drinks

How many bottles in a case?

- A case of wine contains 12 bottles.
- A case of beer contains 24 bottles or cans.
- A case of coke products is 12
- A case of club soda or tonic or water is 24
- When under 21 guests are present at any event the amount of water, coke products, etc. needs to be doubled.

For more information on bar services, what is possible please contact us at [www.dragonflycocktails.com](http://www.dragonflycocktails.com) or reach out to us on social media.

*It really does matter who is behind your bar!*