

A *Guide* TO
GLASSWARE

Full Open Bar

- Plan for one water goblet for each guest
- With any bar, you can expect guests to enjoy two (2) drinks during cocktail hour and one (1) drink every hour after
- Bars close 30 minutes prior to the event end time to allow guests to sober up and help them get home safely

Example *Based on 150 guests, cocktail hour/reception from 5:30-10:00pm

- 150 water glasses
- 250 glasses for cocktail hour (5:30-6:30)- accounting for some guests to have a beer in the bottle/can
- 350 glasses for reception (6:30-9:30)- accounting for some guests to have a beer in the bottle/can

If you are not serving guests beer in the bottle/can, you'll need to add 150 glasses.



Beer, Wine, Signature Drink

- Plan for one water goblet for each guest
- With any bar, you can expect guests to enjoy two (2) drinks during cocktail hour and one (1) drink every hour after, with the majority being your cocktail during cocktail hour
- Bars close 30 minutes prior to the event end time to allow guests to sober up and help them get home safely

Example *Based on 150 guests, cocktail hour/reception from 5:30-10:00pm

- 150 water glasses
- 250 glasses for cocktail hour (5:30-6:30)- accounting for some guests to have a beer in the bottle/can; make 200 of these for your signature drink specifically
- 300 glasses for reception (6:30-9:30)- accounting for some guests to have a beer in the bottle/can

If you are not serving guests beer in the bottle/can, you'll need to add 150 glasses.



Beer + Wine

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Extra Glassware

- Add an extra glass per person if offering a welcome drink or formal toast
- Add an extra wine glass if offering table-service with dinner
- Don't forget your non-alcoholic drink station (water, tea)! We recommend plastic cups for this or stemless glassware
- We always recommend you bring (or have catering/bar) provide plastics for back up

Pros of Plastic

- Save \$\$\$ on glassware
- An affordable way to make sure you have plenty of cups for the entire day
- Also a fun way to add a personal piece to your day! Get a clear, tinted or frosted plastic cup with your monogram, names or furry family members added
- If a guest drops a glass on the dance floor, we have to clear the floor to clean up the liquid + glass. If you have plastic, we just wipe up the spill! Much better- especially if your guests have taken off their shoes to rest their feet

