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YOUR GUIDE TO BUYING THE BOOZE FOR YOUR BIG DAY So you're getting married, that's great!

There's a lot to think about when it comes to weddings-dresses to choose, menus to plan and favours to buy. All of these things are lovely and will make your day so beautiful and unique. But your wedding day is also the time to party and celebrate with all your loved ones and friends and for that I find a few carefully selected beverages usually helps!

There is literally no easier way to kill an awesome party than by running out of booze so listen up friends, we're going to do a quick bit of maths and create the most memorable party your guests have ever seen!



The Bedford Bar specialises in doing just that, bringing the party, serving the drinks and crucially making sure we don't run out so I'll let you in on a couple of little secrets:

On average, most wedding guests will have 2 drinks in the first hour and one every hour after. If you're thinking 'that's not right, my mates drink double that!' just think about your elderly Aunt or Grandma, pregnant Mumma's or that poor mate that got suckered into driving. They'd be under the table or well over the limit with that many drinks so it all evens out eventually.

1) So take your number of guests and times it by the number of hours you'll be serving booze, now add in one extra drink per guest (or two if they're really big drinkers!) and that's the number of serves you'll have to buy. Sounds like a lot huh?

At your average wedding 35% will drink wine and sparkling, 35% beer and about 30% spirits but you can work this out depending on your mates-at our wedding more people drank spirits than wine and beer. Clearly we have alcoholic friends.... If you're not including spirits, then split that 30% with half going to beer and half to wine.

2) So next we're going to take that number of serves and work out how many are wine, beer and spirits.

So you've worked out how many serves of each type of booze you'll need. Now we'll work out how many bottles you'll need. Each bottle of wine (4 serves in a bottle), bubbles (8 serves), beer kegs (48 serves in a 19litre keg) and spirits (18 serves in a 700ml bottle).

3) Finally divide the number of serves of each type of drink required by the number of serves in each bottle!

So here's an example:

I have 100 guests for my 6 hour wedding-they're average drinkers and we'll be serving beer, wine and spirits.

100 guests x 6 hours of service = 600, plus an extra per person = 700 serves of alcohol required.

35% wine= 245 serves of wine 35% beer= 245 serves of beer 30% spirits= 210 serves of spirits

So I need to buy:

245/4= 61 bottles of wine 245/48= 5 kegs (obviously if you're getting bottled beer, you just buy 245 bottles of beer...) 210/18= 12 bottles of spirits

Easy!



TOP TIPS

If in doubt buy a bit extra, many bottle shops will do sale or return on unopened alcohol if it's for a wedding so you don't end up with 48 bottles of white wine left. Or could just invite everyone over and have a mad party to drink it all, up to you.

Check the weather forecast frequently and thoroughly. People will drink more red on a cool evening, more beer and more cocktails on a hot day and less at a lunchtime wedding than they would in the evening. They'll also drink more on a Saturday than any other day so be warned.

Getting a couple of kegs is the cheapest way of getting a large volume of beer. Your local brewery might be able to provide the refrigeration set up or there are a couple of mobile bars around (such as ourselves) that do it. It tastes so much better, is cheaper than stubbies and you're supporting your local beer fanatics, win.

Buying booze for a wedding is a bit of a minefield. Planners and caterers have been there, done that and had the white wine left over after too so ask them and they should be able to point you in the right direction or suggest how much to buy. Alternatively, alcohol predictions are included in all of our packages and we can do detailed versions depending on what you're actually wanting to drink too so hit us up at hello@thebedfordbar.com.au.

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