

EXPRESS LIQUOR



Cellarbrations

**THE BOTTLE O LAMBTON – THE BOTTLE O WICKHAM
CELLARBRATIONS ADAMSTOWN – CELLARBRATIONS NEWCASTLE**

A group of locally owned bottle shops dedicated to helping you celebrate your special occasion your way!

You name the event and we can cater for your beverage needs! Engagement Parties, Hens & Bucks, Bridal Showers, Pre Ceremony Cocktails, Wedding Receptions, Destination Weddings, Pre Drinks and After Party Celebrations.... There is always a reason to party and we can help take the planning stress away!

We pride ourselves on our love of local products as well as the good stuff from all over the world. From our wine selection to spirits to craft and premium beers, you are guaranteed to have the best stocked bar for your guests.

Not only that, we also offer an equipment hire service to take your events to the next level!

In this guide you will find:

1. The wedding beverage calculator
2. Services we offer
3. How to personalise your drink selections for your event

The Wedding Beverage Calculator

Working out how much alcohol and other drinks you'll need for the bar can be super confusing, this is a popular rule to go by when planning:

1. Look at your guest list, work out the big drinkers, average drinkers, non drinkers etc also it would be a good idea to note what their favourite tippie is if you know. It's a good opportunity to identify the beer and wine snobs in your life.
2. Work out your timeline ie. Ceremony, Cocktail Hour (while you go for your bridal party photos), reception etc. From there, figure out how long each will be and what parts drinks will be served. Let's assume Cocktail hour is 1 hour and the reception is 4 hours. Total drinking time is 5 hours.
3. Taking your guest list and their drinking game in to consideration (as well as being responsible hosts and avoiding a messy outcome), assume guests will have 2 drinks in the first hour as they are just so happy to see you both so in love and tied the knot and then 1 additional drink each following hour as they toast and dance away the evening. So for a 5 hour reception, that's 6 drinks per guest. You know your guests better than anyone else so if you think that may not be enough and you fear the drinks running out, add one more drink per guest.

Its not that people will consume 7 drinks per person and of course not everybody will drink BUT you will have to take into account how many times servers might pick up a half full drink, or somebody misplaces theirs while dancing (Bride and Bridesmaids.... I'm looking at you here!).

4. Calculate How Many Drinks Come In A Bottle

- 5 glasses of wine (including sparkling) in a 750ml bottle
- 12 drinks in a 750ml spirit bottle
- Beer is one serving

5. Decide What You Want Your Alcohol Ratios To be

Again, take a look at your guest list. Most websites will suggest:

50% Wine: 30% Beer: 20% Spirits

But you know your guests better than anyone so change this to suit your list.

6. The Sums!

Taking the above ratios into account the sums a **100 person wedding** would look like:

Wine

50% of guests (50) x No. of drinks/person for the event (7) = 350

Then:

350 / number of serves per bottle (5) = 70 bottles of wine needed

Beer

25% of guests (25) x No. of drinks/person for the event (7) = 175
bottles of beer needed

Spirits

25% of guests (25) x No. of drinks/person for the event (7) = 175

Then:

175 / number of servings per 750ml bottle (12) = 15 bottles of
spirits needed

(Also, take in to account mixers and ice for the spirit drinks)

Not serving spirits? We could probably assume that the ratio would change to 60% wine: 40% beer.

Again, this is where you take a good look at the big drinkers v the non drinkers and work out whether it will average out. If in doubt buy a couple of extra bottles of wine and if they are left over then take them to the after party or better still, take them on the honeymoon!

So if the above sums seem about right to you then you can assume the following:

100 guests:

175 Bottles/Cans of Beer

15 Bottles of 750ml Spirits

70 Bottles of Wine (50 Bottles of white/red) and (20 Bottles of Sparkling)

150 guests:

266 Bottles/Cans of Beer

22 Bottles of 750ml Spirits

105 Bottles of Wine (75 Bottles of white/red) and (30 Bottles of Sparkling)

200 guests:

350 Bottles/Cans of Beer

22 Bottles of 750ml Spirits

105 Bottles of Wine (75 Bottles of white/red) and (30 Bottles of Sparkling)



7. Now we need to work out how much of each!

This could be the trickiest part of the planning! Working out how much to get of each spirit, wine and beer.

Spirits:

For a basic bar you'll want to have vodka, gin, rum, tequila and whisky, scotch or bourbon (again, take a good look at your guest list and whether you know what their drink of choice is).

Based on a 100 person wedding (15 bottles of spirits)

A good example of what to get is:

5 x gin (as its very popular at the moment)

4 x vodka

2 x tequila

4 x dark spirits (ie. Rum, bourbon, scotch, whisky etc)

Don't forget the mixers! For the above spirits breakup you would want Tonic, Coke, Juice, Soda and ice.

If this all sounds a bit too hard basket why not have "His & Hers", "His & His" or "Hers & Hers" signature cocktails. You each choose a cocktail to have at the bar. So rather than a list of spirits etc there are 2 cocktails to choose from only. It's actually a really cool touch to personalise your wedding.



Wine:

For wine you'll want to do a mix of each, but also consider the season and time of the day.

Warm weather calls for chilled whites where cooler evenings will call for a lovely red. Also don't forget that most people will love a glass of bubbles for the speeches and toasts.

Based on a 100 person wedding (70 bottles) in the spring/summer:

20 x sparkling

30 x white (an even mix of Sauv Blanc, Sem Sauv, Chardonnay, and Moscato)

20 x red (an even mix of Rose, Cab Sauv, Merlot and Shiraz)

Autumn/Winter:

20 x sparkling

15 x white (an even mix of Sauv Blanc, Sem Sauv, Chardonnay, and Moscato)

35 x red (an even mix of Rose, Cab Sauv, Merlot and Shiraz)

Beer:

This can bring out the beer snobs! Again, look at the guest list and identify whether you've got a number of craft beer lovers or if they would be happy with just some of the mainstream. A good session/ mid-strength, Light or Alcohol Free is a must too for the designated drivers.

A nice mix of a lager, IPA, cider and a session/ should keep everyone happy.

Did all of that make you want to escape to Vegas to elope? It's all good! That's where we come in to save the day and help you with your drinks! We aren't your normal bottle shop. We are here to help you celebrate!!

SERVICES WE OFFER:

Express Liquor is not just a product provider. We are a service provider as well! We are here to help you celebrate your special occasion with zero stress!

- ☞ Delivery on the day of your event of cold stock plus ice available to events withing a 25km radius.
- ☞ Obligation Free Quote: Jump on our website and complete the *"Obligation Free Quote"* form under our Events section with a few details and we will get back to you with a few options. Or email Danielle at eventsbyexpressliquor@gmail.com
- ☞ Complete Cocktail Packs: No more searching for the spirits and the mixers and all the other things that go into making cocktails. You can pre order a cocktail party and it will be packed and ready for collection or can be delivered to your door (depending on location of course). Cosmo, Mojito, Old Fashioned, Espresso Martini just to name a few.
- ☞ We have an extensive range of Gluten Free and Organic products for those with certain requirements. Nobody misses out on that toast!

Find out more at [**expressliquorstores.com.au**](http://expressliquorstores.com.au)