

## THE GROOM'S GUIDE

# BAR CODE

DELICIOUS DRINKS KICK-START THE CELEBRATIONS AFTER THE CEREMONY AND KEEP THE FUN FIRING. SOMEBODY HAS TO TAKE RESPONSIBILITY FOR PLANNING THE BAR STOCK, THE GROOM IS IN THE DRIVER'S SEAT FOR THIS IMPORTANT JOB.

The clinking of glasses as the happy couple is toasted again and again at the reception is nearly as much a part of the wedding tradition as saying the vows. Toasting with special drinks adds a celebratory mood and happiness and is a way to spoil guests from the very beginning and make them most welcome.

What to pour into those empty glasses that will be lined up and waiting to be filled on the big day involves some thought by the groom. It's his call to select the brands and styles of beer and wine to be served.

It's a good idea to check with potential venues on their drinks policies. Some venues may have deals with particular wine brands which might not be appealing.

If the venue agrees to BYO, corkage per head is another point to clarify. Self-supplying the alcohol can be a money saver, however some venues charge exorbitant corkage to discourage the practice. It's a point to watch very closely; do the sums.

It's best to choose the drinks after the menu has been signed off so that wines can be selected to complement each course.

## How much will we drink?

Determining the amount of beverage for a wedding is difficult, but some important aspects need to be ascertained. The time of the year will influence the decision, as in winter more red wine will be consumed whereas in summer more water and beer will be served. The time of the wedding will also change how many beverages will need to be supplied, as more will be needed in an evening wedding than a lunchtime wedding.

Look at the demographic of your guests, as the mid to late 20s will drink different drinks to the older age group. Be sure to cater for all demographics. Stand up cocktail weddings will tend to need more bubbles and white wine and often sit-down dinner weddings will require more reds. Keep the selection simple, too many wine, beers or cocktails will only confuse and make the waiters stressed out and on edge!



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THE FOLLOWING QUANTITIES ARE A GOOD RULE OF THUMB. FOR EACH 100 GUESTS YOU WILL PROBABLY NEED:

- 10 cases of beer: 4 domestic, 3 imported, 3 light
- 5 cases of sparkling wine or champagne (it's a celebratory drink, and even people who won't usually drink it, will)
- 12 cases of wine (approx 1.5 bottles per person) 65% white, 35% red
- 7 cases of still spring water (more in summer)
- 7 cases of mineral water (more in summer)
- If supplying spirits, 1 litre each of: Baileys, Grand Marnier, brandy, Frangelico, dry vermouth
- 5 litres of vodka
- 3 litres of gin
- 2 litres of rum
- 4 litres of scotch
- 3 litres of Kahlua
- 2 cases of dessert wine
- 1 case of port

If the cocktail bar is going to be open, the mixers will have to be on hand to whip up guests' favourite drinks. The shopping list should include:

- ice
- coolers
- cocktail glasses
- garnishes: lemons, limes, cherries, berries and olives
- ingredients: lime juice, Tabasco and Worcestershire sauces, milk, orange juice, cranberry juice, tomato juice, soda water, tonic water, cola, lemonade, lemon squash, ginger ale
- straws
- cocktail stirrers

Discuss these quantities and beverages with your caterer to ensure that they are adequate and suitable, and that the service of them is realistic.

Two rules: keep it simple and at the end of the day it is better to have more than not enough—try not to be too conservative!

