

# All About Catering

## Drinks Guidance Notes

Guidance Notes for clients providing their own drinks  
These are approximate quantities, based on our experience catering at weddings  
and large events:

### **Reception drink – for pre-dinner drinks reception lasting approx 1 to 1 ½ hrs**

#### Champagne / Sparkling Wine

*Allow ½ bottle per person*

#### Pimms

14 measures per 70cl bottle, required 4 litres of lemonade  
plus fruit, cucumber and straws and ice  
this makes 14 half-pint servings  
*Allow for 2/3 servings per person*

#### Bucks Fizz

approx ½ and ½ sparkling wine and orange juice  
12 servings per bottle sparkling wine and 16 servings per litre orange juice  
*Allow for 2/3 glasses per person*

#### Soft Drink

Orange juice or mineral water, or your choice  
*8 servings per litre*  
Allow for approx 1/3 of your guests

### **Wines with the meal**

#### Table Wine

*Allow 1 bottle per person*

You will know your guests' and friends' preference, but based on recent weddings,  
a reasonable split between red and white is 1/3<sup>rd</sup> red to 2/3<sup>rd</sup> white

#### The Toast

Champagne or sparkling wine  
*Allow 1 glass per person \**  
6/8 servings per bottle

*\* if there are a lot of speeches and toasts, you may want to allow a little extra !*

#### Table Water

*Allow approx ½ litre per person*

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