

All About Catering

Drinks Guidance

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 ¾ bottle per person

Pimms

12 measures per 70cl bottle, which requires 4 litres of lemonade
plus fruit, cucumber and straws and ice
to make 12 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

5 servings per litre

Allow for approx. 20% of your guests

Wines with the meal

Table Wine

Allow 1½ bottle per person

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

The Toast

Champagne or sparkling wine

*Allow 1 glass per person **

6 glasses per 75cl 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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