

Your Wedding Planner

Working out how much alcohol and how many canapés to provide for your wedding day can seem daunting for the inexperienced. Here are some guidelines to help you out, but remember to consult with your caterer who will give you an estimate tailored to your wedding style. And don't forget, you know your friends best – if they are likely to drink eight beers a night or are predominantly teetotallers, adjust the quantities to suit.

drink/food type	no. of guests	quantity	notes
Champagne	100	4 cases or 48 bottles	♥ Don't forget to set aside a couple of good bottles of champagne for the bride and groom to take on honeymoon.
Still table wine	100	100 bottles ratio of white:red = 2:1	♥ Quantities vary with the length of the reception. Budget for half a bottle per person for the meal and a further half bottle for the ensuing party. ♥ The standard 750ml bottle will yield five or six glasses of wine. ♥ If you know your guests' preferences for red and white wine then base your ratio of red to white on that.
Dessert wine	100	17 x 375ml bottles	♥ Based on one small glass per guest, with six small glasses per 375ml bottle.
Beer	100	200 – 300 bottles	♥ Allow four to six beers for every male guest present. Calculation based on half the guests being male.
Punch	100	5 bottles of spirits 60 cups of juice/mixer	♥ A typical punch recipe yields 30 servings. Allow for one and a half glasses per person.
Non-alcoholic	100	50 litres	♥ Allow 500ml per person.
Canapés: pre-reception meal	100	200 – 300	♥ Only need to be bite-sized. Provide just enough to satisfy any hunger pangs but not so many as to ruin guests' appetites. Price usually between \$1.50 and \$2.50 each.
Canapés: for a cocktail reception	100	1200 – 2400 total 18 – 24 each (for a two-hour party)	♥ Based on six to eight types of canapé, with two or three of each per guest. ♥ Consult with your caterer since people's appetites and needs vary depending on time of day, style and length of reception.