



KENWOOD LIQUORS

“Everyday Low Prices”

Kenwood Party Planning Tips

Here are some general guidelines to follow when planning how many drinks per guest.
Drinks include both non-alcoholic and alcoholic drinks

<u>Length Of the Event</u>	<u>Type Of Event</u>	<u>Average # of Drinks Per Person</u>
3 Hours	Cocktail Party	4
4 Hours	Buffet or Sit Down Dinner	5
5-6 Hours	Formal Reception	6

On Average Guests will have 2 drinks during the 1st hour and 1 drink per hour thereafter.

When It Comes to how many drinks you will get from each bottle, whether it is Hard Liquor, Wine, or Champagne, here is the average breakdown for each bottle size.

<u>Hard Liquor and Cordials</u>	<u># of Drinks Per Bottle (1.5oz Serving)</u>	<u># of Drinks Per Case</u>	<u># of Drinks Per Case</u>
750ml	16	6pk 96	12pk 192
1.0lt	22	6pk 132	12pk 264
1.75lt	39	3pk 117	6pk 234

<u>Wine</u>	<u># of Drinks Per Bottle (5oz Serving)</u>	<u># of Drinks Per Case</u>	<u># of Drinks Per Case</u>
750ml	5	6pk 30	12pk 60
1.5lt	10	3pk 30	6pk 60
3lt	20	4pk 80	
4lt	27	4pk 108	
5lt	33	4pk 132	

<u>Champagne or Sparkling Wine</u>	<u># of Drinks Per Bottle (5oz Serving)</u>	<u># of Drinks Per Case</u>	<u># of Drinks Per Case</u>
750ml	5	6pk 30	12pk 60
1.5lt	10	3pk 30	6pk 60

Keg Beer is also an option but if you are not familiar with using one then stick with cans or bottles.

If you do go with a keg here is a breakdown on the number of serving you will get.

<u>Keg Size</u>	<u># of Ounces</u>	<u>10 oz Servings</u>	<u>12 oz Servings</u>	<u>16 oz Servings</u>
13.2 Gal(Most Imports)	1688.9	169	141	105
15.5 Gal(Most Domestic)	1983.2	198	165	123

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Kenwood Party Planning Tips - Bar Stocking & Setup

Setting up your bar is a matter of personal preference for the brands you and your guests drink. Here is a general guideline of the things you will need at each bar. Again, the brands are just suggestions as you and your guests may prefer other brands. We suggest you work with both your caterer and bartender to figure out the beverage needs for your event before you come in and speak with one of our staff.

Type Of Liquor Suggested Brands

Vodka	Absolut, Smirnoff, Seagrams, Ketel One, Svedka, Titos, New Amsterdam
Rum	Malibu, Bacardi, Captain Morgan, DonQ
Gin	Beefeater, Seagrams, Tanqueray, Bombay, New Amsterdam
Tequila	Avion, Jose Cuervo, Sauza, Patron, Don Julio, Camarena, El Jimador
Bourbon	Jack Daniels, Jim Beam, Makers Mark
Whiskey	Seagrams 7, Crown Royal, Canadian Club, Seagrams VO
Scotch	Chivas, Jameson, Cutty Sark, J&B, Dewars, Johnnie Walker
Brandy	E&J, Christian Brothers, Paul Masson
Cognac	Martell, Courvoisier, Remy Martin, Hennessy
Wine	Beringer, Barefoot, Sutter Home, Mondavi, Yellow Tail, Apothic, Menage A Trois
Sparkling	Cooks, J Roget, Barefoot, Korbel, Freixenet, Verdi, Chandon, Mumm Napa, Moet, Luc Belaire

Mixers & Garnishes

- Grenadine
- Sweet & Sour
- Lime Juice
- Margarita Mix
- Flavored Martini Mixes
- Olives/Cherries
- Lemons/Limes
- Straws / Stirrers

Cordials

- Irish Cream
- Coffee Liqueur
- Amaretto
- Triple Sec
- Dry Vermouth
- Sweet Vermouth

NA Drinks

- Tonic Water
- Club Soda
- Seltzer Water
- Ginger Ale
- Cola & Diet
- Lemon Lime Soda & Diet
- Fruit Juice's
- Bottled Water

When it comes to wine and champagne everyone has a different opinion. We recommend that you offer your guests at least 1 red wine option (merlot, pinot noir, cabernet sauvignon, shiraz, malbec) and at least 1 white wine option (chardonnay, pinot grigio, sauvignon blanc, moscato). As for champagne the best option is usually a Brut, Extra Dry, or Demi Sec but again the choice is up to you and your budget.

When choosing beer it is best to go with 1 Import or Specialty Craft Brand, 1 Regular Domestic Brand, and 1 Light Domestic Brand. Cans or Bottles are easy and whatever is left over can be easily boxed up and taken home.

Don't Forget to get plenty of cups and Ice, we recommend 1 pound of Ice per person for drinks and plenty more to cool down your beverages in Ice Chests.

A quick tip on cooling down cans and bottles. Place them in your cooler and fill the cooler with cold water about half way up, then add ice to cover the drinks. Your drinks should be ice cold in about 15 minutes.

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