



SWEETWATER

DEPOT

GENERAL

- Plan for 2-3 drinks per guest. (Don't forget your bridal party!) This usually evens out between your heavy drinkers and light drinkers.
- Know your audience! If you think that you have a lot of drinkers on your guest list, you should plan to order a bit more.
- Most beer drinking ladies gravitate towards a glass of wine at weddings, but this is not always the case. Again, know your audience.
- You tend to get 4-5 glasses out of each bottle of wine. (P.S. the smaller the cup, the further your wine will go.)

SEASONAL

- Summer Months: Guests tend to be attracted to a white wine or champagne and lighter tasting beers.
- Winter Months: Guests tend to reach for red and dessert wines, as well as darker, stout or porter type beers.

PERSONAL

- Take note at weddings you attend. I.E. How many drinks did you get? How many did your friends get? What Brands were popular?
- Ask your friends and family what brands or styles they enjoy drinking at weddings and events.
- Keep it simple. Pick a your favorite red and white, or your favorite sweet and dry then add a few different beers. If you're thinking about doing liquor, consider just serving 1 or 2 'signature drinks'.
- Remember, it's FREE ALCOHOL for your guests! Most will just be happy that you have a bar. Don't get too hung up on this decision. Choose a small variety and they will be pleased!