



People usually have a rough idea of how much drink to buy for a drinks party. While it's OK to wing it if buying for a small gathering, when the numbers are larger it pays to get the quantities right. This way you can set a proper budget and avoid oversupplying - or worse - running dry with a partyful of thirsty guests.

Wandsworth-based caterer Forkful Food is happy to let clients supply their own booze (and we don't charge corkage). To help you on your way, we've put together this handy guide.

To calculate what drinks you'll need for your drinks party, follow these simple steps:

1. Work out how much people will drink based on the length of the party
2. Decide what drinks you are going to offer
3. Multiply the number of guests x the number of drinks per head (eg. 40 guests x 5 drinks = 200 drinks) then guesstimate what proportion of guests are likely to drink fizz/wine/beer/spirits etc.
4. Look at the "How many drinks in a bottle" to calculate how many bottles of each type of drink to buy.

For more information about Forkful Food and the services we offer, contact Ruth on 07711 034928, email ruth@forkfulfood.com or visit www.forkfulfood.com

HOW MANY DRINKS IN A BOTTLE?

- FIZZ:** A 750ml bottle of champagne or other fizz yields 6 x 125ml glasses (flutes)
- WINE:** A 750ml bottle of wine yields 4 (& a bit) x 175ml wine glasses
- SPIRITS:** A 750ml bottle of spirits yields 16 x 45ml servings. (allow 100-150ml mixer per drink)
- BEER:** A keg contains approximately 80 pints (45ltrs) - although you can get smaller mini kegs containing 18-36 pints

HOW MUCH WILL PEOPLE DRINK?

The general rule of thumb is 2 (alcoholic) drinks per guest in the first hour of a party followed by one drink per hour thereafter. So, for instance, for a:

2 hour party provide 3 drinks per head (roughly 1/2 a bottle of wine)

For a 4 hour party, provide 5 drinks per head (roughly 1 bottle of wine)

(This calculation balances out the heavy drinkers against your non-drinking guests and those who leave a little earlier...)

DON'T FORGET THE SOFT DRINKS!!

Allow 350-500ml of soft drinks per head per party - more if it's very hot, there's lots of dancing or it's a very long party.

WHAT ABOUT GLASSES?

Depending on what drinks you are serving, you will generally need champagne flutes, wine and hiball glasses. Most people will hang on to the same glass all evening, but it's a good idea to allow a few extras to cover breakages or guests who mislay the one they were drinking from. Allow 1.25 of each type of glass per head. Serve both red and white wine from 175ml glasses.

PARTY BOOZE PLANNER

CHILLING...

It only takes 20-30 minutes to chill bottles in a chiller bin filled with a mix of ice and water. Fill the chiller bin half to two thirds full of ice cubes, then add water up to the level of the ice. A large bin should hold 18-24 bottles of wine/champagne or about 48 bottles of beer/cans of soft drinks. If you've bought wines on sale or return and need to keep the labels pristine, keep the bottles dry by putting them in a double layer bin bag before putting them in the ice & water. If you are chilling bottles in the fridge, give them a good 24 hours to cool - 48hrs+ if you are chilling bottles in their cases.