



WINE & DINE'M

BYO BEVERAGE GUIDE

GUIDE TO PROVIDING BEVERAGES
FOR YOUR EVENT

CONTRIBUTING FACTORS

While we have created this guide to assist you with your beverage order, there are many factors that alter the amount of beverages and types of beverages consumed at your event. Below we have listed some considerations for you think about when ordering your beverages.

DURATION

How long are the guests drinking for

SEASON

Red wine tends to be more popular in the colder months and white & rose more popular during warmer months

EVENT TYPE

Champagne tends to be very popular at weddings

DAY OF THE WEEK

Guests tend to drink less early and mid week vs fridays and saturdays

DEMOGRAPHIC

We find that younger attendees opt for sauvignon blanc and pinot noir where more mature demographic prefer a dryer white and a heavier red wine

CORPORATE LUNCHES

Champagne is rarely required here and non alcoholic options will be popular.

Consider providing a non alcoholic beer



BEVERAGE ORDERING GUIDE

After considering the information on the previous page, please use the below tables as a guide for ordering beverages

2 HOUR COCKTAIL STYLE EVENT

Product by the bottle	50pax	75pax	100pax	150pax	200pax
Sparkling wine	12	15	24	36	48
White Wine	8	12	12	24	36
Red wine	6	12	12	18	24
Full strength beer	48	72	120	120	192
Light beer	24	72	72	96	96
Orange juice (Litre)	4	8	10	16	20
Sparkling water (Litre)	6	12	12	18	24
Soft drink (1.25L)	6	6	6	12	12

BEVERAGE ORDERING GUIDE

After considering the information on the previous page, please use the below tables as a guide for ordering beverages

4-5 HOUR DINING EVENT

Product by the bottle	50pax	75pax	100pax	150pax	200pax
Sparkling wine	24	30	36	48	60
White Wine	24	30	36	48	60
Red wine	24	24	36	48	60
Full strength beer	48	72	144	216	312
Light beer	24	48	48	96	144
Orange juice (Litre)	6	8	10	16	20
Sparkling water (Litre)	12	12	12	18	36
Soft drink (1.25L)	6	6	6	12	12

PLEASE CONTACT YOUR EVENT MANAGER IF YOU REQUIRE ANY ASSISTANCE



