

Stocking the Bar

Buying Guidelines

Per 10 guests: one bottle of red wine, one bottle of white wine, a case of beer and one bottle of spirits
(Note: A 750 ml bottle of wine pours 4-6 glasses and a bottle of liquor pours approximately 25 drinks.)

Expert Tip: Make sure there are plenty of non-alcoholic options for drivers, and offer water between cocktails to your drinkers (they'll thank you for it in the morning).

Bar Essentials

- Vodka
- Rum
- Whisky
- Gin
- Brandy
- Champagne/Sparkling Wine (for bellinis and mimosas)
- Liqueurs (two types, such as Grand Marnier and Baileys)
- Vermouth (for martinis)
- Red and White Wine
- Beer

The Perfect Mixers

- Club Soda
- Cola
- Diet Cola
- Ginger Ale
- Lemon-lime Soda
- Tonic
- Flat and Sparkling Water
- Orange Juice
- Cranberry Juice
- Clamato

Tip: Bottle green cordials are great for flavour (they're non-alcoholic, inexpensive, delicious and excellent value for money).

Garnished to Impress

- **Fresh Citrus:** lemon, lime, orange and grapefruit slices (use for juicing, not just for garnish)
- **Gourmet Stuffed Olives:** for martinis
- **Crushed-up Candy Canes, Celery Salt and Sugar:** to use as a glass rimmers

Tip: Colour your lime juice before you rim glasses with sugar or salt – use green or red food colouring. It's a simple and effective ways to keep the holiday spirit.

Other Essentials

Lots of ice (about 1lb/person), ice bucket and tongs, and a wine and bottle opener



Information Courtesy of

