

SOUTHERN EVENTS

PARTY RENTAL COMPANY

Glassware Guide

There are many considerations when planning your glassware. Guest count, drink offerings, event length, and number of bars all go into these calculations. This is our quick guide, however your event specifics will effect the recommended quantities.

Multiply each quantity below by your expected guest count. Quantities will be rounded to the nearest full glass rack on your rental order.



cocktail hour

WINE & BEER

.75 wine, .75 beer, .25 water

WINE, BEER & SIGNATURE COCKTAIL

.5 wine, .5 beer, 1 specialty glass, .25 water

FULL BAR

.5 wine, .25 beer, .5 rocks, .5 highball .25 water



tabletop glassware

WATER GOBLET

1 per place setting

.5 extra if no reception

1 WHITE WINE and/or 1 RED WINE

1 CHAMPAGNE FLUTE



reception or cocktail party

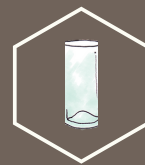
WINE & BEER

2 wine, 1 beer, 1 water

FULL BAR

1.5 wine, .5 beer, .75 rocks,
.75 highball, 1 water

Don't
forget
about



SIGNATURE
COCKTAIL



TOAST



SPECIALTY
GLASSWARE

example

100 GUESTS WITH A COCKTAIL HOUR, TABLETOP WATER & FULL BAR RECEPTION

WATER

225

25 cocktail hour
100 on tables
100 reception

WINE GLASS

200

50 cocktail hour
150 reception

PILSNER

75

25 cocktail hour
50 reception

ROCKS

125

50 cocktail hour
75 reception

HIGH BALL

125

50 cocktail hour
75 reception