

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

TIPS

Our general rule of thumb – multiply each quantity below by your expected guest count. Note, quantities will be rounded to the nearest full glass rack on your rental order.

DON'T FORGET ABOUT



Signature
Cocktails



Toasts



Specialty
Drinks

cocktail hour

WINE + BEER

.75 wine | .75 beer | .25 water

WINE + BEER + 1 COCKTAIL

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

FULL BAR

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

seated dinner

WATER GOBLET

1 per seat + .5 extra if no reception

WINE GLASSES

1 white wine and/or red wine per seat

CHAMPAGNE

1 per seat

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

example 100 guests with a cocktail hour, tabletop water & full bar reception

225

WATER

25 - Cocktail Hour
100 - Seated Tables
100 - Reception

200

WINE

50 - Cocktail Hour
150 - Reception

75

PILSNER

25 - Cocktail Hour
50 - Reception

125

ROCKS

50 - Cocktail Hour
75 - Reception

125

HIGHBALL

50 - Cocktail Hour
75 - Reception