

HOW-TO GUIDES

Bar Service for 100 People

<u>Item</u>	<u>Bars/Hotels</u>	<u>Restaurants</u>	<u>Caterers</u>
Champagne 4 ½-6oz	3 Dz.	3 Dz.	9 Dz.
Cocktails 2 ½-5oz.	9 Dz.	6	12
Wines – all purpose	6 Dz.	6	9
Whites 6 ½-9oz.	(3)	-	-
Red 6 ½-16oz.	(3)	-	-
Sherries 2-4 ½ oz.	3 Dz.	-	9
Whiskey Sours	3 Dz.	-	-
Brandy/Cordials ¾-2oz	3 Dz.	-	6
Old Fashioned/Rocks	9 Dz.	6	12
7-9oz.			
Collins 9-12oz.	3 Dz.	3	-
Hi-balls 7-10oz.	9 Dz.	6	12
Beer Glasses	3 Dz.	6	-
Decanters 2 ½-6oz.	3 Dz.	3	-
Water Pitchers 8-24oz	1	-	6 ea.
Champagne Buckets/Stands	4 ea	2 ea	10 ea.
Liquor Pourers	3-6 Dz.	2-4 Dz.	-
Bar Mixer	2 ea	1 ea	6 ea
Ice Scoop	2	1	1
Cocktail Shakers	6	3	6
Jiggers, Metal ½-2oz	2-3	1-2	4
Fruit Cutting Board	2	1	1
Bar Strainer	2-3	1	2
Ice Pick, Shaver	2	1	2
Twist Spoons	6	2	2
Muddler	2	1	-
Towel Holder	3	1	-
Bar Caddy	3	1	2
Cork Removers	4-6	2	10
Fruit Knife	3 ea	1 ea	2 ea

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Optional Service Suggestions



	<u>Hotels & Restaurants</u>	<u>Coffee Shops</u>	<u>Cafeterias</u>	<u>Churches Caterers</u>	<u>Hospitals & Nursing homes</u>	<u>Schools & Colleges</u>
Service Carts	1-2 ea	-	-	-	-	-
Chafing Dishes	2-3	-	-	2-3	2-3	2-3
Sugars & Creamer	24	36	12	12-24	-	12-24
Condiment Dis.	12-24	12-24	12	12	-	10
Water Servers	12	12	-	12	-	10
Coffee Servers	48ind, 12lg	12	-	12	100 ind.	-
Juice Servers	-	3-6	-	-	-	-
Salt & Pepper Sets	24-36	24-36	24	24	100 ea.	-
Sherbet/Dessert	8-12 Dz.	8-12Dz	8-12Dz	8-12Dz	8-12Dz	8-12Dz
Candle Lamps	24-36	12-30 -	-	-	-	-
Teapots	24	24	12	-	100	-
Salad Bowls	144	144	144	144	100	-
Platters 11"steak/lob	36	type	-	12	-	12
Platters 7-8" Veg.	36	determine	-	-	-	-
Bread/Cracker	24-36	12-30	-	12	-	-
Sauces/Gravies	12-24	12	-	12	-	12
Bud Vases	24-36	12-30	-	12	-	12
Trays	12	6-12	108	6-12	100	12
Tray Stands	6-9	3-6	-	10	-	10
Baby Chairs	3	3-6	-	-	-	-
Bussing Trucks	2	2	3	2-3	3-5	2-3
Plate Covers	100	24	-	100	100	-
Vegetable Bowls	12	-	-	24	-	24-36