



The Perfect Bar Menu

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1. The Formula

TWO DRINKS PER HOUR FOR THE FIRST TWO HOURS,
THEN ONE DRINK PER HOUR AFTER THAT.

WELCOME DRINK ON ARRIVAL: add one drink per person.

EARLY BAR OPENING BEFORE THE CEREMONY: plan for two drinks per hour for the first three hours.

COCKTAILS: allow for 1 per person during pre-reception if you will also have your full bar menu available (and reduce beer & wine) or 2pp if cocktails are your only option. Add additional ice for this time period and ensure you have hired the correct style and quantity of glassware. Because cocktails are mixed individually, you will also need to hire additional staff for prep and service.

TABLE SERVICE: check with your provider, as this will affect both the quantity required and the number of staff needed.

TOASTS: Whether you do them all at once or spread them out, plan for at least one drink per guest during speeches. If you're splitting speeches into two parts, allow an extra drink per person.

Example Bar Menu Range:

BEER: 1 x Light or Mid-Strength, 2 x Full Strength

WINE: 1 x Champagne, 2 x White, 2 x Red

NON-ALCOHOLIC: Water, Soft Drinks (include at least one sugar-free option), Mocktail, Non-Alcoholic sparkling or beer, Tea and Coffee

Extras that will affect your menu, tick all that apply:

- ☐ Welcome Drink (+1pp)
- ☐ Pre-Ceremony Bar (+2pp)
- ☐ Cocktails (see P3 for details)
- ☐ Table Service (check with your provider for requirements)
- ☐ Toasts (+1pp)

notes

2. Water & Non-Alcoholic

WATER: The easiest way to keep guests hydrated is to have a dispenser at each stage of your wedding day: ceremony, pre-reception, and reception. Ensure you also have enough ice to keep water icy cold.

NON-ALCOHOLIC OPTIONS: Offering a thoughtful range of non-alcoholic beverages ensures guests who are not drinking still feel included in the celebration. Alongside the usual soft drinks, consider adding a mocktail or a local specialty to make the experience extra special.

TEA & COFFEE STATION: It might not be the obvious choice but a self-serve tea and coffee station is another great addition for your wedding day. A simple set up of tea, coffee, sugar and milk means everyone can enjoy a comforting drink at their own pace. Check with your venue, they might already provide this as part of your package.

3. Timeline Drinks Planner

Use this table to establish the approximate number of drinks you will need across the day using the formula: two drinks per hour for the first two hours, then one drink per hour after that.

Event	Duration	Quantity	Notes
Pre-Ceremony (Wedding Party)			
Ceremony			
Pre-Reception			
Reception (Meal & Formalities)			
Reception (Dancing & Late Night)			
eg: <i>Pre-Reception</i>	<i>1 hour</i>	<i>2pp</i>	<i>full bar including cocktails</i>

notes

4. Our Bar Menu

Beer	Wine
Cocktails	Non-Alcoholic
Other	

notes

Find Your Vendors!

Ready to bring your bar plans to life?

Scan the QR code to explore our local beverage suppliers.
You'll find trusted local businesses to help you create the
perfect drinks experience for your wedding day.

