THE GLASSERY

HOW MANY GLASSES DO I ACTUALLY NEED?

The one page cheat sheet. Pin it on the fridge.

1. THE RULE OF THUMB

Up to 3 hours	**1.5 a guest**
4 to 5 hours	**2 a guest**
6 hours or more	**2.5 a guest**

That is drinking glasses in total. Then add:

- a toast: 1 per guest, plus 10% spare
- water on the tables: 1 highball per guest

2. THE PUT IT DOWN BUFFER

Guests put a glass down and grab a fresh one rather than look for the first. The extra half a glass per guest is for that. Leave it out and you run short by nine o'clock.

3. SPLIT IT BY DRINK

Wine does most of the work: weight wine 3, beer 2, spirits 2, cocktails 1, bubbles 1. Wine splits 60/40 white and red. Beer goes in pilsners, spirits, cocktails and water in highballs.

4. QUICK NUMBERS: WINE, BEER AND SPIRITS, NO TOAST

PARTY LENGTH	20 GUESTS	50 GUESTS	100 GUESTS	150 GUESTS
Up to 3 hours	32	77	151	227
4 to 5 hours	42	102	203	302
6 hours or more	52	127	252	378

4 TO 5 HOURS, BY GLASS	20	50	100	150
White Wine	11	26	52	78
Red Wine	7	18	35	52
Pilsner	12	29	58	86
Highball	12	29	58	86

5. BY KIND OF EVENT

- **Cocktail party:** shorter, heavy on cocktails and bubbles
- **Sit-down dinner:** red, white and water at each setting
- **Wedding:** 2.5 a guest, plus the toast and water
- **Wake:** wine and beer, 1.5 a guest
- **Backyard birthday:** wine, beer, spirits, 2 a guest

6. ONE GLASS, TWO JOBS

Highballs do spirits, cocktails and water. Flutes do the toast. Fewer styles, fewer crates.

7. A WORKED EXAMPLE

A 40th: 60 guests, 5 hours, wine, beer, spirits, a toast in Classic flutes.

White Wine	31	1 crate + 6 single
Red Wine	21	1 crate + 5 single
Pilsner	35	1 crate + 10 single
Highball	35	1 crate
Classic Champagne Flute	66	2 crates
Total	**188**	**$463.00**