

RG Bar Services

BASIC BAR

(ESTIMATE PER 50-100 PEOPLE)

Liquors

3L	Vodka	Absolute, Gray Goose, Kettle One
1L	Tequila	Jose Cuervo. Cazadores
1L	Gin	Tanqueray, Bombay
0.75L	Rum	Bacardi (as light rum)
0.75L		Captain Morgan (spiced rum)
0.75L		Malibu Rum (for Pina Colada)
0.75L	Whiskey	Seagram's (Seagram's 7, Seagram's VO)
1L	Bourbon	Jack Daniel
0.75L	Scotch	Johnnie Walker (black label or higher)

Liqueurs

1L	Triple sec
375mL	Bailey
375mL	Kahlua
375mL	Amaretto
375mL	Midori
375mL	Apple Pucker
375mL	Peach Schnapps
375mL	Blue Curacao
375mL	Sweet vermouth
375mL	Dry vermouth

Fruits Etc.

3	Lemons
7	Limes (more if you have Mexican beer)
2	Oranges
Jar	Olives
Jar	Cherries
	Granulated Salt
	Granulated Sugar
	Ice (both to chill everything and for serving)

Juices And Mixes

1L	Tabasco Bloody Mary
4L	Sweet and Sour Mix
12oz	Rose Lime
12oz	Grenadine
2L	Orange Juice
4L	Cranberry Juice
0.5L	Grapefruit Juice
2L	Pineapple Juice
36	Coke or Pepsi (cans)
36	Diet Coke (cans)
36	Sprite or 7UP (cans)
3L	Tonic Water
2L	Club Soda
0.5L	Ginger Ale
2 Cs	Water

Simple Alcohol

Beer (½ Keg or 72 cans)
White wine / Red Wine (1-2 Cs each)
Champagne

Glassware*

16oz Pint glasses (Beer and soft drinks)
10oz Highballs (AKA Collins)
10oz Old Fashion
1oz Shot Gass
8oz White Wine Glass
10oz Red Wine Glass
6oz Martini Glass
9oz Margarita Glass
Champagne Flute

* This is up to the host to select how many types of glasses to use.