

Chapter 3

Setting Up Your Home Bar

In This Chapter

- ▶ Thinking logistically when you set up your bar
 - ▶ Purchasing the right products
 - ▶ Figuring out how much to buy
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When you're doing any sort of entertaining, one of the biggest mysteries is figuring out how to set up your bar and how much liquor you need to buy. If you throw parties all the time, or if you're trying to plan a big party, this chapter can help.

Looking at the Logistics

Before I get into what and how much to buy, here are some pointers on how to set up a bar.

Situating the bar

Keep the bar as far as possible from your food and snacks. Doing so prevents large groups of people from staying in one area. If possible, base a wine and beer bar in one area and a cocktail bar in another.



Cleaning up spills is much easier if the bar is in your kitchen. What's more, you do less running around when you're close to the sink and refrigerator. If you have to set up your bar in another location, put a small rug or mat under and behind the bar to protect the floor or carpet. And no matter where your bar is, use a strong, steady table to avoid tipping or collapsing.



Serving smartly

Your party will run smoothly and your guests will be happy if you take the following suggestions to heart:

- ✔ Use nothing larger than a shot glass for shots, and don't serve doubles to your guests. You aren't doing anyone any favors by overserving. If a recipe calls for 1½ oz. of vodka, use just that amount. No mixed drink should exceed 2 oz. of liquor.
- ✔ Use lower-proof products if they're available. (See Chapter 5 for an explanation of proof.)
- ✔ Have punch available for those "light" drinkers.
- ✔ Have alcohol-free drinks available, including coffee and tea.
- ✔ Use only clean, fresh ice and fresh fruit.
- ✔ If possible, chill glasses and don't put them out until five minutes before the party begins.
- ✔ When serving hot drinks, make sure that the cups or glasses have handles.
- ✔ Use a scoop, tongs, or a large spoon to serve ice. Never use your hands.
- ✔ If you don't have bottle pourers, rub waxed paper over the tip of liquor bottles to prevent dripping.
- ✔ Use a champagne bucket or any type of small bucket to dump out any extra liquid or ice from your shakers.
- ✔ Close the bar an hour to an hour and a half before the end of the party.
- ✔ If possible, hire a professional bartender.

Stocking Your Bar

When setting up your home bar, always use popular name brands. These brands aren't always the most expensive, but they tend to be the most recognizable. The following sections present three different levels of bar stocking.

The basic setup

A basic bar setup for your home and for spur-of-the-moment entertaining should consist of the following:

- ✔ One 750 ml bottle of the aperitif of your choice (Campari, Dubonnet, Lillet, and so on)
- ✔ One 750 ml bottle of sparkling wine or champagne
- ✔ Four 750 ml bottles of white domestic wine
- ✔ Two 750 ml bottles of red domestic wine
- ✔ One 750 ml bottle of dry vermouth
- ✔ One 750 ml bottle of sweet vermouth
- ✔ One 750 ml bottle of flavored vodka (stick to orange, lemon, raspberry, or vanilla flavor)
- ✔ One 750 ml bottle of vodka (domestic)
- ✔ One 250 ml bottle of vodka (imported)
- ✔ One 750 ml bottle of gin (domestic or imported)
- ✔ One 750 ml bottle of rum
- ✔ One 750 ml bottle of Scotch
- ✔ One 750 ml bottle of single-malt Scotch
- ✔ One 750 ml bottle of whiskey (domestic or imported)
- ✔ One 750 ml bottle of bourbon
- ✔ One 750 ml bottle of tequila
- ✔ One 750 ml bottle of brandy or cognac
- ✔ Twelve 12 oz. bottles of beer (domestic or imported)
- ✔ Three 750 ml bottles of the cordials of your choice (such as Irish cream, coffee liqueur or Kahlúa, Grand Marnier, triple sec, Cointreau, Sambuca, white or green crème de menthe, Galliano, B&B, Frangelico, amaretto, peach schnapps, and so on)

The approximate cost to set up this bar is between \$500 and \$600 if you're using domestic and local brands. If you use premium brands, add 20 to 30 percent.



I recommend that you use mostly premium brands. You don't want your guests thinking that you'd serve them anything but the best.

A more complete bar

If you plan to serve more than the basics at your bar, add the following items to the basic bar outlined in the preceding section:

- ✔ One 750 ml bottle of Russian or imported vodka
- ✔ Two 750 ml bottles of flavored vodka (such as lemon, orange, vanilla, or raspberry)
- ✔ One 750 ml bottle of imported gin
- ✔ One 750 ml bottle of dark rum
- ✔ One 750 ml bottle of coconut-flavored rum
- ✔ One 750 ml or 1.5 liter bottle of 12 year old Scotch
- ✔ One 750 ml or 1.5 liter bottle of single-malt Scotch
- ✔ One 750 ml bottle of Irish whiskey
- ✔ One 750 ml bottle of Canadian whisky
- ✔ One 750 ml bottle of Tennessee whiskey
- ✔ One 750 ml bottle of gold tequila
- ✔ One 750 ml or 1.5 liter bottle of V.S. or V.S.O.P. cognac
- ✔ One 750 ml bottle of port (imported)
- ✔ One 750 ml bottle of cream sherry
- ✔ One 750 ml bottle of Italian red wine
- ✔ One 750 ml bottle of French Bordeaux
- ✔ One 750 ml bottle of French Burgundy
- ✔ One 750 ml bottle of California white wine
- ✔ One 750 ml bottle of French champagne (nonvintage)
- ✔ Two 750 ml bottles of cordials
- ✔ Twelve 12 oz. bottles of imported beer
- ✔ Six 12 oz. bottles of light beer
- ✔ Six 12 oz. bottles of ale

The added cost of these items is about \$500 to \$600.

The ultimate bar

If money is no object and you want the most complete home bar, add the following items to those in the preceding sections:

- ✔ Three 750 ml bottles of flavored vodka (such as lemon, orange, vanilla, or raspberry)
- ✔ One 750 ml bottle of imported or super-premium domestic vodka
- ✔ One 750 ml bottle of 15 year old single-malt Scotch
- ✔ One 750 ml bottle of V.S.O.P. cognac
- ✔ One 750 ml bottle of armagnac
- ✔ One 750 ml or 1.5-liter bottle of imported brandy (from Germany, Spain, or Portugal)
- ✔ One 750 ml bottle of dark rum
- ✔ One 750 ml or 1.5-liter bottle of flavored rum
- ✔ One 750 ml or 1.5-liter bottle of gold tequila
- ✔ Two 750 ml bottles of cordials
- ✔ Two 750 ml bottles of vintage imported champagne
- ✔ Two 750 ml bottles of domestic champagne
- ✔ Two 750 ml bottles of French Bordeaux
- ✔ Two 750 ml bottles of French Burgundy
- ✔ Two 750 ml bottles of robust Italian red wine (Barolo)
- ✔ Two 750 ml bottles of California white wine
- ✔ Two 750 ml bottles of California red wine
- ✔ One 750 ml bottle of German white wine
- ✔ Six 12-oz. bottles of assorted microbrews
- ✔ Six cans (sizes vary depending on brand) of an energy drink (such as Red Bull or Rockstar)

The added cost of the ultimate bar is roughly \$600 to \$700.

Picking up mixers and other supplies

You need one 2 liter bottle of the following mixers for every five guests:

- ✔ Cola or diet cola
- ✔ Cranberry juice
- ✔ Energy drinks (Red Bull and Monster in original and sugar-free varieties)
- ✔ Ginger ale
- ✔ Grapefruit juice
- ✔ Lemon juice or lemon mix
- ✔ Lemon-Lime soda
- ✔ Lime juice
- ✔ Orange juice
- ✔ Pineapple juice
- ✔ Pomegranate juice
- ✔ Seltzer water or club soda
- ✔ Tomato juice
- ✔ Tonic water

You also need the following fruits and garnishes:

- ✔ Lemon twists
- ✔ Lime and lemon wedges
- ✔ Maraschino cherries
- ✔ Olives
- ✔ Orange slices

Finally, don't forget these items:

- ✔ Angostura bitters
- ✔ Salt and pepper

- ✓ Superfine sugar
- ✓ Tabasco sauce
- ✓ Worcestershire sauce

The Party Charts: Calculating Liquor and Supply Needs

Say you're throwing a party and don't know how much is enough for the number of guests you've invited. The tables in the following sections have all the answers when it comes to stocking up on liquor and supplies for a get-together.

How much liquor should you buy?

Table 3-1 shows the amount of liquor you should buy for the number of guests at your party. The left column lists the products, and the remaining columns list the number of bottles of that product you should purchase, depending on how many guests you're having. The last row of the table lists the total costs.

Table 3-1 How Much Liquor to Purchase for a Party

<i>Product (750 ml Bottles)</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>
White wine, domestic	5	5	6	8
White wine, imported	2	2	2	3
Red wine, domestic	1	2	3	3
Red wine, imported	1	1	2	2
Blush wine	1	2	2	2
Champagne, domestic	2	3	4	4
Champagne, imported	2	2	2	2
Vermouth, extra dry	1	1	2	2
Vermouth, red	1	1	1	1
Vodka	3	3	3	4

(continued)

Table 3-1 (continued)

Product (750 ml Bottles)	10–30 Guests	30–40 Guests	40–60 Guests	60–100 Guests
Rum	2	2	2	2
Gin	1	2	2	3
Scotch	1	2	2	3
Whiskey, American or Canadian	1	1	2	2
Bourbon	1	1	1	1
Irish whiskey	1	1	1	2
Tequila	2	2	2	3
Brandy/cognac	1	2	2	3
Aperitifs (your choice)	1	1	2	2
Cordials (your choice)	3	3	3	3
Beer (12 oz. bottles)	48	72	72	96
Total cost	\$500– \$600	\$600– \$650	\$650– \$725	\$725– \$800

With the exception of beer and wine, Table 3-1 is based on 1¾ oz. of liquor per drink. Cost totals are in U.S. dollars.



The size of a crowd isn't the only factor to consider when buying liquor:

- ✓ The number of products you purchase varies depending on the age of the crowd. If people between the ages of 21 and 35 dominate a crowd, increase the amount of vodka, rum, tequila, and beer by one half.
- ✓ You should also think about the time of year. In the fall and winter, serve less beer. In the spring and summer, serve more beer, vodka, gin, and tequila.
- ✓ Geographical location is also an important consideration when it comes to selecting your liquor stock for your guests. Consult a local bartender or liquor clerk to find out what the most popular products are in your area.

Add a little color to your rim

A great way to add color and fun to any cocktail is to use colored rim salts and sugars, such as the ones available from Stirrings. Stirrings offers 20 different flavored sugars to match just about

any Martini you may be mixing, and the company also offers a Margarita rimmer made from mint, cilantro, lime, and sea salt. Check out www.stirrings.com for more info.

How many supplies should you buy?

Your bar needs more than just liquor. Table 3-2 lists the other supplies that you want to purchase. Again, the total costs (in U.S. dollars) are listed in the bottom row.

<i>Product</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>
<i>Soda (2-liter bottles)</i>				
Club soda/seltzer water	3	3	4	5
Ginger ale	2	2	2	3
Cola	3	3	3	4
Diet cola	3	3	3	4
Lemon-Lime soda	2	3	3	4
Tonic water	2	2	3	3
<i>Juices (quarts)</i>				
Tomato	2	2	3	3
Grapefruit	2	2	3	3
Orange	2	2	3	3
Cranberry	2	2	3	3

(continued)

Table 3-2 (continued)

<i>Product</i>	<i>10–30 Guests</i>	<i>30–40 Guests</i>	<i>40–60 Guests</i>	<i>60–100 Guests</i>
Miscellaneous Items				
Ice (trays)	10	15	20	30
Napkins (dozen)	4	4	6	8
Stirrers (1,000/box)	1	1	1	1
Angostura bitters (bottles)	1	1	1	2
Cream of coconut (cans)	1	2	2	2
Grenadine (bottles)	1	1	1	2
Energy drink	6	6	12	12
Horseradish (small jars)	1	1	1	2
Lime juice (bottles)	1	1	1	2
Lemons	3	4	5	6
Limes	2	3	3	4
Maraschino cherries (jars)	1	1	1	1
Olives (jars)	1	1	1	1
Oranges	1	2	2	3
Milk (quarts)	1	1	1	2
Mineral water (1-liter bottles)	2	3	4	5
Superfine sugar (boxes)	1	1	1	1
Tabasco sauce (bottles)	1	1	1	1
Worcestershire sauce (bottles)	1	1	1	1
Total cost	\$60–80	\$80–100	\$100–120	\$120–140

Chapter 4

Charts and Measures

In This Chapter

- ▶ Quantifying liquor from bottles to liters
- ▶ Knowing which wines to keep cool
- ▶ Counting calories and carbs

So how many ounces are in a jigger? How many calories are in a shot of bourbon? The tables in this chapter answer these and many other burning questions.

Bottle-Related Measurements

Table 4-1 has some handy information about the capacities of standard distilled spirit bottles.

<i>Bottle Size</i>	<i>Fluid Ounces</i>	<i>Bottles/ Case</i>	<i>Liters/ Case</i>	<i>Gallons/ Case</i>
1.75 liters	59.2	6	10.50	2.77
1 liter	33.8	12	12.00	3.17
750 ml	25.4	12	9.00	2.38
500 ml	16.9	24	12.00	3.17
200 ml	6.8	48	9.60	2.54
50 ml	1.7	120	6.00	1.59

Wine bottles come in different sizes than distilled spirit bottles. Table 4-2 lists the capacities of standard wine bottles.

<i>Bottle Size</i>	<i>Fluid Ounces</i>	<i>Bottles/ Case</i>	<i>Liters/ Case</i>	<i>Gallons/ Case</i>
4 liters	135.0	N/A	N/A	N/A
3 liters	101.0	4	12.00	3.17
1.5 liters	50.7	6	9.00	2.38
1 liter	33.8	12	12.00	3.17
750 ml	25.4	12	9.00	2.38
375 ml	12.7	24	9.00	2.38
187 ml	6.3	48	8.98	2.38
100 ml	3.4	60	6.00	1.59

Bar Measurements and Their Equivalents

You're likely to run across many of the measurements listed in Table 4-3. Some may be listed in recipes; other measurement terms are handy to know when you're buying alcohol. Walk into your local liquor store and tell the clerk you want to buy a Jeroboam of wine. See whether she asks which brand you want four bottles of.

<i>Measurement</i>	<i>Metric Equivalent</i>	<i>Standard Equivalent</i>
1 dash	0.9 ml	$\frac{1}{32}$ oz.
1 teaspoon	3.7 ml	$\frac{1}{8}$ oz.
1 tablespoon	11.1 ml	$\frac{3}{8}$ oz.
1 pony	29.5 ml	1 oz.

<i>Measurement</i>	<i>Metric Equivalent</i>	<i>Standard Equivalent</i>
1 jigger/shot	44.5 ml	1.5 oz.
1 miniature (nip)	59.2 ml	2 oz.
1 wine glass	119.0 ml	4 oz.
1 split	177.0 ml	6 oz.
1 half pint	187.5 ml	6.34 oz.
1 tenth	378.9 ml	12.8 oz.
1 "pint" (½ bottle of wine)	375 ml	12.68 oz.
1 pint	472.0 ml	16 oz.
1 "quart" (1 bottle of wine)	750 ml	25.4 oz.
1 fifth	750 ml	25.4 oz.
1 quart	944.0 ml	32 oz.
1 imperial quart	1.14 liters	38.4 oz.
Magnum	1.50 liters	51 oz.
1 half gallon	1.89 liters	64 oz.
Jeroboam (4 bottles of wine)	3.00 liters	101 oz.
Tappit-hen	2.25 liters	76 oz.
1 gallon	3.79 liters	128 oz.
Rehoboam (6 bottles of wine)	4.50 liters	152 oz.
Methuselah (8 bottles of wine)	6.00 liters	203 oz.
Salmanazar (12 bottles of wine)	9.00 liters	305 oz.
Balthazar (16 bottles of wine)	12.01 liters	406 oz.
Nebuchadnezzar (20 bottles of wine)	15.01 liters	507 oz.

Beer Measurements

Ever wonder how much beer is in a barrel? Table 4-4 tells you that and a whole lot more.

<i>Barrel Size</i>	<i>Gallons</i>	<i>Equivalent Measurement</i>
1 barrel of beer	31.0 gallons	13.8 cases of 12 oz. cans or bottles, or 2 kegs
½ barrel of beer	15.5 gallons	1 keg
¼ barrel of beer	7.75 gallons	½ keg
⅓ barrel of beer	3.88 gallons	¼ keg

Drinks per Bottle

How many glasses can you get out of a standard spirit or wine bottle? Check out Table 4-5.

<i>Serving Size</i>	<i>750 ml Bottle</i>	<i>1-Liter Bottle</i>	<i>1.75-Liter Bottle</i>
1 oz.	25	33	59
1¼ oz.	20	27	47
1½ oz.	17	22	39
3 oz.	8	11	19
4 oz.	6	8	14
5 oz.	5	6	11
6 oz.	4	5	9

Calories and Carbohydrates

Most people watch what they eat, but many dieters sometimes forget to watch what they drink. Alcohol is a form of sugar, so it's high in calories. If you're counting calories or trying to keep tabs on your carbohydrate consumption, check out Table 4-6. (For an explanation of proof, see Chapter 5.)

Table 4-6 The Number of Calories and Carbohydrates in Many Drinks

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<i>Beer (12 oz.)</i>		
Light beer	110	6.9
Typical beer	144	11.7
<i>Bourbon (1 oz.)</i>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace
<i>Brandy (1 oz.)</i>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace
<i>Champagne (4 oz.)</i>		
Brut	92	2.1
Extra Dry	97	2.1
Pink	98	3.7
<i>Coffee Liqueur (1 oz.)</i>		
53 proof	117	16.3
63 proof	107	11.2

(continued)

Table 4-6 (continued)

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<i>Gin (1 oz.)</i>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0
<i>Rum (1 oz.)</i>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0
<i>Scotch (1 oz.)</i>		
80 proof	65	trace
86 proof	70	trace
90 proof	74	trace
94 proof	77	trace
100 proof	83	trace
<i>Tequila (1 oz.)</i>		
80 proof	64	0.0
86 proof	69	0.0
90 proof	73	0.0
94 proof	76	0.0
100 proof	82	0.0
<i>Vodka (1 oz.)</i>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0

<i>Drink</i>	<i>Calories</i>	<i>Carbohydrates (Grams)</i>
<i>Whiskey (1 oz.)</i>		
80 proof	65	0.0
86 proof	70	0.0
90 proof	74	0.0
94 proof	77	0.0
100 proof	83	0.0
<i>Wine (1 oz.)</i>		
Aperitif	41	2.3
Port	41	2.3
Sherry	41	2.3
White or red table	29	1.2
<i>Other</i>		
Energy drink	113	28.2

A note about gluten

Many people have a problem consuming anything with gluten. If you're one of those people, you need to watch what you drink. *Gluten* is a protein in spelt, wheat, rye, kamut, triticale, and barley. Many beverages, especially rye, bourbon, and Scotch, are made from these products. Ninety-five

percent of all beers contain gluten. Your best bet is to consult the label. Most products that don't contain gluten, particularly beers, will say that they're gluten-free. For more information on making gluten-free selections, check out *Living Gluten-Free For Dummies* by Danna Korn (Wiley).

