

# Cocktail Hour

By Kristen Castillo

## Bubbly, Beer, Bourbon and other drinking matters

### How much is enough?

At more and more of today's weddings, the bar is limited to soda; beer, wine and one specialty drink such as martini. Some trendy couples are opting for an array of micro-brewed beers. Punch bowls – complete with the floating ice cubes with cherries – are also making a comeback. Be sure to include one with and one without alcohol. Of course, if you do have a drinking crowd, consult your caterer or reception hall manager for recommendations.

### Go for a Splashy Presentation

Ask the caterer or reception hall manager to serve the drinks in specialty glasses; tulip or fluted glasses for champagne, large bowled glasses for red wine, curved top ones for white wine.

### Tiny Bubbles

Champagne is a festive beverage, perfect for hors d'oeuvres, toast and wedding cakes. Technically the real thing is produced in the region of France called Champagne. Imported French champagne is considered the finest. According to the experts, everything else should be called sparkling wine. Until medieval times the French monks tended the vines and prepared the drink for mass. Over the years, it was used to celebrate the baptisms as well as marriages of the monarchs.

### The Golden Rule

Do not let your guests drink and drive. It is smart to plan some alternative transportation for such a circumstance. Have a back up plan; taxicab number; rented van or non-drinking escorts.

### Be a Responsible Host

Always have ample alternative beverages including soft drinks and bottled water available for those choosing not to partake in the spirits. These could be the designated drivers of your guests so make them feel special and give them so choices as well.

**Wine 101** Skip the wine class. We've got a crash course to help match the right wine with your menu:

**RULE #1:** You don't have to serve red wine with meat and white wine with fish.

**RULE #2:** You do need to decide whether you want a full or light-bodied wine – Red or white- by considering the ingredients of your meal. If you are offering a choice of fish, meat, and poultry choose a light-bodied red wine such as a pinot noir. It goes with everything.

**CONSIDER THE WEATHER** Guests will often prefer a lighter wine in the warmer weather and a richer one in the cold.

**SIPPING TIPS:** Choose a full-bodied red or white for cuisine that is spicy, richly sauced or hearty, such as salmon and tuna or that is prepared with heavy cream sauces. Choose a light-bodied red or white with meals that are delicate, such as broiled fish.

### How Much is Enough

Here is a typical rundown of what to include at the bar based on a guest list of 100.

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|---|--|
| <input type="checkbox"/> BEER: 4-5 cases          | <input type="checkbox"/> SODAS: 4-5 cases          |
| <input type="checkbox"/> BOTTLED WATER: 1-2 cases | <input type="checkbox"/> SCOTCH: 3 liters          |
| <input type="checkbox"/> BOURBON: 1-2 liters      | <input type="checkbox"/> SWEET VERMOUTH: 2 bottles |
| <input type="checkbox"/> CHAMPAGNE: 1 cases       | <input type="checkbox"/> TEQUILA: 2 liters         |
| <input type="checkbox"/> DRY VERMOUTH: 2 bottles  | <input type="checkbox"/> VODKA: 6 liters           |
| <input type="checkbox"/> GIN: 2 liters            | <input type="checkbox"/> WHISKEY: 2 liters         |
| <input type="checkbox"/> RED WINE: 1 case         | <input type="checkbox"/> WHITE WINE: 2 cases       |
| <input type="checkbox"/> RUM: 3 liters            |  |