



# Planning a Party?

*How do you ensure you have the right amount of food & drink when you host your next Wine and Hors d'ouvres Party?*

## **For Food Quantities**

Rule of thumb is when estimating food quantities, plan on 6-8 bites per person, per hour. Serve a variety of at least 5 different types, hot and cold. Include seafood, a meat selection, finger foods & canapés. (For cheese & dips, 1 oz. = 1 bite). It's always better to overestimate the amount.

Have 1 or 2 sweet nibbles at the end to serve with coffee.

## **For Wine & Champagne**

Plan on 1 bottle for every 2 guests...have a mix of whites and reds. (uncork a few bottles in advance & replace the corks)

## **Tips**

- Don't forget to stock up on Ice...you'll need it for chilling
- Have twice as many glasses as you have guests
- Wine glass charms are a plus!
- Do as much as you can ahead of time so you can enjoy your guests.