

Chapter 1. Getting Started & Keeping It Simple – Beer, Wine & Soda

“Do-It-Yourself” is really not very complicated and can save you a significant amount of money!

Now take a deep breath and relax!

Print this chapter – it is a check-off list. (Handy, eh?)

The steps are simple:

1. Appoint two volunteers to tend your bar.

Every group of friends has members who are happiest when they are “in the background.” You know who they are. (Volunteer Bartender Requirements and Duties are simple and in a separate download.)

Consider a team: one guy and one gal. More about this later.

2. Plan budget.

The first step of budgeting is to determine about how much you want to spend. Bar expenses are commonly 10-20% of total budget.

Second, look at your friends. Light drinkers, moderate drinkers or heavy drinkers? We will come back to this later.

Third. Look at our venue. This is a very relaxed environment. But at 8,000 feet, people do not metabolize alcohol as quickly as at sea level; acute intoxication and acute dehydration can be dangerous!

Red Feather Lakes Road (CR 74e) can be extremely hazardous, and has many motor vehicle accidents! Except for those staying overnight here on the ranch (who will not be driving) and Designated Drivers (who will not be drinking alcohol), we strongly recommend a “Beer, Wine & Soft Drink” bar.

Forth. Look at the weather. No one drinks red wine in the summer sun – it's too hot!

Fifth, look at a formula. Most wedding and event planning websites say that your guests will drink, on average, about 2 servings in the first hour, then one serving each hour after. (This does not include the champagne toast which we will discuss in another chapter.) A serving is 12 oz of beer or 6 oz of wine.

For example, each guest will drink 4 servings in a three hour event or 5 servings in a four hour event.

The number of guests _____ X (number of hours +1 _____) = Total servings_____

Sixth, reality test. Does this number “match” your families and friends?

The question of how many of your guests are beer drinkers, and how many are wine drinkers may be a challenge!

An interesting idea

(which you can assign to your Volunteer Bartender):

Have your volunteer bartender “SurveyMonkey.com” your guests! It's free and simple!

Only three questions:

What would you like to drink most at our wedding?

Light Beer

Beer

White Wine

Red Wine

Champagne

What is your favorite brand? _____

Any comments: _____

This is also a VERY good time to warn your “flat land” guests about the enhanced effects of alcohol at altitude (nice way of saying they are “cheap drunks”) and the very real dangers of dehydration!

Voila! Now you have a pretty good estimate of what kinds and how many servings of beers & wines, AND you have a list of favorite brands.

Hint: Selecting wines can be difficult. We have a wine consultant (one of our wholesalers!) who shares advice about the current best wines at different prices at no charge. She may even have a list of wines on sale!

Seventh, consider adding extra servings. If you “worry” about running out of things, consider adding a percentage “cushion.” Remember, you can return unopened bottles of stock products.

Note: You cannot return Special Order products. They are yours to keep.

Eighth, don't forget water! (A separate chapter.)

3. Buy - We will be happy to help you (or your Volunteer Bartenders) make conversions, calculations and estimates.

We can help you convert the number of beer servings into cases of 12 or 24 bottles/cans (depending on brand) and wine servings to cases of 12 bottles (4 wine servings per 750ml bottle, 48 servings per case of 12). Don't let tis overwhelm you – we can help!

Ordering bottled water, Champagne and cocktails is pretty much the same. You determine approximately how many servings using the tools here, and then we can help you convert servings to bottles or cases.

Then the fun begins! We will then walk you through the various brands and labels of beverages, using our current list of prices. You can then make your choices!

Rules to buy:

1. Current Colorado Social Host Liability Laws are clear and harsh. You may not bring your own beer, wine or liquor to serve to others on to the property without a liability insurance certificate listing Aspen Grove as co-insured.

2. You must have photo ID with proof of age when ordering (we must make photocopy).

3. Liquor store orders must be made at least 4 weeks in advance. If this is not possible, selection of brands may be limited.

4. Full payment must be made to the liquor store at the time of purchase (state law – liquor stores may not “run a tab.”).

5. There is no charge for use of the breathalyzer. There is a nominal charge for breathalyzer mouthpieces.

6. In case of “emergency,” you may buy more from the Liquor Store inventory during your event with credit card, check or cash.

4. We will deliver purchased wine, beer, water and soft drinks to the bartenders during your event set-up.