

Petals Planners Wedding Bar Planning Guide

How to Create a Smooth Wedding Bar Experience

Your wedding bar is one of the most popular areas of your reception. A well-planned bar helps keep guests happy while keeping service efficient.

Here are a few tips from the Petals Planners team.

1 Consider Guest Count

As a general rule:

- 1 bartender for every 75–100 guests

For example:

50–100 guests → 1 bartender

100–175 guests → 2 bartenders

175–250 guests → 3 bartenders

This keeps lines short and service moving.

2 Choose a Simple Bar Menu

The easiest bar setups include:

Beer

Wine

1–2 signature cocktails

Limiting the number of cocktails keeps service faster and reduces supply costs.

③ Signature Cocktails Are a Great Touch

Many couples choose two drinks:

Bride's favorite cocktail

Groom's favorite cocktail

This makes the bar feel personal without requiring a full cocktail list.

④ Plan Ice Carefully

Ice runs out faster than couples expect.

Plan for **1.5–2 pounds per guest**.

It's better to have extra ice than to run out halfway through the reception.

⑤ Set Up a Water Station

Hydration is important, especially if alcohol is being served.

Provide:

- water dispensers
- cups
- lemon slices

This also reduces bar traffic.

⑥ Don't Forget Non-Alcohol Options

Include options for guests who don't drink alcohol.

Good choices include:

- soda
- sparkling water

- lemonade
 - iced tea
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7 Consider Closing the Bar During Dinner

Many weddings pause bar service during dinner.

This helps:

- control alcohol consumption
 - reduce bartender workload
 - prevent long lines
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Final Tip from Petals Planners

Your wedding day should feel relaxed and enjoyable. Planning your bar ahead of time helps your reception flow smoothly so guests can focus on celebrating with you.

Petals Planners

Wedding Coordination • Photography • Bartending • Event Setup

Serving Cumberland, Frostburg, and surrounding areas.

Website:

petalsplanners.events