

TRADEMARK ALCOHOL POLICIES - & - RECOMMENDATIONS

Trademark is committed to the responsible service of alcohol. We believe it is our responsibility to create a safe and enjoyable environment for all our guests, and to ensure that we are doing our part to prevent any negative outcomes that may result from excessive alcohol consumption. By taking a proactive approach to safety and responsible alcohol service, we can help to prevent alcohol-related incidents and ensure you and your guests enjoy your once-in-a-lifetime day to the fullest.

DID YOU KNOW?

An estimated 70% of your adult guests will indulge in alcoholic beverages during your event. Each adult guest that chooses to partake may consume an average of 4 drinks during your wedding reception.



One bottle of wine
=
5 glasses of wine



One keg of beer
=
165 beers



One 750ml bottle of liquor
=
17 mixed drinks (1.5oz pour)*

**As part of our commitment to responsible alcohol service, all spirits will be served on the rocks or as a cocktail. Shots are not permitted.*

WHAT SHOULD I PURCHASE?

Our policies are designed to promote appropriate alcohol purchasing, safe alcohol service, and responsible alcohol consumption. Our goal is to host a beautiful event your guests can enjoy to the maximum while minimizing any alcohol-related incidents that would interrupt the day. To achieve this, our guidelines for beverages are:

Beer: up to three labels. Example: *Stone IPA, Guinness, Coors Light.*

Wine: up to three labels. Example: *Chardonnay, Cabernet Sauvignon, Pinot Noir.*

Champagne (without champagne toast): one label. Example: *LaMarca Prosecco.*

Champagne (with champagne toast): up to two labels. Example: *LaMarca Prosecco, Korbel.*

Spirits: up to three types, two labels per type. Example: *Whiskey: Jameson, Johnnie Walker.*

Cocktail mixers: up to four labels. Example: *margarita mix, club soda, tonic water, ginger beer.*

Garnishes: up to three types. Example: *limes, cherries, tajin.*

Non-alcoholic beverages: up to three labels. Example: *cola, cranberry juice, lemon-lime soda.*

USEFUL INFORMATION:

As an event bar, we recommend choosing cocktail recipes that are simple and quick to mix and serve, ensuring that your guests are served quickly and efficiently. Due to our focus on providing Superior Service to your guests, we are unable to shake, muddle, strain, or blend cocktails.

[Make My Cocktail](#) Enter the ingredients you'll be providing and find some fun cocktail recipes!

[The Knot Event Drink Calculator](#)

[Evite Event Drink Calculator](#)

