



**PJ's Party  
Supply  
& Rentals**

*You invite the guests, We'll Supply the Rest!™*

**Party Rental Tips**

**940-384-PRTY**

**Your Party Professionals!**

You will find a wealth of valuable tips on our "Party Planning Page" on this website. Make sure you view the [Cocktail \(Appetizer\) Party Guide](#), the [Guide to Table Arrangement](#) and the [Basic Buying Guide](#) before you start planning your event.

### **Here are some more tips that will help you plan the perfect party....**

Invite guests to your party early, preferably two or more weeks ahead of time. This will give them time to RSVP and will give you more time to plan. The comfort of your guests is your primary goal, so think about compatibility, tastes, ages, and the ambiance you want to create.

Figure 15 ice cubes per person for a 2-3 hour cocktail party

Punch – 2 cups per person

One keg of beer = 160 Glasses

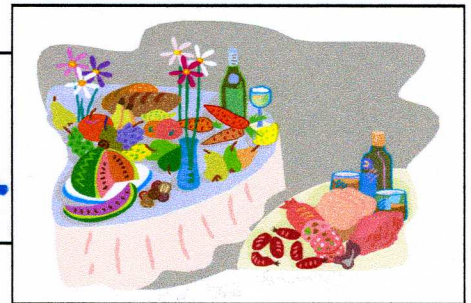
One gallon of wine = 16 4oz. Glasses

One bottle of wine = 6 4oz. Glasses

One Liter of liquor = 20 drinks using a 1.5oz. Jigger

Picnic Planner – for 150 people, 10 gallons Iced Tea, 8 gallons Lemonade, 2 soft drinks per

Buffet Planner – Allow one Buffet Line per 50 Guests & allow one Coffee Station per 60 Guests



### **How Much Food?**

*Here is a guide to help you estimate your food quantities for either a buffet or a sit-down dinner.*

#### **For individual meats, fish, poultry:**

5 - 6 ounces per person

If the cuts of meat have bones in them, consider adding more weight per person

#### **For multiple meat meals and buffets:**

4 - 6 ounces per person

#### **For pasta dishes:**

For a sit-down dinner, a pound of pasta will serve 4-6

For a buffet, a pound will serve 8-10 people

#### **For vegetables:**

With a premixed salad, estimate one handful per person

One head of lettuce will feed approximately 5 people, 4 medium heads will serve 15-20 people

#### **For appetizers:**

Estimate about 10-12 items total per person.

Make 3-4 of each item per person, keeping in mind that everyone may not take all of the items

#### **For desserts:**

Calculate one full portion of dessert per person

For multiple desserts, people will taste smaller portions of each item

A normal cake will serve approximately 10, but 15 will be fed if you are also serving pie

Doubling Recipes