



5 tips

*For Hosting
Responsible
Cocktail Parties*

Distilled Spirits Council

www.distilledspirits.org

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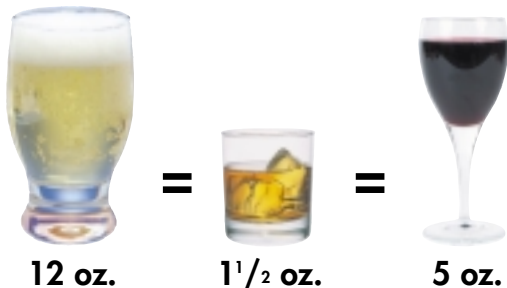
**The Distilled
Spirits Council**

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“ For centuries, distilled spirits have been part of our country’s social traditions and celebrations. As family and friends gather to mark special occasions or celebrate the holidays, the Distilled Spirits Council encourages everyone to make responsible decisions to ensure safe and happy celebrations.”

— Chris Swonger,
Distilled Spirits Council President

A standard serving of beer, distilled spirits and wine each contains the same amount of alcohol.



Part of drinking responsibly is knowing alcohol is alcohol. It’s not what you drink, it’s how much that counts.

5 tips

For Hosting Responsible Cocktail Parties

- 1 **Designate a bartender** who can serve your guests and keep an eye on how much everyone is drinking. The Federal Dietary Guidelines define moderate drinking as no more than two drinks per day for men and one drink per day for women.
- 2 Remember – **alcohol is alcohol**. It is important to understand that a standard serving of beer (12 ounces), wine (five ounces) and spirits (a cocktail with 1.5 ounces of 80-proof spirits) each contains the same amount of alcohol.
- 3 Make sure that you **provide food** to complement your cocktails. Consider food pairings to enhance the flavor of your chosen cocktails: fresh seafood and breads accentuate vodka cocktails, spiced and smoked meats and cheeses complement Bourbon and Scotch whiskies, and fruit enhances Rum and Tequila flavors.
- 4 **Make available non-alcohol beverages** for your guests. Create festive non-alcohol punch for those guests who choose not to drink alcohol.
- 5 Make sure your guests have a **safe way home** either through designated drivers or a taxi. Have local taxi service numbers available for your guests.

...And always enjoy our fine products responsibly