Chapter 3. The Champagne Toast

A Champagne toast (or 2 or 3) is a tradition that many folks enjoy even at the most relaxed of events. At some events, only the Best Man will lead a toast, at others the Maid of Honor, various brothers/sisters, and hosts of others may want to as well.

Q. How many oz in a champagne flute?

A. Typically 6 oz.

Q. How many servings in a 750ml champagne bottle?

A. That depends:

Pouring full 6 oz servings (multiple toasts) will yield 4 servings per 750ml bottle Pouring 4 oz "standard 2/3 of a flute" servings will yield 6 servings per bottle Pouring a 3 oz "half flute" will yield 8 servings per bottle.

As important as the Champagne toast is, many folks won't drink more than a half-glass of sparkling wine for a single toast. So unless your wedding attendees are all bonafide Champagne hounds, you don't have to buy that much. You just need enough to fill glasses to half way; about 1 bottle per 8 people is sufficient.

Here your volunteer bartender can control the supply to fit your budget.