Mocktails for a Crowd: Pitcher Ratio Card

Sparkling Pineapple Citrus Party Punch · about 8 oz per serving over ice · alcohol-free, caffeine-free as written · Last updated: November 16, 2026

Ingredient	1 drink	10 servings	20 servings	50 servings
Orange juice	2 oz	20 oz 2 1/2 cups	40 oz 5 cups	100 oz 12 1/2 cups
Pineapple juice	2 oz	20 oz 2 1/2 cups	40 oz 5 cups	100 oz 12 1/2 cups
Fresh lemon juice	0.5 oz	5 oz 1/2 cup + 2 tbsp	10 oz 1 1/4 cups	25 oz 3 cups + 2 tbsp
Simple syrup (optional)	0.25 oz	2.5 oz 1/4 cup + 1 tbsp	5 oz 1/2 cup + 2 tbsp	12.5 oz 1 1/2 cups + 1 tbsp
Ginger ale (add last)	3.6 oz	36 oz 4 1/2 cups	72 oz 9 cups	180 oz 22 1/2 cups
Total	**8.1 oz** 8.35 oz with syrup	**81 oz** 83.5 oz with syrup	**162 oz** 167 oz with syrup	**405 oz** 417.5 oz with syrup
Ginger ale in 12 oz cans		3 cans	6 cans	15 cans
What to pour it into	12 to 16 oz glass with ice	one 3-quart pitcher (or two 2-quart)	two 3-quart pitchers or a punch bowl that holds at least 1 1/2 gallons	five 10-serving pitchers, refilled as you go

The ratio: 4 parts juice : 1/2 part fresh citrus : up to 1/4 part syrup : about 3 1/2 parts bubbles. Taste the base before the bubbles go in.

BATCH ANY MOCKTAIL

1. **Base ahead:** mix the non-fizzy stuff up to 1 day ahead, covered, in the fridge. Stir before serving.
2. **Keep it cold:** cold juice, cold soda, pitchers in a tub of ice.
3. **Bubbles last:** add soda to one pitcher at a time, slowly down the side, one gentle stir.
4. **Ice in the glasses**, not the batch. One big ice block or ring melts slower in a punch bowl.
5. **Garnish early:** wash citrus, slice wheels a few hours ahead, keep mint in a glass of water in the fridge.

PLANNING (MY HABIT, ADJUST IT)

- About 2 drinks per guest for a 2 to 3 hour party, +1 per guest per extra hour.
- About 1 lb of ice per guest for drinks, more if it's hot.

CONVERSIONS

- 1 cup = 8 oz · 1/4 cup = 2 oz · 1 tbsp = 1/2 oz · 1 tsp = 1/6 oz
- 1 quart = 32 oz · 1 gallon = 128 oz
- 1 oz = about 30 ml · 2-liter bottle = about 67.6 oz · can = 12 oz
- 3-quart pitcher = 96 oz when full (leave room for fruit)

FOOD SAFETY

- Never leave punch out of the fridge over 2 hours, or 1 hour above 90°F (USDA FSIS, "Danger Zone").
- Keep cold food at or below 40°F; set containers on ice (USDA FSIS).
- Pasteurized juice is the safer pick for a crowd; untreated juice carries extra risk for kids, older adults and pregnant guests (FDA, "What You Need to Know About Juice Safety").

Allergens: as written, free of the top 9 allergens. Contains citrus (orange, lemon) and pineapple. Check ginger ale, juice and soda labels for caffeine, added sugar and dyes.

Full guide + pitcher calculator: bestmocktailrecipes.com/mocktails/mocktails-for-a-crowd/
Sources: fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/danger-zone-40f-140f · fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-juice-safety