

Mobile Bartender Packing Checklist

A practical pack-in, service and pack-out list for private events, weddings and pop-up bars.

Before the event ☐ Confirm menu and guest count ☐ Check venue access and water ☐ Confirm ice and refrigeration ☐ List allergies and non-alcoholic options ☐ Label every bag or case	Core bar tools ☐ Shaker ☐ Jigger ☐ Strainers ☐ Bar spoons ☐ Muddlers ☐ Bottle openers ☐ Peelers and knives
Service supplies ☐ Napkins and straws ☐ Garnish picks ☐ Pour spouts ☐ Bar mats ☐ Towels ☐ Waste bags ☐ Sanitizer	Backups ☐ Spare jigger ☐ Spare opener ☐ Extra towels ☐ Tape and marker ☐ Charging cable or battery ☐ Printed menu and recipes
Set up ☐ Create a clean tool zone ☐ Separate garnish and glass zones ☐ Stage backup bottles ☐ Keep allergens visible ☐ Test one full drink cycle	Pack out ☐ Count tools ☐ Separate wet items ☐ Remove waste ☐ Photograph the cleared station ☐ Restock before storing the bag

Use this as an operations list, then add the venue's own requirements. Alcohol service, food handling and event rules vary by location.