## **Bartend Long Island – Event Checklist**

Use this checklist before leaving for any event to ensure you have everything needed for a smooth setup and service.

- Bartend LI Uniform Top + Professional Attire
- Travel Bar Bag with Bartending Kit (Shaker, Jigger, Strainer, Spoon, Muddler, Tongs, Wine Key, Pour Spouts)
- Portable Bar (with shelves, fabric wrap, umbrella if required)
- Dump Sink + Cooler(s)
- Ice (confirm with coordinator if you're assigned to bring)
- Garnishes (cut, labeled, and stored properly)
- Mixers & Juices (organized and sealed)
- Napkins, Straws, and Stirrers
- Garbage Bags (for pop-up cans)
- Hand Towel(s) + Sanitizing Wipes
- Client's Alcohol (double check with client beforehand)
- Event Flow Checklist PDF (optional printout)