

Basic Event Bar Checklist (Bare minimums. Recommended.)

[Courtesy of The Magic Bartender, Lowell Sheets.](#)

Alcohol (Although some events have only **beer & wine**, which is acceptable.)

Vodka – Probably the most popular liquor to make mixed drinks. There’s the vodka tonic, vodka cranberry, vodka martini, and the screwdriver. So a decent bottle of vodka is a good place to start.

Bourbon Whiskey – Everyone that likes whiskey usually has a favorite and rarely deviates. If you aren’t a whiskey connoisseur, start with some Jim Beam or Jack Daniels. Add Crown Royal, or Woodford Reserve.

Gin – You can’t go wrong with a good gin and tonic. Stick with a well-known name here like Tanqueray or for something with a little more character, try Hendrick’s or Bombay Sapphire.

Scotch Whiskey – Like bourbon, scotch has very devout fans. You can’t go wrong with a bottle of Johnny Walker. Everyone knows that name so even if you don’t drink it, you’ll get a little credibility boost for having it on hand. The aged Johnny Walker gets really expensive though.

Tequila – if you are making mostly mixed drinks then you can go with a basic bottle like Jose Cuervo, but if shots are on the menu then up your game a little with something like Patron.

Rum – There are so many options with rum, from a straight-forward Baccardi, to a spiced rum like Captain Morgan, to a flavored rum like Malibu for a summer party.

Beer – There are certainly too many beers to list here. Have at least one domestic, one light beer, and an import. They must be pre-chilled.

Wine – Like beer, there are too many types of wine to make specific suggestions. If you are entertaining guests, just try to have at least one red and one white (chilled) on hand.

Liqueurs – Depending on the crowd you have; they are either completely unnecessary or a must have. Some choices are: Vermouth (both dry and sweet) Kahlua Cointreau Disaronno

Mixers

Club soda **Tonic water** **Cola** **Diet Cola** **Sprite/7-up** **Ginger ale** **Cranberry juice**
Water **Orange juice** Tomato juice **Pineapple juice**

Simple Syrup – Dissolving equal parts water and sugar over heat—keeps for weeks in the refrigerator.

Angostura Bitters – very optional, used in splashes to add a bit of flavor to your drinks.

Garnishes

Cut Limes (1 per 12 guests) **Cut Lemons** (1 per 20 guests) ([CLICK HERE](#) to learn the best way to cut lemons and limes for bartending) Cocktail olives Cherries Cocktail onions Horseradish Tabasco

Other – **Napkins, Cups/glassware, 2 small bowls** (for cut limes/lemons) **Trash receptacle nearby,**

Ice & Ice receptacle– lots of ice! (needed not only for drinks, but cooling down beers and white wines.)

Ice scoop or sturdy plastic glass 😊

Invest in bar tools such as: Shaker, bottle opener, wine opener, pour spouts, bar towels, bar mats, & sharp knife for cutting fruit

Questions? Call Forest Hill Wine & Liquor: 410-776-3622

