

Cocktail Night Prep Checklist

Pick your station, then work the list. Everything done before the first guest knocks.

STEP 1 — PICK YOUR STATION

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| ☐ Classic margarita bar | ☐ Bloody Mary brunch station | ☐ Sparkling cocktail bar |
| ☐ Mojito mixing station | ☐ Mimosa celebration station | ☐ Frozen cocktail station |
| ☐ Whiskey cocktail corner | ☐ Sangria creation center | ☐ Gin & tonic garden bar |
| ☐ Tropical rum paradise | ☐ Espresso martini bar | ☐ Mocktail companion station |
| ☐ Vodka infusion bar | ☐ Seasonal cocktail station | ☐ Signature cocktail challenge |

STEP 2 — BEFORE GUESTS ARRIVE

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| ☐ Label all ingredients clearly
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| ☐ Set out recipe cards for beginners
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| ☐ Plenty of ice and glassware
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| ☐ Non-alcoholic options included
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SHOPPING LIST & SIGNATURE DRINK
