

Frequently Asked Questions

1. What makes TopsyMixerGH different from a standard mobile bar service?

We don't just pour drinks we craft experiences. Every cocktail tells a story through house-made ingredients, including our own infusions, shrubs, liqueurs, syrups, purées, and bitters. We blend local Ghanaian botanicals, herbs, spices, and fruits with premium foreign ingredients to create unforgettable, one-of-a-kind flavour profiles.

2. What types of events do you serve?

We cater to intimate private dinners, corporate galas, weddings, birthday celebrations, product launches, and exclusive social gatherings. Whether you need a full-service cocktail bar or a signature drink station, our mobile atelier adapts to your event's scale and style.

3. Do you provide alcohol?

We provide everything. TopsyMixerGH supplies a curated selection of premium liquor, liqueurs, prosecco, champagne, vermouth, and more all ready for expert bartending at your event. You do not need to source or supply any alcohol unless you specifically request a custom spirit not in our collection. Our team handles procurement, storage, and service, ensuring a seamless, luxurious experience from first pour to last.

4. Can you create a custom cocktail and non-alcoholic menu for my event?

Absolutely. Our team works with you to design a bespoke cocktail, mocktails, milkshakes, smoothies and fresh juice menu that reflects your event's theme, your personal tastes, and seasonal ingredients. Each drink can be named to celebrate a milestone or tell a specific story.

5. What is included in your mobile bar setup?

We bring a fully equipped, elegant bar setup including professional glassware, bar tools, ice management, garnishes, and our signature house-made ingredients. Our mixologists handle preparation, serving, and clean up so you can focus on your guests.

6. How far in advance should I book?

We recommend booking at least 4 weeks in advance for private events and 6-8 for weddings or large galas. Custom infusions and ingredient preparations require lead time. Last minute requests are accommodated based on availability.

7. Do you serve non-alcoholic options?

Yes. Our zero-proof drinks include mocktails, milkshake, and fresh juices receive the same craftsmanship as our alcoholic beverages using house-made shrubs, syrups, bitters alternatives, fresh fruits, and herbs. Every guest enjoys a story worthy sip.

8. Which areas do you serve?

TipsyMixerGH is headquartered in Ghana and proudly serves the Greater Accra Region, including Accra, Tema, and surrounding areas. Beyond the capital, we are available for events nationwide across all regions of Ghana. For clients further afield, we offer bespoke mobile bar services across the African continent from Nigeria to Kenya, South Africa to Rwanda and globally upon request. Travel and logistics for continental or international bookings are arranged with a supplementary fee.

Wherever your story unfolds, we bring the pour.

Note: For nationwide, pan-African, or global events, please inquire directly for a custom travel quote and availability.

9. Are your ingredients locally sourced?

We proudly use local Ghanaian botanicals, fruits, spices, and herbs alongside carefully selected foreign ingredients. This fusion creates a unique taste identity that honour's our roots while embracing global mixology.

10. How do I book or request a quote?

Simply visit our Contact page, call us, or send a message via WhatsApp. Share your event date, guest count, and vision. We will respond within 24 hours with a tailored proposal and transparent pricing.

11. Why Choose TopsyMixerGH?

- We Travel Where You Celebrate – Nationwide & Global
- Only Premium Liquor, Liqueurs, Vermouths, bitters & Sparkling Wines
- A Universe of Drinks Crafted & Classic
- We Create, Not Just Mix House-Made Everything
- Storytelling in Every Glass
- Expert Mixologists, Flawless Service
- Tailored to Your Event Intimate to Grand
- Trusted by Brands, Brides & Event Planners

Core Services

Mobile Bar Experience – Nationwide & Global

Premium Liquor & Liqueur Supply

House-Made Infusions & Shrubs

Ateristal Syrups & Purées

Custom Cocktail Menu Design

Classic & Signature Cocktails

Zero-Proof & Low-ABV Options

Event Types We Serve

Private dinners & birthday celebrations

Weddings & engagement parties

Corporate galas & product launches

Festivals, pop-ups, and brand activations

Intimate gatherings to large-scale events (up to thousands of guests)

About TopsyMixerGH

Craft, Story, and the Art of the Pour

TopsyMixerGH was born from a simple belief: a drink should never be just a drink. It should be a memory. A conversation. A journey in a glass. What began as a passion for blending Ghana's rich botanical heritage with global mixology techniques has grown into the nation's most distinctive mobile bar experience. We are not bartenders for hire, we are storytellers, perfumers of flavor, and architects of atmosphere.

Our Philosophy

We believe that luxury lives in the details. That's why we refuse to pour from ordinary bottles or rely much on mass-produced mixers. Every syrup, every shrub, every bitters, every infusion that leaves our mobile bar is made from scratch by us, for you. We source local Ghanaian botanicals ginger, lemongrass, hibiscus, baobab, cocoa, and rare spices and marry them with exotic foreign fruits, herbs, and liqueurs. The result is a flavor language spoken nowhere else.

Our Promise

You will taste the difference. Your guests will remember the experience. And you will never worry about a single pour.

TipsyMixerGH is not a bar that arrives. It is an atelier that transforms any space a garden, a penthouse, a beach, a ballroom into a sanctuary of sip worthy stories.

We don't just mix drinks. We pour legacies.