

Entertaining Ideas

Adding A New Twist To A Traditional Cocktail Party

(NAPSA)—For a fun and festive gathering that won't break the bank, all you need are a few key style elements to put a new spin on a classic cocktail party. Just follow these simple tips for the right décor, tasty treats and delectable drinks to help you create a memorable night for your guests.

Divine Décor

Transforming your home into a chic metropolitan cocktail lounge is simple with the right decorative touches. Lighting is an essential element—place simple white tea lights and tall candles throughout the room to create a warm glow. Next, set your tables with chic black tablecloths and silver accents to bring the lounge vibe to life.

Savory Snacks

When throwing a cocktail party, experiment with a variety of small finger foods that are quick to prepare and easy to enjoy. Try toasting pita bread and cut into triangles to serve with your favorite hummus or vegetable spread. For a more flavorful treat, create a cheese and antipasti platter with an assortment of your favorite cheeses on a serving board accompanied by roasted red peppers, olives and a basket of assorted crackers.

Creative Cocktails

A common misconception when throwing a cocktail party is that your bar must be stocked with several different liquors to meet all of your guests' taste preferences; however, this doesn't have to be the case. For an affordable bar setup, start with one great versatile spirit around which you can build a variety of drinks, such as New Amsterdam Straight Gin. It's so smooth you can drink it



straight, and with its refreshing citrus flavors and subtle juniper notes, the gin blends well with fresh fruits and spices to make simple yet impressive cocktails.

Try this innovative recipe created by New York City-based master mixologist Alex Ott for a unique sipping experience.

Union Square

- 2 oz. New Amsterdam Straight Gin®**
- 2 strawberries**
- 1 sprig of basil**
- 2 oz. fresh lime juice**
- 2 oz. fresh lemon juice**
- 1 oz. simple syrup**

Muddle strawberries with the basil until fully mashed, add all other ingredients and shake with ice. Strain into a martini glass and garnish with a strawberry.

To guarantee your guests have an unforgettable evening, give them a set of martini glasses and cocktail recipe cards so they can re-create their own gin cocktails at home. For more information and cocktail recipes, visit www.newamsterdamgin.com.