

# Holiday Entertaining

## Chill-And-Serve Cocktails: A Sipping Success

(NAPSA)—Several tools of the trade can transform the hostess from a bartender to a mingler at the next holiday party. Prepared foods and premixed cocktails are great time-, money- and energy-savers, so you can relax and enjoy your own gathering as much as your guests.

In that spirit, one popular premixed vodka brand, Cocktails by Jenn, has created a Chocolate Peppermint Martini, an indulgent mixture of decadent chocolate and frosty peppermint to toast the holiday season. Four 100-ml bottles (the equivalent of a single serving each) come in a purse-shaped tote decorated with iconic holiday images: a snowflake, present, martini glass, heart and candle. A festive red bow ties the tote together; no fancy gift wrap or gift box needed.

Eliminate the hassle of mixing, shaking or shopping for fancy ingredients. These ready-to-serve cocktails just need to be chilled and served in a favorite martini glass, or, for an even easier solution, just chill and sip right out of the bottle with colorful straws. These martinis are also affordable (under 15 dollars at most locations), which is why they're at the top of the list this year.

In addition to being served at the party, premixed, ready-to-serve cocktails can also be gifted at all types of holiday gatherings: for the host or hostess, for the office grab bag or for Secret Santa presents. They are also perfect to have on hand as last-minute offerings for those unexpected guests.

To simplify life this holiday



**Ready-to-drink premium vodka martinis can provide simple solutions this holiday season.**

season, many hosts pair ready-to-serve cocktails with pre-made finger foods or entrees, elevating their holiday party to the most talked about event of the season.

### Holiday Party Tips

Here are a few tips on how to throw a fabulous holiday party that everyone will try to emulate:

- Invite guests well in advance to ensure maximum attendance (social calendars get booked quickly around the holidays).
- Create a theme for the party and advise guests beforehand so that they can bring theme-appropriate items and join in on the fun.
- Chill glasses and bottles an hour in advance of the guests' arrival. Offering a drink as soon as guests walk in breaks the ice and starts a conversation.
- Provide nonalcoholic alternatives for the designated drivers and guests who choose not to drink. As the host, be sure to monitor the amount of alcohol consumed and don't be afraid to take away car keys.

For more entertaining tips, visit [www.cocktailsbyjenn.com](http://www.cocktailsbyjenn.com).