

ENTERTAINING IDEAS

Entertaining Made Fun And Easy

(NAPSA)—Making your next gathering something to remember can be easy with advice from celebrity party planner David Tutera, who has planned and produced parties for luminaries such as Elton John, The Rolling Stones, Tommy Hilfiger, Joan Lunden, Nancy Reagan and former Vice President Al Gore. His fun and easy ideas can help add dramatic flair to your event.

“The most important thing to remember when you’re planning a party,” said Tutera, “is to keep the mood fun and festive.” To that end, David offers the following tips.

- Pick a theme. From drama to romance to leisure, a theme creates your party’s mood.

Some party themes to consider include a clambake, a picnic or a barbecue. With the right decorations, a beach party doesn’t even require a beach. Simply place seashells, beach balls and paper lanterns around your patio, deck or dining room to create a beach-like environment.

- Use color. Color visualizes your mood and theme. Consider if you want to incorporate color into your overall décor—flowers, napkins, and serving ware—or if you only want to add a splash of color—perhaps in a colorful drink.

- Play music. Live or recorded, music is the heartbeat of a party as it sets the energy level.

Consider your party’s theme as you select appropriate background music. Latino music might ring true for a tropical-themed party, but a clambake might require some old-fashioned rock ‘n roll.

- Select foods carefully. Be sure that any foods you serve on a hot day can stand up to the heat.



The Belvedere Startini adds splash to a festive clambake.

Instead of chilled sushi, for example, you might serve grilled salmon.

- Start with a cocktail. As soon as a guest arrives at the party they should be handed a beverage that will provide a sneak preview of the event to come. Tutera suggests his favorite summertime indulgence, the Belvedere Startini.

Belvedere Startini

1-½ oz Belvedere Polish
Luxury Vodka
1-½ oz Lemonade
¼ oz Grand Marnier
Splash of Chambord

Mix ingredients in a shaker with ice. Pour into a chilled martini glass. Garnish with a starfruit on the side of the glass.