

Entertain In Style

How To Take Your Fete From Fair To Fabulous

(NAPSA)—Entertaining at home is a great way to celebrate any occasion. Perhaps the easiest and most stylish way to entertain this season is to host a casual get-together, such as an after-work party or mixer for neighbors and colleagues. These types of affairs are good because they require little preparation and are quick and easy to coordinate. Here are a few simple tips to help you organize a stand-out party.

Create a Glamorous Space

Any home interior can easily be made more glitzy with just a little creativity. First, try sprinkling your table and bar area with shiny gold sequins or silver confetti to add some sparkle. You can replace white bulbs with pink lighting and keep them low for a sultry, soft mood. With shimmer and shine coming back into vogue, you can also take advantage of the tinsel craze—drape tinsel from windows and door frames to finish off the look.

Turn Old Favorites into Chic Treats

Popular hors d'oeuvres include finger foods like crisp veggies, cheese and crackers and sandwich squares. This year, add pizzazz to your menu by dressing up old favorites with a touch of sophistication. Celery stalks and carrot sticks are jazzed up when you serve them with cannellini bean dip and sprigs of fresh Italian parsley. Instead of wedges of cheddar cheese on crackers, give your guests something more glamorous, like fondue. Serve a bubbling pot of Gruyere cheese fondue with wedges of Tuscan bread, paired with a fresh, crisp white wine such as Ecco Domani Pinot Grigio.

Stylish Serving

No need to stick with standard



serving pieces when hosting an elegant get-together. Use sleek, everyday items and turn them into something special. Plain cylindrical vases are a sophisticated way to serve seasoned nuts. Flat silver dishes hold a variety of hot and cold appetizers and look modern and edgy. Also, give your glassware a little kick! Invest in hand-painted wine glasses, which can be found at many home stores.

To help satisfy all tastes, it's best to serve one red and one white wine (and be sure to keep the white wine chilled). Ecco Domani Chianti and Ecco Domani Pinot Grigio are excellent choices to please a variety of palettes. Both are delicious and easy-to-enjoy. Round off your bar with a bright fruit punch served in a clear pitcher, and several bottles of international sparkling water, which often come in more colorful glass bottles than domestic brands.

With these simple tips, stylish entertaining at home can be a snap. For more entertaining ideas, recipes and wine tips visit www.eccodomani.com.