

Entertaining Ideas

Tropical Delights At Home

(NAPSA)—The next time you decide to have a get-together with friends, you can transport your company from your living room to an exotic locale with the help of a few simple steps.

Touch of the Tropics

Turning your home into the ultimate tropical getaway can be easy with the right decorative touches. Fruit can be used for much more than a simple salad. Take an empty vase or clear glass bowl and fill it with fresh oranges, lemons and limes to create a centerpiece that will not only brighten your table but will fill the room with the fresh scent of citrus.

Place tropical-scented candles throughout your home and light them as the sun goes down to seamlessly transition your party from day to night. Don't forget the importance of music. Whether it's a fun samba beat or a tranquil Caribbean melody, your guests can be immersed in the rhythm of the tropics.

Remember, less is more for a sensational soiree. Don't overdo it with the decor—subtle hints of the theme make a classy statement.

Tantalizing Treats

Surprise your company with the newest sensation in drinks—luscious Winetails. These wine-based drink recipes blend your favorite wines with the freshest fruits of the season. Try one of the new easy-to-make Winetails created by master mixologist Alex Ott. The refreshing Ecco Freddo, made with muddled watermelon and tangy pineapple juice, and the Domani Limonata, a new twist on the classic lemonade, are both created with Ecco Domani's 2006 Pinot Grigio. A bottle of Ecco Domani will make up to 10 servings.



A taste of the tropics in a glass is how many think of a new wine-based cocktail.

Tasty Tidbits

Save yourself the hassle of missing your own party because you're too busy cooking. Before your guests arrive, pre-cut fresh fruits such as pineapple, apples, mangoes, bananas and papayas. Set out bowls of melted white and dark chocolate and disposable skewers and let guests enjoy a sensational fondue. Bring the feeling of a barbecue indoors with small tabletop hibachis. Use these to display scrumptious kabobs made with beef, chicken, shrimp and vegetables that you prepared earlier in the day. Glaze the ingredients with honey for some sweet flavor or dip them in hot sauce for some kick.

Guests should always leave with a favor, so buy extra scented candles and wrap them in bright-colored tissue paper or print out the recipes for the Winetails you created on colorful cards so your friends may try them at home.

For more details and complete recipes, visit www.eccodomani.com.