



This E-Book is brought to you by **Gas4Free** Technologies at TripleGasMileage.com
Download Powerful **Top Secret Water Car Hybrid Technology** eBooks
and Convert Your Car to **Burn Water + Gasoline** Today!

How to Successfully Host the Cocktail Party of the Year

By Candice Barrigher

How to Successfully Host the Cocktail Party of the Year by Candice Barrigher

If the thought of planning and hosting a cocktail party frightens you, be assured that you are not alone. For many "would-be" entertainers, the hassle and expense many associate with hosting cocktail parties, is enough to make them eighty-six the whole idea. There are a few guidelines that can be followed that will make your event memorable, affordable, and most importantly, stress-free!

Perhaps, the most important decision you will make in regards to your cocktail party is who to invite! The trick is to invite a wide array of guests. This means inviting guests in different age ranges, occupations and styles of life. This will induce many interesting conversations within your mix of guests.

After you have chosen an eclectic group, mail the invitations to them 2-3 weeks before the soirée. This would also be an excellent opportunity to cut costs by limiting the number of cocktails offered. By including a space on the R.S.V.P card for the guests to fill in their favorite concoction, you can tally the responses and choose 2, no more than 3 of the most popular cocktails. Some Home Entertaining experts suggest that you assign a base spirit for the guests to bring; that is not recommended by the experts at Unique Entertaining. Your guests are to be treated like royalty and asking them to bring a spirit to a party you have invited them to would be in bad taste. You can also decrease costs by having a 3 drink maximum for each guest and determine the amount of spirits needed based on that calculation. This will also assist you in monitoring the alcohol intake of your guests. While planning the beverages to be served, remember to stock up on water, coffee and tea for those guests who are in attendance for the party and not the cocktails.

How to Successfully Host the Cocktail Party of the Year

Most of your guests will be partaking of the cocktails, so, it is vital that you have refreshments to line their bellies. Finger foods and fruit/cheese trays are excellent and easy choices. The finger foods can be transformed into dainty and elegant foods by cutting the crusts off and arranging them in an artistic manner. You can decide on the menu and shop for the appropriate items the week before to have less to do as the party nears. Place a couple of trays of food around your mingling area with tons of candles and watch your living room become a virtual cocktail lounge!

Candice Barrigher is a Home Entertaining expert, as well as a Certified Bridal Consultant. She has been assisting clients offline for 4 years and will be taking her presence on the web in February. The web presence of UniqueEntertaining will provide a plethora of entertaining tips, ideas, advice and many wonderful items that will allow clients to have beautiful and memorable events. She can currently be reached at Candice_Wedding@Consultant.com.

How To Host The Perfect Cocktail Party

By Gabriel Adams

A popular thing to do nowadays is to host cocktail parties. These are a great way for people to get together and talk while having a nice formal atmosphere. The following will explain how to host a cocktail party that will be talked about around the office for weeks.

The most important thing for any cocktail party is the drinks. These should range from alcoholic drinks to non-alcoholic and mixers drinks. Consider stocking the following drink types:

– Good white and red wines with some champagne. – Gin, scotch, whiskey, vodka, bourbon, and sometime rum (depending on climate conditions). – Draft beer and some foreign beer are always appreciated. – Mixers such as juices, coke, ginger ale, and club soda. Also, serve some bottled water and sparkling water.

Make sure you have all the correct glasses for the different drinks. Being able to present each drink in the right setting and glass is very important for a successful cocktail party.

Another important thing to consider is keeping some fresh fruit around for the drinks. A lot of people enjoy having a lemon or lime wedge with their drinks and will greatly appreciate it if it's provided.

Hors d'oeuvres are good to have with any party. Besides the specialized dishes you should consider some general plates. These include:

– A good fruit plate with fresh fruit is great to have on the table. When you do these go ahead and cut up apples, pears, and those types of fruits so that people won't have to do it themselves. – Crackers, cheese, and meat can be put together on one plate. Be sure to stock a few different brands of meats and cheeses to provide some flavor and character to the plate. – A vegetable plate with ranch dip is a cheap and great addition to any Hors d'oeuvres table.

While you can host a cocktail party on the spur of the moment it's recommended that you send people

How to Successfully Host the Cocktail Party of the Year

a hand written invitation. This makes them feel good about being invited and will help entice them to come. Remember, make sure to add a RSVP on the note so that you can figure out who is coming and who isn't.

Get winning Cocktail Recipes for your party on our site!

<http://supercocktails.com/>

This E-Book has been brought to you by **Gas4Free** Technologies at TripleGasMileage.com
Download Powerful **Top Secret Water Car Hybrid Technology** eBooks
and Convert Your Car to **Burn Water + Gasoline** Today!

