

RAISE YOUR GLASS

Drink up! Creative cocktails are the toast of special events.

WORDS: MANDY PHALEN



Want to make sure your soirce is the toost of the town? Serve up the perfect drink designed by you. From trendy to classic, sophisticated cocktails offer guests a festive welcome to your event and will make the event one they will never forget.

Dress Up Your Drink

Colorful cocktails are an easy way to make events sparkle. While the drinks may be a twist on an established recipe, you can always change the name to coordinate with your party's theme-guests will love it! A blue-themed wedding, for instance, may serve a signature cocktail called "Something Blue," while a financial planning company may specialize its soirce with a jade-hued drink called "The Moneymaker."

Great garnishes are also a must for today's dressed-up drinks. Try using colored sugars and spices or fresh fruit such as vibrant berries to take the drink to a new level. Using unique glasses is yet another way to bring color and creativity to the table. Many online companies sell fun and funky plastic glasses with embellishments such as colorful lightup stems-a crowd-pleaser for sure! Also look for light-up ice cubes to incorporate in your signature drinks. Because they are freezeable, these bright, fun conversation starters provide all the benefits of real ice cubes without watering down your drink.

Savor the Flavor

Flavored cocktails such as apple and watermelon martinis are a huge hit during the warmer months. Margaritas in vivid hues are another top request and can enhance the event theme or highlight the season. During the summer months, cobalt blue margaritas garnished with slices of star fruit are a great hot-weather treat, and for fall, try a vibrant red pomegranate-flavored margarita, which plays into the bues of autumn. And regardless of season, vibrant slices of lime and dazzling green gamishes infuse fruity drinks with a refreshing sentiment that is sure to please.

Haute Chocolate

When most people think of a specialty drink they think of alcohol, but don't forget your non-drinkers.

Comfort drinks are fabulous additions to posh parties, and hot chocolate is the ultimate soothing sensation. The warm, comfortable drink can give the feeling of a cozy blanket, a good book and warm fireplace. During the cooler months, let your guests create a personalized cup of hot chocolate. Think dark and white chocolate versions topped with a selection of gourmet condiments such as pecans and hazelnuts, fresh fruit, chocolate shavings and candy sprinkles. And to make the drink even more decadent, try lacing the hot chocolate with a liqueur, such as a rich Cointreau and dark chocolate combination or milk chocolate with a splash of raspberry vodka. The resulting drinks are delicious-like a melted truffle.

Stocking the Basics

If you choose to serve alcoholic beverages at a party, you can keep it simple by serving a signature coektail, a selection of beer, sodas, red wine (merlot or pinot noir are good choices) and white wine (chardonmay is a popular choice). Just be sure you have a corkscrew, cocktail napkins and plenty of ice (1 pound per person) on hand. As a general rule, you should figure three to four drinks per person for a dinner party lasting four hours.



Mandy Phalen, owner of Event Studio, has been planning events and special occasions for more than eight years. You can contact Mandy at (913) 459-1850 or visit www.event-studio.com.



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