



# Entertaining Ideas



## Make Your Next Cocktail Party A “Big City” Affair

(NAPSA)—Make your next gathering memorable with inspiration from America’s smoothest cocktail cities. Master mixologist Alex Ott partnered with New Amsterdam Gin to identify cities on the forefront of all things cocktail and distilled each town’s flavors into delicious, easy-to-make drink recipes. According to Ott, with the right food and cocktails and a few simple tips, you can take your guests on a “Big City” tour without leaving home.

**1. Get City-Fied:** Whether it’s the cool vibe of New York or the sultry heat of Miami, America’s metropolises offer an abundance of elements that can be easily incorporated into your party-planning process. For example, turn poker night into a classic New York City speakeasy by giving guests a secret password for entry and serving cocktails out of teacups—just like the old-time Prohibition-era lounges.

**2. Destination Invitations:** Add the “Big City” theme to every part of your event—even the invitations. Write your party details on postcards from your favorite city and mail them out. This will give guests a hint of what to expect!

**3. Party Bites:** Bite-sized portions make it easy for guests to eat without having to set down their drinks! Create a Big Apple-inspired buffet with burger or chicken sliders and individual-sized pizzas. Complete your menu with a refreshing cocktail inspired by one of New York’s most iconic neighborhoods:

### Little Italy

- 2 oz. New Amsterdam Gin
- 1½ oz. limoncello
- ¼ oz. fresh lemon juice
- 2½ oz. soda



For a drink with New York flair, try **The Little Italy**: gin, limoncello, lemon juice and soda.

**Combine all ingredients except the soda in a shaker with ice; shake vigorously and strain over an ice-filled highball glass. Add soda and garnish with a lemon wheel.**

**4. Be Prepared:** It’s always best to have things prepared ahead of time. Premix your favorite cocktails and store them in large containers. Set out glassware for a ready-to-go pouring station. As guests arrive, just shake the premixed cocktail over ice and pour into a glass.

You’ll spend more time with guests and less time behind the bar.

**5. Give the Gift of Cocktail:** Create a “Big City Cocktail Kit” take-home gift by packing a tote with a cocktail shaker, cocktail-friendly spices such as basil and cayenne pepper, and a bottle of gin. Complete the kit with printed cards of your favorite city-inspired cocktail recipes. Learn more: For great, easy-to-make drink recipe ideas, visit [www.facebook.com/NewAmsterdamGin](http://www.facebook.com/NewAmsterdamGin).