

Spirited Entertaining

Infuse Your Next Party with a Bit of Latin Flavor

(NAPSA)—With its exotic cocktails, irresistible food and festive music, the Latin culture provides endless fodder for creating party atmospheres around the world. Out of all the Latin-American countries, however, Cuba is often overlooked when pondering Latin-themed get-togethers. Home of salsa dancing, iconic Latin musicians, handcrafted cigars and some of the hottest nightlife in the Caribbean, this island offers a vast amount of inspiration for party planners. However, you don't have to travel there to capture the essence of Little Havana. Follow these simple steps to kick off your next Cuban-style party to a lively start.

Say Salud! Nothing sets the mood better than serving a light, refreshing mojito to greet guests when they arrive. However, who wants to spend time muddling mint leaves during the party? To save time and yet still deliver a terrific taste of South Beach in every glass, try making batches in advance using Rose's Mojito Cocktail Mix. Available in traditional, mango and passion fruit flavors, Rose's makes mixing cocktails easy, while providing guests with a flavorful and colorful variety to choose from.



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Create a hip Little Havana lounge. To create an inviting and loungelike atmosphere, candles and couches are a must. Opt for tropical-scented glass votives over pillar candles to ward off fire hazards. Additionally, if couch space is limited, place throw pillows on the floor to add a comfortable yet chic dimension to your party environment.

Serve small plates for big appetites. For a little “comida auténtica,” serve guests tapas-style small bites instead of main-course meals. Cured olives, grilled sausage, stuffed mushrooms and cubes of aromatic manchego cheese wash down great with mojitos and are easy to prepare in advance and refill throughout the

evening. For a festive presentation, serve on colorful dishes and garnish with slices of fresh pineapple or mango.

Inspire a Latin ambience with sultry sounds. Don't forget a music selection of Tito Puente or perhaps some Celia Cruz to keep your night hot. Latin compilation sets are available for download at online music stores to help encourage guests to hit the dance floor.

For more party-planning tips and cocktail recipes, visit www.MixUpTheParty.com.

Rose's Cocktail Mojito Splash

3 oz. Rose's Traditional Mojito Cocktail Mix
1 oz. light rum
Sprig of mint
Slice of lime

Mix and pour over a glass of ice. Top the glass with a splash of Schweppes Club Soda. Garnish with a sprig of fresh mint and lime to give your mojito an authentic look. Serve your mojitos in tall highball glasses (that fill about 10-12 oz.).

For a nonalcoholic mojito, substitute Schweppes Club Soda or Ginger Ale for rum.