

Cocktails for a New Years Eve Party

In planning a New Years Eve party, one of the most exciting items is the selection of cocktails for the party. New Years Eve is a holiday which is largely associated with alcohol consumption. Those who attend these parties are likely to expect an array of interesting cocktails to celebrate the coming of the New Year and many hosts are more than willing to oblige their guests with an assortment of delicious and interesting cocktails.

When planning a New Years Eve party which will include children, it is important to plan on serving a wide variety of non alcoholic beverages in addition to the alcoholic cocktails for the adults. This is important because it will prevent the children from being envious of the interesting beverages the adults are drinking. It will also prevent the children from being curious about the drinks the adults are enjoying and attempting to sneak a taste of these beverages. Non alcoholic cocktails are also considered mocktails and can often be created to look just like the real beverages in a wide variety of colors, flavors and textures. Beverages such as the pina coloda, margarita and a variety of martinis can all be made in non alcoholic versions.

In planning cocktails for a New Years Eve party, you should consider offering a wide variety of beverages throughout the night. This could include both hot, cold drinks and even frozen drinks. One of the most popular cocktail options for a New Years Eve party is punch which is served from a punch bowl. This festive cocktail is typically sweet and contains ingredients such as fruit juices, lemon lime soda and an array of alcoholic ingredients such as vodka and rum. Some hosts may even include champagne in the punch mixture. Adding a scoop or two of sherbet to the punch bowl also helps to cool the beverage and adds an additional layer of taste and texture to the mixture.

Another popular option of a New Years Eve party is to offer one signature cocktail throughout the evening. This can be an item such as a Martini created specifically for the occasion with a seasonal feeling. An eggnog martini is an example of a beverage which is a great deal of fun as well as appropriate for the season. Champagne cocktails are also appropriate for a New Years Eve party. You can create a simply champagne cocktail by combining champagne with sweet vermouth and grenadine.

Hot cocktails are also popular options for a New Years Eve party. Spiked coffees and hot chocolates are always popular but for a more festive cocktail consider creating drinks with a hot cider base. You can create a luxurious hot chocolate cocktail by combining a butterscotch flavored liqueur with rich hot chocolate. An example of a hot beverage which is also quite festive is a hot cider spiced

with cranberry juice and rum. Although hot cocktails are extremely popular, most guests will likely only drink one or two hot cocktails during the evening. Conversely they are likely to consumer significantly more cold cocktails during the course of the evening. For this reason, it is recommended to provide both hot and cold cocktails during your New Years Eve party.

Regardless of the type of cocktails you decide to serve throughout the evening, it is customary to offer a champagne cocktail at midnight. You should begin distributing the champagne a few minutes before midnight to ensure everyone has their glass in hand to make a toast and take a sip of the bubbly champagne at midnight. Offering the champagne in an elegant glass and including a strawberry in the glass can create a more elegant presentation. You should also use a fine champagne. During the evening, you may have served alcohols which fit your budget, but it is worthwhile to splurge on a more expensive champagne for the toast at midnight.

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