

BRIDES

MAY/JUNE 2006



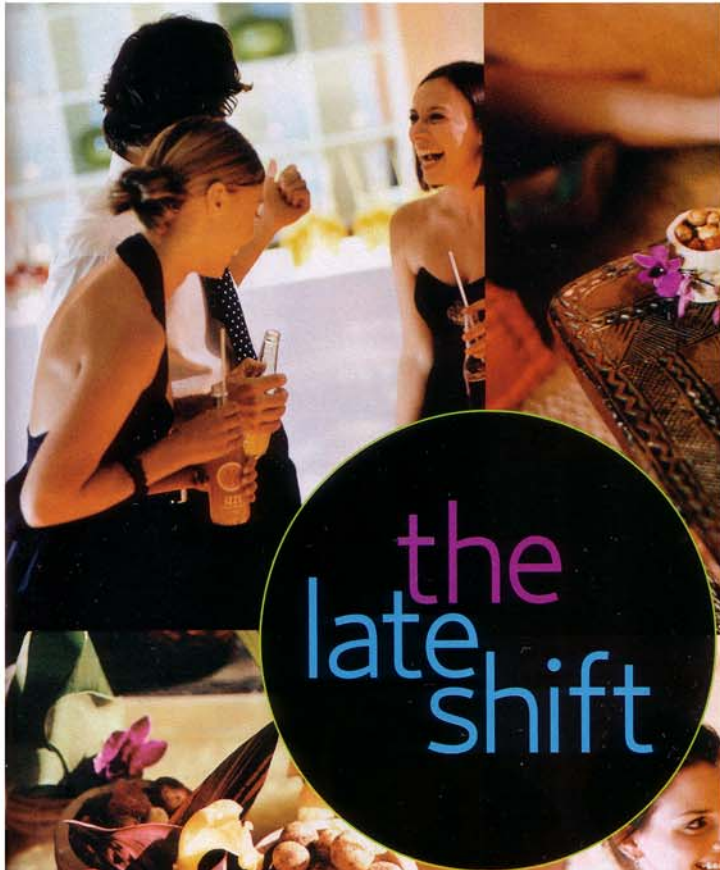
Since you drink them right from the bottle, these cocktails are easier to hold onto than a glass when you're dancing.
SERVING TIPS: Put extralong straws in the bottles for easy sipping; have chilled bottles ready to hand out.

Royal Fizz

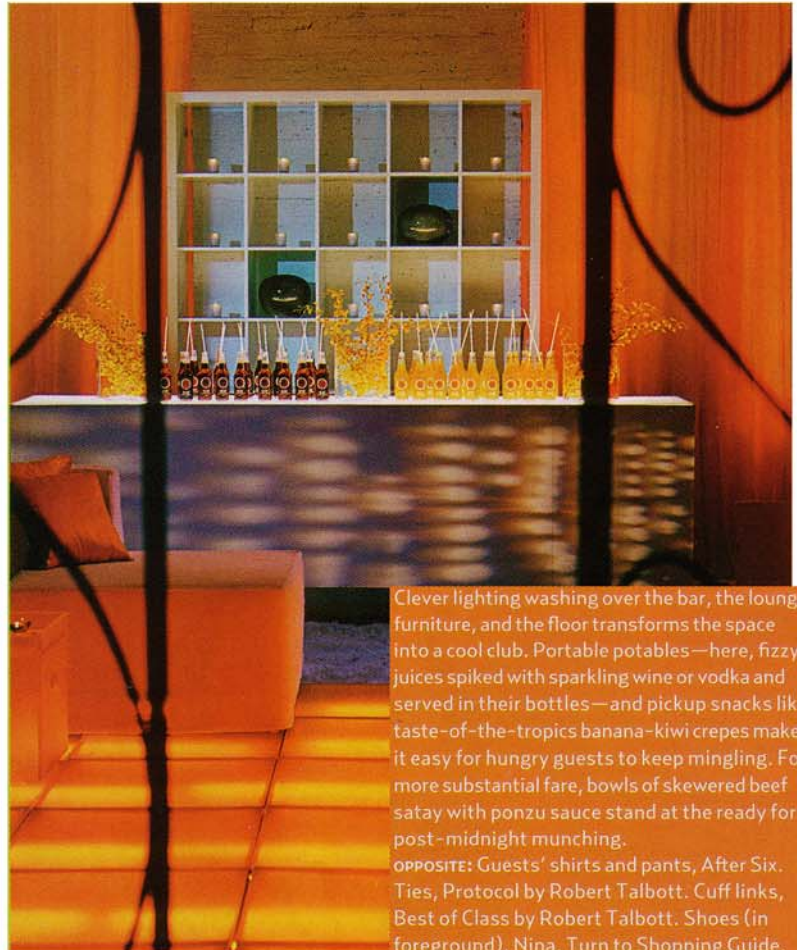
12-oz. bottle of sparkling blackberry juice or soda (chilled)
5½ oz. sparkling white wine (chilled)
1 oz. Chambord liqueur
Replace 6½ oz. of the juice or soda with the sparkling wine and the liqueur.

Citrus Sparkle

12-oz. bottle of IZZE sparkling clementine juice or any type of orange soda (chilled)
2 oz. Stolli Cranberi vodka (chilled)
½ oz. Cointreau liqueur
Replace 2½ oz. of the juice or soda with the vodka and the liqueur.



the
late
shift



Clever lighting washing over the bar, the lounge furniture, and the floor transforms the space into a cool club. Portable potables—here, fizzy juices spiked with sparkling wine or vodka and served in their bottles—and pickup snacks like taste-of-the-tropics banana-kiwi crepes make it easy for hungry guests to keep mingling. For more substantial fare, bowls of skewered beef satay with ponzu sauce stand at the ready for post-midnight munching.

opposite: Guests' shirts and pants, After Six. Ties, Protocol by Robert Talbott. Cuff links, Best of Class by Robert Talbott. Shoes (in foreground), Nina. Turn to Shopping Guide.