

PARTY PUNCHES AND CUPS

BRANDY CRUSTA PUNCH

Serves 36 people

1-2/3 bottles Brandy
1/3 bottle Bols White Curacao liqueur
1 bottle pure Lemon juice
1 bottle Maraschino juice
1 oz. Angostura bitters
3 bottles pure Orange juice
Serve in champagne glasses.

CHAMPAGNE CUP

Serves 12 to 16 people

Place a block of ice in punch bowl
Add 1/2 Pineapple cut in slices
6 good-sized slivers of cucumber rind
1 box of Strawberries
4 1/2 ozs. Bols Curacao liqueur
26 oz. Soda water
Stir lightly and add 2 bottles Pol
Roger Champagne. Stir again.

CLARET PUNCH

Serves 2 people

In a jug place the following:
6 oz. Red Wine
2 oz. Lemon juice
4 dashes Bols Curacai liqueur
2 teaspoons sugar
Top up with dry Ginger ale.

DARK RUM PUNCH

Serves 4 people

In a jug place the following:
Several large peices of ice
8 oz. Dark Rum
1 oz. Angostura bitters
4 oz. Lemon juice
1 oz. Grenadine
Add Soda. Stir and add slices of
orange and lemon.

PARTY MIX PUNCH

Serves 26 people

1 flagon (3 bottles) Claret
1 bottle Orange cordial

1 bottle Lemon cordial
1/2 bottle Brandy
1/2 bottle Vodka or Bacardi
3 bottles Lemonade
3 bottles dry Ginger ale
Add 8 oz. tin of fruit salad
To strengthen, add Vodka or
Bacardi.

PEACH BOWL

Place 1 washed unpeeled perfect peach
in a large goblet. Cover with iced Pol
Roger Champagne. Prick peach several
times to release flavour. The peach
makes delicious eating after the drink is
finished. If preferred, a brandied peach
can be used instead.

SANGRIA

Serves 4 people

5 oz. Castor sugar
1 bottle Red Wine
1 large Lemon
1 large Orange
Combine sugar and 1/2 pint water in a
small saucepan over a moderate heat,
stirring constantly with a wooden
spoon until sugar is dissolved. Just
before the syrup reaches boiling
point add thin slices of orange and
lemon. Allow the fruit to marinate
for at least 4 hours. Half fill a glass
with ice cubes and add the fruit and
half the syrup. Top up with the Red
Wine.

ST. CHARLES PUNCH

Serves 1 person

Half fill cocktail shaker with cracked
ice
1/2 oz. Brandy
1/2 oz. Port
1 oz. Lemon juice
1 teaspoon Bols Curacao liqueur
Shake well and strain into 5 oz.
champagne glass. Serve with a straw.

THE FLYER

Serves 30 people

1 flagon (3 bottles) Rose