

2 bottles Bacardi
1 bottle pure Lemon juice
½ bottle Bols Orange Curacao liqueur
½ bottle Grenadine
3 bottles dry Ginger ale
4 bottles Lemonade
1 can Fruit Salad
To strengthen add Bacardi.

THE KNOCK OUT

Serves 40 people
3 bottles Bacardi
1 bottle Brandy
1 bottle Galliano liqueur
½ bottle Grenadine
1 bottle pure Lemon juice
6 bottles dry Ginger ale
6 bottles Lemonade
Two 16 oz. cans Fruit Salad.

THE PULL NO PUNCH

(Dark Rum)
Serves 20 people
1 part UP Rum
1 bottle Lemon squash
½ bottle Orange squash
1 bottle Lime juice (unsweetened)
5 oz. Bols Orange Curacao liqueur
or Grand Marnier liqueur

2 bottles dry Ginger Ale
2 bottles Lemonade
1 16 oz. can of Fruit Salad
To strengthen add Bacardi, Gin or
Vodka.

VERMOUTH COOLER

Serves 4 to 6 people
1 bottle cold Martini & Rossi Dry
Vermouth
1/3 bottle Grand Marnier liqueur
Dash of Orange bitters
Pour Vermouth over crushed ice in
a punch bowl. Add the Grand
Marnier and the bitters, then 12 oz.
soda water. Serve at once in chilled
glasses.

WHITE WINE CUP

Serves 4 people
Place cracked ice in glass jug
2 oz. Maraschino
1 oz. Curacao
1 tablespoon Sugar
2 bottles White Wine
Pour into jug, add slices of orange,
lemon and pineapple, and decorate
with sprigs of mint.



Garnishing cocktails is an essential part of cocktail making expertise.