



COCKTAILS

UNDER THE

Sun

30 REFRESHING
COCKTAILS & MOCKTAILS
TO SIP, SHARE
& CELEBRATE

PERFECT
DRINKS
FOR EVERY
SUMMER
OCCASION



EASY INGREDIENTS ✨ BEAUTIFUL FLAVORS ✨ UNFORGETTABLE MOMENTS

HEARTHSIDE DELIGHTS
PUBLISHING



Cocktails UNDER THE SUN



REFRESHING COCKTAILS,
CREATIVE MOCKTAILS &
SUMMER ENTERTAINING
INSPIRATION

Summer is more than a season—
it's a feeling. It's long golden days,
warm evenings, and the simple joy
of gathering with the people who
matter most.

Inside these pages, you'll find vibrant
cocktails, refreshing mocktails, and
expert tips to help you create memorable
moments all summer long.



*Raise a Glass to Sunshine
& Good Times!*

CHEERS TO SUMMER!



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Cocktails Under the Sun

REFRESHING COCKTAILS, CREATIVE MOCKTAILS
& SUMMER ENTERTAINING INSPIRATION

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*Celebrating memorable meals, meaningful gatherings,
and timeless hospitality.*



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entertaining ideas, and seasonal inspiration.





Welcome



A SUMMER OF SIPS & STORIES

Whether you're relaxing beside the pool, gathering on the patio, or enjoying a backyard barbecue, summer has a way of bringing people together.

Inside these pages you'll find handcrafted cocktails, refreshing mocktails, entertaining inspiration, and practical tips designed to help you create memorable gatherings.

My hope is that these recipes become part of your traditions and celebrations for years to come.

*So gather your favorite people,
raise a glass, and celebrate everything
that makes summer unforgettable.*

Welcome to
Cocktails Under the Sun.





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Stocking Your Summer Bar

Keep these essentials on hand so you're always ready to shake, stir and sip something amazing.



Vodka



Gin



White
Rum



Dark
Rum



Tequila



Bourbon



Sparkling
Wine

HOST'S TIP

Start with a few quality bottles and build your collection gradually. Keep a thoughtful selection of spirits, mixers, fresh fruit, and garnishes on hand so you're always ready to create refreshing summer drinks. A well stocked bar doesn't need to be expensive—just versatile!



Garnishes That Wow

Simple touches. Stunning sips.

A beautiful garnish transforms an ordinary drink into something memorable. It adds color, aroma, texture, and personality while giving every cocktail and mocktail a polished, professional finish.

The best garnishes are simple, fresh, and thoughtfully chosen to complement the flavors already in the glass.

Remember—the garnish is the first thing your guests see and often the first aroma they experience.

FAN FAVORITES



CITRUS WHEELS

Classic, elegant & easy.



FRESH BERRIES

Colorful, vibrant & delicious.



FRESH HERBS

Aromatic, beautiful & refreshing.



EDIBLE FLOWERS

Delicate, stunning & memorable.

HOSTS TIP

Set up a Garnish Bar with fresh fruit, herbs, salts, sugars & flowers so guests can customize their own perfect sip.



SUMMER PARTY MENU PAIRINGS

Pairing Food & Drinks Like a Pro

The perfect drink becomes even better when served with the right food. Use these suggestions as inspiration, then mix and match your favorite recipes to create gatherings that fit your own style.



BACKYARD BARBECUE



DRINKS

- Peach Basil Smash
- Blackberry Sage Mule
- Watermelon Jalapeño Margarita
- Blueberry Lemon Thyme Collins

PAIR WITH

- BBQ Ribs
- Grilled Burgers
- Smoked Chicken
- Corn on the Cob
- Baked Beans
- Coleslaw

FINISH WITH

- Peach Cobbler
- Strawberry Shortcake



POOL PARTY



DRINKS

- Pineapple Coconut Rum Cooler
- Honeydew Mint Vodka Cooler
- Mango Ginger Fizz
- Watermelon Lime Agua Fresca

PAIR WITH

- Chicken Sliders
- Fruit Kabobs
- Pasta Salad
- Chips & Salsa
- Fresh Vegetables & Dip

FINISH WITH

- Ice Cream Sandwiches
- Frozen Fruit Pops



TROPICAL EVENING



DRINKS

- Passionfruit Tequila Sunset
- Mango Chili Rum Punch
- Pineapple Coconut Cooler
- Grapefruit Rosemary Spritz

PAIR WITH

- Grilled Shrimp
- Coconut Rice
- Fish Tacos
- Tropical Fruit Salad

FINISH WITH

- Key Lime Pie
- Coconut Cake



GARDEN BRUNCH



DRINKS

- Strawberry Balsamic Bellini
- Cucumber Elderflower Spritz
- Peach Basil Iced Tea
- Berry Hibiscus Spritzer

PAIR WITH

- Quiche
- Fresh Fruit
- Croissants
- Chicken Salad Sandwiches
- Garden Salad

FINISH WITH

- Lemon Bars
- Berry Tartlets



SUNSET ON THE PATIO



DRINKS

- Fig & Prosecco Royale
- Lavender Honey Gin Fizz
- Cherry Lime Rickey
- Honeydew Cucumber Cooler

PAIR WITH

- Charcuterie Board
- Artisan Cheeses
- Prosciutto
- Mixed Nuts
- Fresh Grapes
- Crackers

FINISH WITH

- Chocolate-Covered Strawberries
- Mini Cheesecakes



FOURTH OF JULY CELEBRATION



DRINKS

- Blueberry Lemon Thyme Collins
- Strawberry Lemonade Float
- Cherry Amaretto Sour Fizz
- Blueberry Mint Lemonade

PAIR WITH

- Hot Dogs
- Hamburgers
- BBQ Chicken
- Potato Salad
- Watermelon
- Cornbread

FINISH WITH

- Berry Trifle
- Flag Fruit Pizza

PERFECT PAIRING TIPS



Match light drinks with lighter foods.



Rich cocktails pair beautifully with grilled meats.



Citrus-based drinks complement seafood well.



Sweet mocktails are wonderful with spicy dishes.



Fresh herbs in drinks should complement herbs used in the meal.



Offer both cocktails and mocktails so every guest has something special.

HOST'S TIP



When planning a party, choose two signature cocktails, two signature mocktails, one featured appetizer, one main course, and one dessert. A focused menu is easier to prepare, looks more elegant, and allows you to spend more time with your guests.

The best gatherings aren't built around a recipe—they're built around the people who gather to enjoy it together.



Summer Entertaining Tips

Great summer gatherings are about comfort, conversation and preparation — not perfection.

GETTING READY



PREPARE AHEAD

A little preparation goes a long way. Do what you can ahead of time to enjoy the moment.



KEEP IT SIMPLE

Focus on a few signature drinks and dishes. Quality always beats quantity.



OFFER MOCKTAILS

Everyone loves a thoughtful drink option. Make your guests feel included.



CREATE ATMOSPHERE

Lighting, music, fresh flowers and a beautiful table setting set the perfect mood.



SPEND TIME TOGETHER

Step away from the bar, relax and enjoy the party you worked so hard to create.



Spend time with your guests, not behind the bar.

The best memories are made together, not in the kitchen.

“ Enjoy every gathering, one refreshing sip at a time. ”

Build the Perfect Drink Station

Organized, inviting & effortless.

CREATE ZONES

Make it easy for guests to customize their perfect sip.



COCKTAIL STATION

Spirits, mixers, bar tools & ice.



MOCKTAIL STATION

Non-alcoholic options for everyone.



GARNISH BAR

Fresh fruit, herbs, cherries & edible flowers.



RIM STATION

Salts, sugars & citrus for a flavorful finish.

LABEL EVERYTHING

Labels help guests feel confident & inspired.

MAKE IT BEAUTIFUL

A few thoughtful touches make it unforgettable.

GUESTS TIP

Set up your station 30-60 minutes early, but wait on ice, bubbles & delicate garnishes until just before guests arrive.



COCKTAILS UNDER THE SUN

FLAVOR PAIRING GUIDE

Perfect combinations for refreshing, unforgettable drinks

PRIMARY FLAVOR	PAIRS BEAUTIFULLY WITH	ENHANCES WITH	TRY IT IN
 STRAWBERRY <i>Sweet • Juicy</i>	Basil, Mint, Lime, Balsamic, Black Pepper	 Fresh Herbs Citrus Zest	Strawberry Basil Smash Strawberry Mojito
 LIME <i>Citrus • Bright</i>	Coconut, Mint, Cucumber, Jalapeño, Agave	 Sea Salt Fresh Mint	Coconut Lime Cooler Spicy Cucumber Limeade
 PINEAPPLE <i>Tropical • Sweet</i>	Coconut, Lime, Jalapeño, Mint, Ginger	 Fresh Ginger Coconut Water	Pineapple Ginger Fizz Tropical Mint Punch
 PEACH <i>Sweet • Floral</i>	Bourbon, Basil, Lemon, Honey, Ginger	 Honey Lemon Zest	Peach Bourbon Smash Honey Peach Lemonade
 BLUEBERRY <i>Sweet • Tart</i>	Lemon, Mint, Basil, Thyme, Lavender	 Lemon Zest Fresh Thyme	Blueberry Thyme Spritz Lavender Blueberry Lemonade
 WATERMELON <i>Juicy • Refreshing</i>	Mint, Lime, Cucumber, Basil, Chili	 Chili Salt Fresh Lime	Watermelon Mint Cooler Spicy Watermelon Margarita



Start with your favorite fruit or herb, then mix, match, and make it your own!

*Fresh Ingredients.
Bright Flavors.*
**PERFECT
SUMMER SIPS.**



COCKTAILS UNDER THE SUN
RAISE A GLASS TO SUMMER ♥



SIMPLE SYRUPS & Sweeteners

A touch of sweetness can balance flavors, enhance fruit, and bring every sip to perfection.



SIMPLE SYRUPS



SIMPLE SYRUP

The classic sweetener made with equal parts sugar and water. Perfect for all cocktails & mocktails.



HONEY SYRUP

Made with honey and warm water. Adds a smooth, rich sweetness with floral notes.



AGAVE SYRUP

A natural sweetener with a mild, neutral flavor. Dissolves easily in cold drinks.



LAVENDER SYRUP

Floral and fragrant. Beautiful in gin drinks, lemonades, champagne cocktails and mocktails.



MINT SYRUP

Fresh and cooling. Pairs wonderfully with citrus, berries, cucumber, and sparkling beverages.



ROSEMARY SYRUP

Herbal and aromatic. Excellent with grapefruit, lemon, bourbon, and tropical flavors.



GINGER SYRUP

Bright and spicy. Great in mules, tropical drinks, citrus cocktails, and iced teas.

OTHER SWEETENERS



MAPLE SYRUP

Warm, earthy sweetness that pairs well with bourbon, apple, and cinnamon.



DEMERARA SYRUP (TURBINADO)

Made with raw cane sugar. Adds depth with hints of molasses and caramel.



COCONUT SUGAR

Lower glycemic with a subtle caramel flavor. Great for tropical drinks & mocktails.



DATE SYRUP

Rich, thick, and nutritious. Pairs well with citrus, vanilla, and spiced flavors.



STEVIA

A zero-calorie plant-based sweetener. Use sparingly and adjust to taste.



MONK FRUIT

A natural zero-calorie sweetener with a clean sweet taste. Perfect for mocktails.



HOSTING TIMELINE & *Party Prep Checklist*



Your step-by-step guide to a stress-free celebration.



1 WEEK BEFORE

- Finalize your menu
- Create your shopping list
- Check your supplies



3 DAYS BEFORE

- Purchase shelf-stable groceries
- Buy spirits, mixers & supplies
- Prepare playlist & decorations



2 DAYS BEFORE

- Purchase fresh produce, herbs, berries, citrus, meat & seafood
- Prepare syrups, infusions & garnishes



1 DAY BEFORE

- Wash and slice fruit & citrus
- Cube melon & pineapple
- Prepare garnish containers
- Set up serving trays & dessert table



PARTY MORNING

- Fill beverage tubs & ice buckets
- Prepare drink station, garnish bar & mocktail station
- Set tables, chairs, décor & music



1 HOUR BEFORE GUESTS ARRIVE

- Add ice, fresh herbs & delicate garnishes
- Add sparkling beverages
- Light candles & string lights
- Turn on music & outdoor fans



DURING THE PARTY



Keep ice stocked



Refill garnishes as needed



Monitor beverage levels



Keep trash emptied



Clear empty glasses



Most importantly... enjoy your guests!

AFTER THE PARTY



Store leftover fruit



Refrigerate homemade syrups



Wash bar tools



Discard melted ice



Make notes about favorite drinks

QUICK PARTY CHECKLIST

DRINKS

- ☐ Cocktails
- ☐ Mocktails
- ☐ Water
- ☐ Sparkling Water
- ☐ Lemonade
- ☐ Tea

FOOD

- ☐ Appetizers
- ☐ Main Course
- ☐ Side Dishes
- ☐ Desserts

SUPPLIES

- ☐ Ice
- ☐ Glassware
- ☐ Plates & Utensils
- ☐ Napkins
- ☐ Straws & Picks

ATMOSPHERE

- ☐ Music
- ☐ Lighting
- ☐ Flowers
- ☐ Decorations
- ☐ Seating

HOST'S TIP

Your guests won't remember whether every garnish was perfect or every napkin matched. They'll remember how welcomed they felt, the conversations they shared, and the memories they made.

Relax, enjoy yourself, and let the good times unfold naturally.



Great Drinks. Good Food. Better Company.

That's what summer is all about!

Create Your Own Signature Drinks

Mix with confidence. Create with joy.



START WITH A BASE

Choose a spirit or alcohol-free option.



ADD FRESH FRUIT

One or two fruits for flavor & color.



ADD FRESH HERBS

Aromas that elevate every sip.



CHOOSE A SWEETENER

Balance acidity & enhance flavor.



ADD SPARKLE

Bubbles bring your drink to life.



FINISH WITH GARNISH

Make it beautiful & memorable.



HOSTS TIP

Record your creations so you can recreate your favorites and build your signature drink collection.



"Every great cocktail began as someone's experiment."



COCKTAILS

Crafted to Celebrate



There's something magical about a perfectly crafted cocktail on a warm summer day. Each sip is an invitation to slow down, soak in the sunshine, and celebrate the moments that matter most.

In this section, you'll discover vibrant, spirited recipes made with premium ingredients, fresh herbs, and seasonal flavors that bring every gathering to life—whether it's a casual afternoon or a special occasion worth toasting.

**BOLD FLAVORS. PREMIUM INGREDIENTS.
PERFECTLY MIXED MEMORIES.**



WHAT YOU'LL FIND



Refreshing summer cocktails



Classic favorites with a twist



Signature creations



Perfect pairings & entertaining tips



Raise a glass to sunshine, good friends, and unforgettable moments.





RASPBERRY ROSÉ *Fizz*



Light, bubbly, and beautifully refreshing!
This elegant fizz combines tart raspberries
with crisp rosé wine and a splash of
citrus for the perfect summer toast.

Ingredients

- 1 oz vodka
- 1 oz fresh lemon juice
- ½ oz raspberry simple syrup
- 3–4 fresh raspberries
- 3 oz rosé wine
- 2 oz club soda
- Ice
- Fresh rosemary sprig, for garnish

Instructions

- 1 In a shaker, muddle raspberries.
- 2 Add vodka, lemon juice, and raspberry simple syrup.
- 3 Fill shaker with ice and shake well until chilled.
- 4 Strain into a wine glass filled with ice.
- 5 Top with rosé wine and club soda.
- 6 Gently stir to combine.

Garnish

Fresh raspberries
and a rosemary sprig.



Host's Tip

Chill your rosé and glassware
ahead of time for the ultimate
refreshing experience!



Perfect For



Summer Celebrations



Poolside Happy Hours



Brunches & Showers



Date Nights



Girls' Night In



Patio Parties



PINEAPPLE *Coconut* RUM COOLER



A tropical escape in a glass! This refreshing cooler blends sweet pineapple, creamy coconut, and smooth rum for the ultimate poolside sipper.

Ingredients

- 2 oz white rum
- 2 oz pineapple juice
- 1 oz cream of coconut
- 1 oz fresh lime juice
- ½ oz simple syrup (optional)
- Club soda, to top
- Ice

Instructions

- 1 Fill a shaker with ice.
- 2 Add rum, pineapple juice, cream of coconut, lime juice, and simple syrup.
- 3 Shake well until chilled.
- 4 Strain into a tall glass filled with ice and top with club soda.

Garnish

Pineapple wedge and maraschino cherry.



Host's Tip

For extra tropical flavor, use coconut water instead of club soda!



Perfect For



Pool Parties



Rum Cocktails



Tropical Nights



Vacation Vibes



Summer Celebrations



Beach Days



Peach Basil Smash



A perfect balance of juicy peach, fresh basil, and smooth bourbon finished with a splash of citrus. This refreshing smash is ideal for warm summer afternoons.



PREP TIME
10 MINUTES



SERVINGS
1 COCKTAIL

INGREDIENTS



- 2 oz bourbon
- 3/4 oz peach puree (fresh or frozen peaches)
- 3/4 oz lemon juice (freshly squeezed)
- 1/2 oz simple syrup
- 6–8 fresh basil leaves
- Ice cubes
- Peach slice and basil sprig, for garnish

INSTRUCTIONS



- 1 In a cocktail shaker, gently muddle the basil leaves with the peach puree, lemon juice, and simple syrup.
- 2 Add the bourbon and fill the shaker with ice.
- 3 Shake well for 15–20 seconds until chilled.
- 4 Strain into a rocks glass filled with fresh ice.
- 5 Garnish with a peach slice and a fresh basil sprig. Serve and enjoy!



CHEF'S TIP

For the best flavor, use ripe, in-season peaches. A white peach works beautifully in this recipe!



PERFECT FOR



Summer
Parties



BBQ
Gatherings



Poolside
Relaxing



Happy
Hours

CHERRY BOURBON *Smash*

A bold and refreshing cocktail that combines juicy cherries, smooth bourbon, fresh mint, and a splash of citrus. Perfect for warm summer evenings and easy entertaining.

Ingredients

- 2 oz bourbon
- ¾ oz fresh lemon juice
- ½ oz simple syrup
- 6–8 fresh cherries, pitted
- 6 fresh mint leaves
- Club soda, to top
- Ice

Instructions

- 1 In a cocktail shaker, muddle cherries and mint leaves.
- 2 Add bourbon, lemon juice, and simple syrup.
- 3 Fill the shaker with ice and shake well until chilled.
- 4 Strain into a rocks glass filled with crushed ice.
- 5 Top with club soda and gently stir.
- 6 Garnish with cherries, a mint sprig, and a lemon slice.

Garnish

Fresh cherries, mint sprig, and lemon slice.



Host's Tip

For a deeper cherry flavor, use a splash of cherry juice or muddle an extra cherry.



Perfect For



Summer Evenings



Bourbon Lovers



Backyard BBQs



Easy Entertaining



Patio Gatherings



Date Nights

SMOKY BOURBON

Old Fashioned

A timeless classic with a modern twist. Rich bourbon, warm spices, and a touch of smoke create a smooth, sophisticated cocktail perfect for slow summer evenings.

Ingredients

- 2 oz bourbon
- 1/4 oz maple syrup
- 2 dashes Angostura bitters
- 1 dash orange bitters
- 1 orange peel (for garnish)
- 1 brandied cherry (for garnish)
- Ice
- Wood smoke (optional)

Instructions

- 1 Add maple syrup and bitters to a mixing glass.
- 2 Add bourbon and ice.
- 3 Stir gently for 20–30 seconds until well chilled.
- 4 Strain over a large ice cube in a rocks glass.
- 5 Express the orange peel over the drink, then rub around the rim and drop in.
- 6 Garnish with a brandied cherry.
- 7 For a smoky finish, use a smoking gun or cloche to infuse wood smoke for 20–30 seconds.

Garnish

Orange peel and brandied cherry.



Host's Tip

For the best smoky flavor, use a smoking gun or lightly torch the wood chips and capture the smoke in a glass cloche over your drink for 20–30 seconds.



Perfect For



Summer Evenings



Backyard BBQs



Date Nights



Patio Relaxing



Sunset Cocktails



Unwind & Enjoy



CUCUMBER GIN *Fizz*

Crisp, clean, and incredibly refreshing! This light and herbal cocktail combines cool cucumber, fragrant mint, and botanical gin for the ultimate summer sipper.

Ingredients

- 2 oz gin
- ¾ oz fresh lime juice
- ½ oz simple syrup
- 3–4 cucumber slices
- 4–6 fresh mint leaves
- Club soda, to top
- Ice



Instructions

- 1 In a shaker, muddle cucumber slices and mint leaves.
- 2 Add gin, lime juice, simple syrup, and ice.
- 3 Shake well until chilled.
- 4 Strain into a highball glass filled with ice.
- 5 Top with club soda and gently stir.
- 6 Garnish with a cucumber ribbon and a sprig of mint.

Garnish

Cucumber ribbon
and fresh mint sprig.



Host's Tip

For an extra burst of flavor, try adding a splash of elderflower liqueur or a few drops of cucumber bitters.



Perfect For



Poolside Relaxing



Summer Afternoons



Brunch Gatherings



Date Nights



Garden Parties



Easy Entertaining

ESPRESSO MARTINI

The Perfect Pick-Me-Up



Smooth vodka, rich espresso, and a hint of coffee liqueur come together to create a bold, energizing cocktail with a silky finish. Elegant, modern, and always impressive—day or night.

Ingredients

- 1 ½ oz vodka
- 1 oz espresso (freshly brewed & chilled)
- ½ oz coffee liqueur (such as Kahlúa)
- ½ oz simple syrup
- 3 coffee beans, for garnish
- Ice

Instructions

- 1 Brew a fresh shot of espresso and let it cool.
- 2 In a cocktail shaker, add vodka, espresso, coffee liqueur, simple syrup, and ice.
- 3 Shake vigorously for 15–20 seconds until well chilled and frothy.
- 4 Strain into a chilled martini glass.
- 5 Garnish with 3 coffee beans.



Host's Tip

Chill your martini glass in the freezer for 10 minutes before serving for an extra-cold, smooth experience.

PERFECT FOR



Evening
Entertaining



Dinner
Parties



Date
Nights



Coffee
Lovers



VARIATIONS



Vanilla Espresso Martini

Add ¼ oz vanilla syrup for a smooth, dessert-like twist.



Mocha Espresso Martini

Add ¼ oz chocolate liqueur for a rich, mocha flavor.

CLASSIC GIN & TONIC

Timeless & Refreshing

Crisp, clean, and effortlessly refreshing! This classic combination highlights the botanical notes of gin and the bright bite of tonic water. Simple, elegant, and perfect for any summer moment.

Ingredients

- 2 oz gin (London Dry works best)
- 4–5 oz premium tonic water
- Ice
- 1 lime wedge
- 1 sprig of rosemary (for garnish)



Instructions

- 1 Fill a highball glass with ice.
- 2 Pour gin over the ice.
- 3 Top with tonic water.
- 4 Gently stir to combine.
- 5 Garnish with a lime wedge and a sprig of rosemary.



Host's Tip

Use a high-quality tonic water and chill your glass for an extra crisp, refreshing experience.

Garnish Ideas



Lime Wheel



Lime Twist



Rosemary Sprig



Perfect For



Summer Afternoons



BBQs & Cookouts



Patio Relaxing



Date Nights



Dinner Parties



Everyday Enjoyment

MANGO PASSIONFRUIT *Rum Punch*

TROPICAL • SWEET • IRRESISTIBLE

A vibrant blend of mango, passionfruit, and rum with a splash of citrus and a hint of spice. Perfect for summer parties and island-inspired gatherings!

INGREDIENTS

- 2 cups white rum
- 1 cup dark rum
- 3 cups mango juice
- 1 cup passionfruit juice (or puree)
- 1 cup pineapple juice
- ½ cup fresh lime juice
- ½ cup orange juice
- ½ cup simple syrup
- 1 tsp vanilla extract
- ¼ tsp ground nutmeg
- 4 cups club soda or sparkling water
- Ice
- Lime slices, mango chunks, and passionfruit halves for garnish

INSTRUCTIONS

- 1 In a large punch bowl or pitcher, combine the white rum, dark rum, mango juice, passionfruit juice, pineapple juice, lime juice, orange juice, simple syrup, vanilla extract, and nutmeg.
- 2 Stir well to combine.
- 3 Add ice to the bowl.
- 4 Just before serving, top with club soda and gently stir.
- 5 Garnish with lime slices, mango chunks, and fresh passionfruit halves.



HOST'S TIP

For an extra pop of flavor, float a few passionfruit seeds on top and serve in a hollowed-out pineapple for a show-stopping presentation!



PERFECT FOR



Beach Days



Pool Parties



Tropical Celebrations



Summer Cookouts



Evening Gatherings



Casual Entertaining

PAIR WITH



Grilled Shrimp Skewers



Spicy Tacos



Jerk Chicken Wings



Tropical Fruit Salad



Sip. Relax. Enjoy the Summer.





BLUEBERRY LEMON *Collins*



Bright, bubbly, and beautifully balanced. The perfect combination of sweet blueberries, tangy lemon, and crisp gin—topped with soda for a refreshing summer classic.

Ingredients

- 2 oz gin
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz simple syrup
- $\frac{1}{2}$ oz blueberry syrup (or muddle fresh blueberries)
- Club soda, to top
- Ice
- Fresh blueberries (for garnish)
- Lemon wheel
- Fresh thyme sprig (optional)



Instructions

- 1 In a shaker, add gin, lemon juice, simple syrup, and blueberry syrup.
- 2 Fill with ice and shake well for 15–20 seconds.
- 3 Strain into a tall Collins glass filled with fresh ice.
- 4 Top with club soda and gently stir to combine.
- 5 Garnish with blueberries, a lemon wheel, and a sprig of thyme if desired.



Host's Tip

For a deeper blueberry flavor, muddle 6–8 fresh blueberries in the shaker before adding the other ingredients.



Perfect For



Brunch



Baby Showers



Garden Parties



Pool Days



Afternoon
Relaxing



Date Nights





LAVENDER LEMON *Gin Fizz*



Floral, bright, and beautifully refreshing!
This elegant gin fizz blends fragrant
lavender, zesty lemon, and crisp bubbles
for a light and uplifting summer sip.

Ingredients

- 2 oz gin
- $\frac{3}{4}$ oz fresh lemon juice
- $\frac{1}{2}$ oz lavender simple syrup*
- $\frac{1}{2}$ oz simple syrup (optional)
- Club soda, to top
- Ice
- Lemon wheel, for garnish
- Lavender sprig, for garnish



**Lavender Simple Syrup:*

Combine 1 cup water, 1 cup sugar, and
2 tbsp dried culinary lavender in a small
saucepan. Simmer 5 minutes, remove
from heat, steep 20 minutes, strain, and cool.

Instructions

- 1 In a shaker, add gin, lemon juice,
lavender simple syrup, and simple syrup.
- 2 Fill with ice and shake well
for 15–20 seconds.
- 3 Strain into a tall Collins glass
filled with fresh ice.
- 4 Top with club soda.
- 5 Gently stir to combine.
- 6 Garnish with a lemon wheel
and a sprig of lavender.



Host's Tip

Make a pitcher ahead (without club soda)
and refrigerate. Just before serving, pour
over ice and top with bubbles for a
fresh, fizzy finish. 💜



Perfect For



Brunches



Garden Parties



Bridal Showers



Poolside Relaxing



Evening
Gatherings



Date Nights

STRAWBERRY BALSAMIC *Bellini*

SWEET • BRIGHT • SOPHISTICATED

Sweet strawberries, a touch of balsamic, and sparkling wine come together for an elegant Bellini that's perfect for brunch, celebrations, and sunny summer mornings.

INGREDIENTS

- 4 fresh strawberries, hulled and sliced
- ½ oz balsamic glaze (high-quality)
- ½ oz simple syrup
- ½ oz fresh lemon juice
- Prosecco or sparkling wine, chilled
- Fresh strawberry slice, for garnish
- Fresh basil leaf (optional)



INSTRUCTIONS

- 1 In a shaker, muddle the sliced strawberries with balsamic glaze, simple syrup, and lemon juice.
- 2 Add ice and shake well for 15–20 seconds.
- 3 Strain into a chilled champagne flute.
- 4 Top with chilled Prosecco.
- 5 Garnish with a fresh strawberry slice and basil leaf, if desired.



PERFECT FOR



Brunches



Bridal Showers



Celebrations



Garden Parties



Sunny Mornings



Date Mornings



Host's Tip

Use a high-quality balsamic glaze for the best flavor. A little goes a long creating a bright beauftuğ depth! ♥

MAKE IT YOURS

- Add a splash of elderflower liqueur for a floral twist.
- Swap Prosecco for Champagne for extra sparkle.
- Muddle in fresh basil for a garden-inspired version.
- Drizzle a tiny drop of balsamic on top for wow factor. ♥

PEACH BOURBON LEMONADE

Smooth, Sweet & Refreshing

Juicy peaches, smooth bourbon, and bright lemonade come together for the ultimate summer sipper. Perfect for backyard gatherings, porch dinners, and sunny afternoons.

INGREDIENTS

- 2 oz bourbon
- 1 oz peach nectar (or peach juice)
- ¾ oz fresh lemon juice
- ¾ oz simple syrup
- 3 oz lemonade (chilled)
- Ice
- Peach slice and lemon wheel, for garnish
- Fresh mint sprig (optional)



INSTRUCTIONS

- 1 In a shaker, combine bourbon, peach nectar, lemon juice, and simple syrup.
- 2 Add ice and shake well for 15–20 seconds until chilled.
- 3 Strain into a tall glass filled with fresh ice.
- 4 Top with lemonade and gently stir to combine.
- 5 Garnish with a peach slice, lemon wheel, and mint sprig if desired.



Host's Tip

Chill your glass before serving and use ripe, juicy peaches for the best flavor. For a stronger peach flavor, add a splash of peach bourbon! ♥



PERFECT FOR



Backyard BBQs



Porch Relaxing



Summer Parties



Poolside Days



Dinner Gatherings



Date Nights

PAIR WITH



BBQ Sliders



Creamy
Coleslaw



Grilled
Chicken



Charcuterie
Board



Peach Pie

♥ Sip. Relax. Enjoy the Simple Things. ♥

CLASSIC DRY MARTINI

CLEAN • CRISP • TIMELESS

The ultimate in simplicity and sophistication.

A perfectly chilled classic that lets
quality ingredients shine.

Shaken or stirred—always elegant.

INGREDIENTS

- 2 ½ oz premium gin (London Dry style)
- ½ oz dry vermouth
- 2 dashes orange bitters (optional)
- Ice
- Lemon twist or olives for garnish



TIP

For the best martini, use high-quality gin and fresh vermouth. Chill your glass for a perfect, crisp finish.

INSTRUCTIONS

- 1 Chill a martini glass by filling it with ice and water. Set aside.
- 2 In a mixing glass or shaker, add gin, vermouth, and orange bitters (if using).
- 3 Fill with ice. Stir gently for 30 seconds or shake well for 15 seconds.
- 4 Discard the ice from the chilled glass. Strain the martini into the glass.
- 5 Garnish with a lemon twist or 3 olives on a cocktail pick.



PERFECT FOR



Elegant
Evenings



Dinner
Parties



Special
Occasions



Late Night
Sips

PAIR WITH



Nuts



Soft Cheeses



Smoked
Salmon



Olive
Tapenade



Host's Tip

A Martini is all about balance. Adjust the vermouth to your taste—less for drier, more for a smoother finish. Either way, keep it cold! ♥



Blackberry Sage Mule



1 SERVING



5 MINUTES

INGREDIENTS

- 2 oz vodka
- ½ oz lime juice
- ½ oz simple syrup
- 4–5 blackberries
- 4 oz ginger beer
- Ice

DIRECTIONS

Muddle blackberries and sage in a copper mug. Add vodka, lime juice, and simple syrup. Fill with ice and top with ginger beer. Stir gently.

GARNISH:

Blackberries & sage leaf



HOST'S TIP

Clap the sage leaf between your hands before garnishing to release its aroma.



MOCKTAILS

Refreshingly Yours

Delicious doesn't need alcohol to be extraordinary. Our mocktails are bursting with fresh fruit, herbs, and flavorful ingredients that make every sip just as exciting, refreshing, and memorable.

Perfect for everyone at the table, these alcohol-free creations are made to be savored, shared, and celebrated.

VIBRANT FLAVORS. NATURAL INGREDIENTS.
PERFECT FOR EVERYONE.

WHAT YOU'LL FIND



Creative alcohol-free drinks



Fruit-forward & herb-inspired recipes



Fun drinks for all ages



Entertaining ideas everyone will love

PART TWO



Great taste. Good vibes. No alcohol required.



Cucumber Mint Cooler

INGREDIENTS

- ½ cucumber, sliced
- 10 mint leaves
- 1 oz lime juice
- 1 tsp honey
- 1 cup sparkling water
- Ice

DIRECTIONS

Muddle cucumber and mint in a glass. Add lime juice and honey, fill with ice, then top with sparkling water. Stir gently.

GARNISH: Cucumber ribbon
& mint sprig



HOST'S TIP: Use a vegetable peeler to create thin cucumber ribbons for a beautiful presentation.

Pineapple Cucumber Cooler

LIGHT • TROPICAL • REFRESHING



Prep Time
5 mins



Servings
1

INGREDIENTS

- ½ cup pineapple juice
- ½ cup cucumber, peeled and chopped
- 1 tbsp fresh lime juice
- 1 tsp honey syrup (or agave)
- ½ cup sparkling water
- Ice



HOST'S TIP

For an extra-cold drink that won't get watered down, freeze pineapple chunks and use them as ice cubes!

DIRECTIONS

In a shaker or pitcher, combine pineapple juice, cucumber, lime juice, and honey syrup. Stir well to combine. Fill a glass with ice and strain mixture into the glass. Top with sparkling water and stir gently. Garnish and serve immediately.

GARNISH

Pineapple wedge, cucumber ribbon & fresh mint sprig



MOCKTAIL MOMENT

This cooler is the perfect balance of sweet and refreshing—ideal for hot summer days and relaxed poolside lounging.



Watermelon Lime Refresher

Crisp • Juicy • Hydrating



Prep Time
5 mins



Servings
1

INGREDIENTS

- 1 cup watermelon juice (fresh or cold-pressed)
- ½ oz fresh lime juice
- ½ oz simple syrup (or to taste)
- ½ cup sparkling water
- Ice

DIRECTIONS

In a tall glass filled with ice, combine watermelon juice, lime juice, and simple syrup. Stir gently to mix. Top with sparkling water and give it a light stir.

Garnish and serve immediately.

GARNISH

Watermelon triangle
& lime wheel
with a mint sprig



HOST'S TIP

Use seedless watermelon for the smoothest juice. Chill your glass ahead of time for an extra refreshing experience.

Peach Iced Tea Cooler

MOCKTAIL

REFRESHING • FRUITY • PERFECT FOR SUMMER



Prep Time
10 mins



Servings
1

INGREDIENTS

- 1 cup freshly brewed black tea, chilled
- ½ cup peach nectar
- 1 oz fresh lemon juice
- ½ oz honey syrup (or simple syrup)
- Ice
- Sparkling water (optional, for a lighter finish)

DIRECTIONS

Fill a tall glass with ice. Pour in the chilled black tea, peach nectar, fresh lemon juice, and honey syrup. Stir until well combined. For a little sparkle, top with a splash of sparkling water. Stir gently and serve immediately.

GARNISH

Fresh peach slices, lemon wheel, and mint sprig



HOST'S TIP

For the freshest flavor, brew the tea a few hours ahead and chill it completely. Fresh peach slices frozen overnight make beautiful edible "ice cubes" that keep the drink cold without watering it down.



Caramel Cold Brew Cooler



Smooth cold brew, buttery caramel, and a touch of vanilla come together in this refreshing coffee-inspired mocktail that's perfect for warm afternoons and sunset conversations.



PREP TIME
5 MINUTES



SERVES
1

INGREDIENTS



- 4 oz cold brew coffee
- 2 tbs caramel syrup
- 1/2 tsp vanilla syrup
- 2 tbs half & half or milk
- Ice
- Caramel drizzle (for glass)
- Whipped cream (optional)
- Caramel sauce (for garnish)
- Coffee beans (for garnish)

INSTRUCTIONS



1. Drizzle caramel sauce inside a glass.
2. Fill the glass with ice.
3. In a shaker, combine cold brew, caramel syrup, vanilla syrup, and half & half.
4. Shake well until chilled.
5. Pour over ice.
6. Top with whipped cream, a drizzle of caramel sauce, and coffee beans.
7. Serve and enjoy!

HOST'S TIP



For an extra indulgent touch, use sweet cream instead of milk and add a splash of caramel or vanilla liqueur for a richer flavor.



PERFECT FOR



Afternoons
by the Pool



Brunch
with Friends



Special
Occasions



Coffee
Lovers





Earl Grey Vanilla Spritzer

LIGHT, FLORAL & REFRESHING
WITH EARL GREY & VANILLA



PREP TIME
5 MINUTES



SERVES
1

INGREDIENTS

- 3 oz brewed Earl Grey tea, chilled
- 1 oz vanilla syrup
- 1/2 oz fresh lemon juice
- 3 oz sparkling water or club soda
- Ice
- Lemon wheel (for garnish)
- Edible flower (optional)
- Fresh mint sprig (optional)

INSTRUCTIONS

- 1 Brew Earl Grey tea and let it cool completely. Chill in the refrigerator.
- 2 Fill a glass with ice.
- 3 Add the Earl Grey tea, vanilla syrup, and lemon juice. Stir gently to combine.
- 4 Top with sparkling water or club soda.
- 5 Garnish with a lemon wheel, an edible flower, and a mint sprig if desired.
- 6 **Stir lightly and enjoy!**

NOTES

For extra flavor, use vanilla bean simple syrup or add a splash of honey for a natural sweetness.



CHEF'S TIP

Clap the mint sprig between your hands before adding it to release its aromatic oils and enhance the drink's fragrance.



PERFECT FOR



Afternoons
by the Pool



Brunch
with Friends



Special
Occasions



Elegant
Gatherings



Peach Ginger Fizz Mocktail



SWEET • FRUITY • REFRESHING



Prep Time
10 mins



Servings
1

INGREDIENTS

- ½ cup peach nectar (or peach juice)
- 1 tbsp fresh lemon juice
- 1 tsp honey syrup (or simple syrup)
- 2–3 thin slices fresh ginger
- ½ cup sparkling water
- Ice
- Peach slices and mint sprig for garnish

DIRECTIONS

- 1 In a shaker or large glass, combine peach nectar, lemon juice, honey syrup, and ginger slices.
- 2 Gently muddle the ginger to release its flavor.
- 3 Fill a glass with ice.
- 4 Strain the mixture over ice.
- 5 Top with sparkling water and stir gently. Garnish and serve immediately.

GARNISH

Peach slices and a fresh mint sprig.



MOCKTAIL MOMENT

Sweet peaches, zesty ginger, and bubbly sparkling water create the perfect summer refresher.



HOST'S TIP

Ginger adds a gentle spice and helps balance the sweetness of peach. Adjust the amount of ginger to your taste!



MANGO COCONUT COOLER MOCKTAIL

TROPICAL • CREAMY • REFRESHING



Prep Time
10 mins



Servings
1

INGREDIENTS

- ½ cup mango puree (or ½ cup diced ripe mango blended until smooth)
- ¼ cup coconut milk (or coconut water for a lighter option)
- 1 tbsp fresh lime juice
- 1 tsp honey syrup (or simple syrup)
- ½ cup sparkling water (or club soda)
- Ice
- Lime wheel, mango slice, and mint sprig for garnish

DIRECTIONS

- 1 In a shaker or large glass, combine mango puree, coconut milk, lime juice, and honey syrup.
- 2 Stir or shake until well combined.
- 3 Fill a tall glass with ice and pour the mixture over the ice.
- 4 Top with sparkling water and gently stir.
- 5 Garnish and serve immediately.

GARNISH

Mango slice, lime wheel, and fresh mint sprig.



MOCKTAIL MOMENT

Tropical, creamy, and refreshing—like a vacation in a glass!



HOST'S TIP

For an extra creamy tropical twist, use full-fat coconut milk. For a lighter, super refreshing version, swap in coconut water!

HEARTHSIDE DELIGHTS
Summer Mocktails Collection



Orange Creamsicle Mocktail



CREAMY • CITRUSY • DELICIOUSLY REFRESHING



Prep Time
10 mins



Servings
1

INGREDIENTS

- $\frac{3}{4}$ cup orange juice (freshly squeezed preferred)
- $\frac{1}{4}$ cup orange nectar
- $\frac{1}{4}$ cup coconut milk (or coconut cream for extra richness)
- 1 tbsp vanilla syrup (or simple syrup)
- $\frac{1}{2}$ tsp orange zest (optional)
- $\frac{1}{2}$ cup ice
- Splash of club soda (optional, for a little fizz)

DIRECTIONS

- 1 In a shaker or blender, combine orange juice, orange nectar, coconut milk, vanilla syrup, and orange zest.
- 2 Shake or blend until smooth and well combined.
- 3 Fill a tall glass with ice.
- 4 Pour the mixture over the ice.
- 5 Top with a splash of club soda if desired for a light, bubbly finish.

Stir gently and enjoy!

GARNISH

Orange slice and fresh mint sprig.



HOST'S TIP

For a fun frozen version, blend all ingredients with ice until slushy. It's the perfect poolside treat!

MOCKTAIL MOMENT

Creamy, citrusy, and sweet—this nostalgic treat is like summer in a glass!

HEARTHSIDE DELIGHTS

Summer Mocktails Collection

Sparkling Grapefruit Rosemary Mocktail

CITRUSY • HERBAL • REFRESHING



Prep Time
5 mins



Servings
1

INGREDIENTS

- $\frac{3}{4}$ cup pink grapefruit juice
- $\frac{1}{4}$ cup fresh lemon juice
- 1 tbsp rosemary simple syrup
- $\frac{1}{2}$ cup sparkling water
- Ice
- Fresh rosemary sprig
- Grapefruit slice for garnish

DIRECTIONS

In a glass filled with ice, combine grapefruit juice, lemon juice, and rosemary simple syrup. Stir to combine.

Top with sparkling water and give it a light stir.

Garnish with a grapefruit slice and a fresh rosemary sprig. Serve immediately.

GARNISH

Grapefruit slice and
fresh rosemary sprig



HOST'S TIP

Rosemary adds an amazing aroma to this mocktail. Gently clap the sprig between your hands before adding it to release its natural oils.

MOCKTAIL MOMENT

Bright, bubbly, and beautifully balanced—the perfect drink for warm afternoons and sunset gatherings.



Passionfruit *Aqua Fresca* MOCKTAIL



TROPICAL • TANGY • REFRESHING



PREP TIME
10 mins



SERVINGS
4

INGREDIENTS

- 1 cup passionfruit pulp (about 6–8 passionfruit)
- 4 cups cold water
- ½ cup fresh lime juice
- ¼ cup fresh orange juice
- 2–3 tbsp agave syrup or simple syrup (adjust to taste)
- Ice
- Lime slices and fresh mint for garnish

GARNISH

Lime wheel, fresh mint sprig, and a few passionfruit seeds (optional).



DIRECTIONS

- 1 In a blender, combine passionfruit pulp, lime juice, orange juice, and agave syrup. Blend for 10–15 seconds to combine.
- 2 Strain the mixture through a fine mesh sieve into a large pitcher to remove the seeds (optional: leave some seeds for texture!).
- 3 Add cold water and stir well. Taste and adjust sweetness if needed.
- 4 Fill glasses with ice.
- 5 Pour the passionfruit aqua fresca over ice and stir gently.
- 6 Garnish with lime slices and a fresh mint sprig. Serve immediately.



MOCKTAIL MOMENT

Tropical, vibrant, and naturally refreshing—this aqua fresca is summer in a glass!



HOST'S TIP

Make a big batch ahead of time and keep it chilled. It's even more refreshing the next day! Add sparkling water for a bubbly twist.



Cherry Lime Rickey *Mocktail*

BRIGHT • BUBBLY • REFRESHING



Prep Time
5 minutes



Servings
1

INGREDIENTS

- ¼ cup fresh lime juice (about 2 limes)
- 1–2 tbsp cherry syrup (or cherry juice)
- 1 tbsp simple syrup (adjust to taste)
- Ice
- Sparkling water (or club soda)
- Lime slices
- Fresh cherries

DIRECTIONS

- 1 In a tall glass, combine fresh lime juice, cherry syrup, and simple syrup. Stir well.
- 2 Fill the glass with ice.
- 3 Top with sparkling water or club soda.
- 4 Stir gently to combine.
- 5 Garnish and serve immediately.

GARNISH

Lime wheel, fresh cherries, and a sprig of mint.



HOST'S TIP

For extra cherry flavor, muddle a few cherries in the glass before adding the other ingredients. Use a high-quality sparkling water for the best bubbly finish!

MOCKTAIL MOMENT

A nostalgic classic with a modern, refreshing twist—light, bubbly, and perfect for any summer day!

KIWI LIME SPARKLER

Mocktail

FRESH • ZESTY • INVIGORATING



Prep Time
10 mins



Servings
1

INGREDIENTS

- ½ cup fresh kiwi, peeled and chopped
- 1 oz fresh lime juice
- 1 tbsp simple syrup (or honey syrup)
- ½ cup sparkling water (or club soda)
- Ice
- Lime slice and kiwi slice for garnish
- Fresh mint sprig for garnish

DIRECTIONS

- 1 In a shaker or blender, muddle the kiwi until smooth.
- 2 Add lime juice and simple syrup. Stir or shake well to combine.
- 3 Fill a tall glass with ice.
- 4 Pour the kiwi-lime mixture over the ice.
- 5 Top with sparkling water and stir gently.
- 6 Garnish with a lime slice, kiwi slice, and fresh mint sprig. Serve immediately.

MOCKTAIL MOMENT

Crisp, vibrant, and bubbly—this kiwi lime sparkler is the ultimate thirst-quencher for sunny days!

GARNISH

Lime wheel, kiwi slice, and fresh mint sprig.



HOST'S TIP

For an extra burst of flavor, freeze kiwi slices in your ice cubes. They keep your drink cold while adding a beautiful, fruity touch!



VANILLA ICED LATTE

Mocktail



A creamy, smooth, and lightly sweet mocktail with rich coffee flavor and a hint of vanilla. Perfect for warm days and coffee lovers!



PREP TIME
5 minutes



SERVINGS
1



DAIRY-FREE
OPTIONAL



INGREDIENTS —

- ½ cup cold brewed coffee (or strong brewed coffee, cooled)
- ½ cup milk of choice (dairy or non-dairy)
- 1 tbsp vanilla syrup (or to taste)
- 1 tsp simple syrup (or to taste)
- ½ tsp vanilla extract (optional for extra flavor)
- Ice
- Splash of oat milk or cream (optional for extra creaminess)

DIRECTIONS —

- 1 In a tall glass, add vanilla syrup, simple syrup, and vanilla extract.
- 2 Pour in the cold brewed coffee and stir to combine.
- 3 Add ice, then pour in the milk of choice.
- 4 Stir gently until well combined.
- 5 Top with a splash of oat milk or cream, if desired.
- 6 Garnish with a vanilla bean, a sprinkle of cinnamon, or a few coffee beans.

Serve and enjoy!



HOST'S TIP —

Use high-quality coffee and chill it well for the smoothest, most refreshing iced latte mocktail. Make a big batch of vanilla syrup for easy summer sipping!

GARNISH —

Vanilla bean, cinnamon sprinkle, or a few coffee beans.



CHOCOLATE MINT COOLER

Mocktail

COOL • CREAMY • REFRESHING

A silky blend of chocolate and mint with a hint of vanilla, finished with a splash of sparkle. The perfect treat for chocolate lovers!



PREP TIME
5 mins



SERVINGS
1



DAIRY-FREE
OPTIONAL

INGREDIENTS

- 1 cup milk of choice (dairy or non-dairy)
- 2 tbsp chocolate syrup (or to taste)
- 1 tbsp mint syrup (or to taste)
- ½ tsp vanilla extract (optional)
- Ice
- Sparkling water (or club soda)
- Fresh mint leaves for garnish
- Chocolate shavings for garnish (optional)

DIRECTIONS

- 1 In a tall glass, add chocolate syrup, mint syrup, and vanilla extract.
- 2 Pour in the milk of choice and stir well until the chocolate and mint are fully combined.
- 3 Add ice and stir again.
- 4 Top with sparkling water and stir gently.
- 5 Garnish with fresh mint leaves and chocolate shavings.

Serve and enjoy!

Mocktail Moment

Creamy, cool, and chocolatey with a refreshing minty finish—like a summer dessert



GARNISH IDEAS

Mint sprig
Chocolate curls
Cocoa powder dusting



HOST'S TIP

For a frozen version, blend all ingredients (except sparkling water and garnishes) with ice until creamy. Top with sparkling





THE ART OF SUMMER *Entertaining*



Summer is made for gathering.
Good drinks, delicious food, and great company
turn simple moments into lasting memories.
This section is your guide to effortless entertaining,
beautiful presentations, and creating experiences
your guests will never forget.





SUMMER PARTY MENUS

Complete Menus for Every Occasion



Planning a party is easier when you have a complete menu that flows beautifully from the first sip to the last bite. These curated menus make entertaining effortless and unforgettable.



HOST'S TIP

Choose a menu that fits your occasion, your guests, and the amount of time you want to spend preparing. Keep it simple, seasonal, and most importantly—delicious!



TIP

Offer at least one alcohol-free option at every gathering so everyone feels included.





BACKYARD BBQ

- Cocktail:** Peach Basil Smash
- Mocktail:** Watermelon Mint Cooler
- Appetizer:** BBQ Chicken Sliders
- Main Course:** Grilled BBQ Ribs
- Side Dish:** Corn on the Cob
- Dessert:** Peach Cobbler
- Playlist:** Classic Rock Favorites
- Color Palette:** Terracotta, Sage, Cream



POOL PARTY

- Cocktail:** Pineapple Coconut Rum Cooler
- Mocktail:** Mango Lime Fizz
- Appetizer:** Fruit Kabobs
- Main Course:** Chicken Tenders
- Side Dish:** Pasta Salad
- Dessert:** Ice Cream Sandwiches
- Playlist:** Tropical Hits
- Color Palette:** Aqua, Coral, Yellow



TROPICAL LUAU

- Cocktail:** Passionfruit Tequila Sunset
- Mocktail:** Mango Chili Punch
- Appetizer:** Grilled Shrimp Skewers
- Main Course:** Fish Tacos
- Side Dish:** Coconut Rice
- Dessert:** Key Lime Pie
- Playlist:** Island Reggae
- Color Palette:** Tropical Green, Bright Pink, Sunshine Yellow



GARDEN BRUNCH

- Cocktail:** Strawberry Balsamic Bellini
- Mocktail:** Peach Basil Iced Tea
- Appetizer:** Mini Quiches
- Main Course:** Chicken Salad Croissants
- Side Dish:** Fresh Fruit Salad
- Dessert:** Lemon Bars
- Playlist:** Soft Acoustic
- Color Palette:** Blush Pink, Sage, Lavender



PATIO HAPPY HOUR

- Cocktail:** Fig & Prosecco Royale
- Mocktail:** Lavender Honey Spritz
- Appetizer:** Charcuterie Board
- Main Course:** Grilled Salmon
- Side Dish:** Marinated Olives
- Dessert:** Chocolate-Covered Strawberries
- Playlist:** Sunset Jazz
- Color Palette:** Warm Neutrals, Gold, Olive



SUNSET DINNER

- Cocktail:** Blueberry Lavender Lemonade
- Mocktail:** Honeydew Cucumber Cooler
- Appetizer:** Bruschetta
- Main Course:** Grilled Chicken with Herb Butter
- Side Dish:** Roasted Vegetables
- Dessert:** Mini Cheesecakes
- Playlist:** Evening Chill
- Color Palette:** Purple, Orange, Soft Blue



Build Your Own SANGRIA BAR

POUR • MIX • SIP • ENJOY

A sangria bar is a fun and interactive way to let guests create their perfect drink. Provide a selection of wines, fruits, mixers, and garnishes—then let everyone craft a sangria that's uniquely their own.



HOW IT WORKS

- 1 Choose your wine.
- 2 Add fresh fruit.
- 3 Add your favorite mixer.
- 4 Stir and chill.
- 5 Add garnishes.
- 6 Pour over ice and enjoy!

SANGRIA IDEAS

RED SANGRIA

Red wine, mixed berries, orange, lemon, lime, orange juice, brandy

WHITE SANGRIA

White wine, green apple, pineapple, grapes, lemon, lime, elderflower syrup

ROSÉ SANGRIA

Rosé wine, strawberries, grapefruit, orange, lemonade, mint



SANGRIA BAR CHECKLIST

- ☐ Red wine
- ☐ White wine
- ☐ Rosé wine
- ☐ Brandy or liqueur
- ☐ Orange juice
- ☐ Lemonade
- ☐ Club soda or sparkling water
- ☐ Simple syrup or sweetener
- ☐ Fresh fruit variety
- ☐ Fresh herbs
- ☐ Ice
- ☐ Pitchers or beverage dispensers
- ☐ Cups or wine glasses
- ☐ Spoons or stirrers
- ☐ Labels or small signs
- ☐ Napkins



WINES

Great choices for sangria

- Red Wine (Merlot, Tempranillo, Garnacha)
- White Wine (Pinot Grigio, Sauvignon Blanc, Chardonnay)
- Rosé Wine (Dry or semi-sweet)

Tip: Choose a wine you enjoy drinking on its own.



FRUITS

Offer a colorful variety

- Oranges
- Lemons
- Limes
- Strawberries
- Blueberries
- Raspberries
- Green Apples
- Pineapple
- Grapes
- Watermelon
- Peaches
- Grapefruit

Tip: Slice fruits into bite-sized pieces.



MIXERS

Add flavor and balance

- Orange Juice
- Lemonade
- Pineapple Juice
- Apple Juice
- Club Soda
- Sparkling Water
- Ginger Ale
- Tonic Water
- Coconut Water
- Simple Syrup
- Elderflower Syrup
- Triple Sec or Brandy

Tip: Start with less mixer—you can always add more!



GARNISHES

Elevate every glass

- Mint Sprigs
- Basil Leaves
- Rosemary Sprigs
- Citrus Wheels
- Citrus Twists
- Fresh Berries
- Edible Flowers
- Cinnamon Sticks
- Star Anise

Tip: Fresh herbs add aroma, beauty, and incredible flavor.



HOST'S TIP

Prepare the fruit and mixers ahead of time. Combine wine, fruit, and a little mixer before guests arrive, then let everyone personalize their sangria to taste!



The best sangria is the one made with great ingredients, good company, and a little creativity.



FROZEN DRINK GUIDE

Cool, Refreshing & Always a Crowd Favorite

Frozen drinks are the ultimate way to beat the heat and bring a little fun to every gathering. With just a few simple tips and the right ingredients, you can create smooth, flavorful, and perfectly balanced frozen cocktails and mocktails every time.



ESSENTIAL EQUIPMENT



- High-speed blender
- Ice scoop
- Measuring jigger
- Citrus juicer
- Spatula
- Freezer-safe containers
- Fun serving glasses

A good blender is the secret to the perfect frozen texture!

KEYS TO A PERFECT FROZEN DRINK



1. USE THE RIGHT ICE

Use fresh, solid ice. Nugget or crushed ice can make drinks too soft.

TIP: Let ice sit for a minute or two before blending for a smoother consistency.



2. BALANCE FLAVORS

Balance sweet, tart, and citrus for the best flavor. Taste and adjust before serving.

TIP: Add citrus last for the brightest, freshest taste.



3. DON'T OVER-BLEND

Blend just until smooth. Over-blending can melt the ice and make drinks runny.

TIP: Stop and scrape down the sides as needed.



4. USE QUALITY INGREDIENTS

Great ingredients make a big difference—especially the spirits, juices, and fruit.

TIP: 100% juice and fresh fruit always taste best.



5. SERVE IMMEDIATELY

Frozen drinks are best enjoyed right away while they're icy, smooth, and refreshing.

TIP: Keep glasses in the freezer until ready to use.

BUILD YOUR PERFECT FROZEN DRINK FORMULA



ICE
2–3 cups

+



FRUIT
1–2 cups

+



CITRUS
1–2 oz juice

+



SPIRIT OR BASE
1½ – 2 oz

+



SWEETENER
½ – 1 oz

+



OPTIONAL ADD-INS
Herbs, syrups, liqueurs, spices

BLEND. POUR. GARNISH. ENJOY!

It's that easy!



POPULAR FROZEN FAVORITES



FROZEN MARGARITA

Tequila, lime, triple sec, salted rim



STRAWBERRY DAIQUIRI

White rum, strawberries, lime



PIÑA COLADA

Rum, pineapple, coconut cream



MANGO TANGO

Rum, mango, lime



FROZEN LEMONADE

Vodka or lemonade, lemon, simple syrup



BERRY COOLER

Vodka, mixed berries, lemon

GREAT ADD-INS



Coconut Cream



Mint Leaves



Fresh Ginger



Honey or Agave



Coconut Water



Flavored Syrups



Spices (Cinnamon, Nutmeg, Chili)

FROZEN DRINK CHECKLIST

- ☐ High-speed blender
- ☐ Plenty of ice
- ☐ Fresh fruit
- ☐ Citrus
- ☐ Spirit or base
- ☐ Sweetener
- ☐ Garnishes
- ☐ Frozen glasses
- ☐ Fun straws
- ☐ Sunshine & good company!



HOST'S TIP

Pre-chop and freeze fruit for even faster blends. Freeze cubes of juice, coconut water, or coffee to use instead of ice for extra flavor!



Frozen drinks are more than a treat—they're little moments of sunshine in a glass.



Creative ICE CUBES

BEAUTIFUL • FLAVORFUL • REFRESHING

Creative ice cubes are an easy way to elevate every drink. They look stunning, add subtle flavor, and keep your cocktails and mocktails perfectly chilled without diluting them too quickly.

Simple to make. Beautiful to serve. Everyone will notice!



TIPS FOR PERFECT ICE CUBES

- Use filtered or bottled water for crystal-clear ice.
- Fill trays most of the way—this helps cubes freeze more evenly.
- Freeze on a flat surface.
- Use silicone trays for easy removal.
- Store cubes in freezer bags to prevent freezer odors.
- Make ice cubes at least 24 hours in advance.

DELICIOUS ICE CUBE IDEAS

CITRUS



Lemon, lime, or orange slices. Perfect for water, iced tea, spritzers, and gin.



BERRY BLAST



Blueberries, raspberries, or sliced strawberries. Great for lemonade, vodka, and bubbly.



HERB INFUSION



Mint, rosemary, or thyme. Adds a refreshing aroma to any cocktail.



TROPICAL ESCAPE



Pineapple chunks or coconut pieces. Ideal for rum, mocktails, and coolers.



CUCUMBER COOL



Cucumber slices create a light, crisp flavor for gin, vodka, and soda.



WATERMELON



Small cubes or melon balls. Perfect for summer coolers and punches.



FLOWER POWER



Edible flowers like pansies or lavender. Beautiful for sparkling drinks and tea.



PEACHY KEEN



Diced peaches or thin slices. Pairs beautifully with bourbon, prosecco, and tea.



GINGER ZEST



Fresh ginger slices or grated ginger. Great for mules, tequila, and tea.



LIME & MINT



Lime slices and mint leaves. A classic combo for mojitos, soda, and coolers.



HOW TO MAKE FLAVORED ICE CUBES

- Choose your ingredients.
- Place them in an ice cube tray.
- Fill with water, juice, or coconut water.
- Freeze until solid (at least 4 hours).
- Remove and store in a freezer bag.



LIQUIDS TO USE



Water

The most versatile option.



Citrus Juice

Adds bright flavor.



Coconut Water

Subtle sweetness and hydration.



Herbal Tea

Adds gentle flavor and color.



Fruit Juice

Perfect for fruit-forward cubes.



HOST'S TIP

Make a variety of ice cubes to match the drinks you're serving. They add beauty, flavor, and a memorable touch your guests will love!



PERFECT PAIRINGS



Citrus + Gin or Vodka



Berries + Prosecco or Lemonade



Herbs + Rum or Sparkling Water



Tropical + Rum or Pineapple Juice



Ginger + Whiskey or Mule Cocktails



Cucumber + Gin or Soda Water

Small details create unforgettable moments—creative ice cubes are a simple way to make every drink feel extraordinary.

Build a GARNISH BOARD

BEAUTIFUL • FRESH • FLAVORFUL

A garnish board is both a centerpiece and a creative experience that lets guests customize their drinks. With the right mix of colors, textures, and aromas, every cocktail and mocktail becomes as beautiful as it is delicious.



HOW TO BUILD IT

- 1 Choose a large board, tray, or platter.
- 2 Add small bowls for easy access to each garnish.
- 3 Arrange ingredients by color and type.
- 4 Include a variety of fruits, herbs, rims, and extras.
- 5 Add cocktail picks, tongs, and a small knife.
- 6 Encourage guests to get creative and enjoy!

GARNISH BAR ESSENTIALS

- ✦ Citrus wheels & wedges
- ✦ Fresh berries
- ✦ Tropical fruits
- ✦ Fresh herbs
- ✦ Edible flowers
- ✦ Cocktail cherries
- ✦ Flavored sugars
- ✦ Sea salt & specialty salts
- ✦ Cocktail picks & skewers
- ✦ Tongs or mini tongs
- ✦ Small knife
- ✦ Napkins

GARNISH IDEAS



CITRUS

Lemon wheels
Lime wedges
Orange wheels
Grapefruit slices
Citrus twists



BERRIES

Strawberries
Blueberries
Raspberries
Blackberries
Cocktail cherries



TROPICAL

Pineapple chunks
Mango slices
Watermelon cubes
Dragon fruit
Kiwi slices



HERBS

Mint sprigs
Basil leaves
Rosemary sprigs
Thyme sprigs
Lavender



RIMS & EXTRAS

Sea salt
Chili-lime salt
Colored sugar
Cinnamon sugar
Edible flowers



PRESENTATION TIPS

- ✦ Use bowls of different shapes and sizes for visual interest.
- ✦ Group items by color for a vibrant and inviting display.
- ✦ Keep everything chilled until your guests are ready to serve.
- ✦ Refill as needed throughout the party.



HOST'S TIP

Prepare your garnish board just before guests arrive and keep it on ice if possible. Fresh, cold ingredients look better and taste amazing!



A garnish board turns every drink into a masterpiece and every guest into a mixologist.





Build a Beautiful MOCKTAIL BAR

Refreshing • Flavorful • Everyone Welcome



MOCKTAIL ESSENTIALS

- Sparkling Water
- Club Soda
- Lemonade
- Iced Tea
- Coconut Water
- Ginger Ale
- Tonic Water
- Fruit Juices



FRESH FRUITS

- Strawberries
- Blueberries
- Raspberries
- Watermelon
- Pineapple
- Orange Slices
- Lime Slices
- Cucumber
- Mango



FRESH HERBS

- Mint
- Basil
- Rosemary
- Thyme
- Lavender



FLAVORED SYRUPS

- Simple Syrup
- Lavender Syrup
- Mint Syrup
- Ginger Syrup
- Honey Syrup



GLASSWARE

- Highball Glasses
- Collins Glasses
- Stemless Wine Glasses
- Mason Jars
- Hurricane Glasses
- Champagne Flutes



GARNISHES & ADD-INS

- Citrus Wheels & Wedges
- Fresh Berries
- Pineapple Chunks
- Watermelon Cubes
- Cucumber Slices
- Mint Sprigs
- Basil Leaves
- Rosemary Sprigs
- Edible Flowers
- Cocktail Cherries
- Flavored Sugars
- Sea Salt & Specialty Salts
- Cocktail Picks & Skewers



HOST'S TIP

Create a beautiful mocktail bar ahead of time and keep everything chilled. Fresh ingredients always taste better and encourage guests to mix, match, and make their own favorite combinations.



GLASSWARE GUIDE

Choose the Right Glass for Every Sip



CONSIDER THE OCCASION

- Light, refreshing drinks shine in tall glasses.
- Aromas are best enjoyed in stemmed glasses.
- Frozen drinks need sturdy, insulated glasses.
- Presentation matters—beautiful glassware makes every drink feel special.



GLASSWARE CHECKLIST

- ☐ Highball Glasses
- ☐ Collins Glasses
- ☐ Rocks Glasses
- ☐ Coupe Glasses
- ☐ Wine Glasses
- ☐ Champagne Flutes
- ☐ Martini Glasses
- ☐ Mason Jars
- ☐ Hurricane Glasses
- ☐ Copper Mugs



HIGHBALL GLASS

BEST FOR

Collins, Lemonades, Iced Teas, Spritzes, Mocktails

Tall and versatile—ideal for drinks with ice and mixers.

COLLINS GLASS



BEST FOR

Collins, Fizzes, Coolers, Sparkling Mocktails

Slightly taller than a highball—perfect for bubbly, refreshing drinks.

ROCKS GLASS



BEST FOR

Old Fashioned, Sours, Whiskey Cocktails, Spirit Forward Drinks

Wide and sturdy—great for drinks served over ice.

COUPE GLASS



BEST FOR

Daiquiris, Margaritas, Sours, Champagne Cocktails

The wide bowl enhances aromas and creates a classic presentation.

WINE GLASS



BEST FOR

Spritzes, Sangria, Wine Cocktails, Large Batch Drinks

Great for aromatic drinks and beautiful for colorful creations.



QUICK TIPS

- Use the right glass to enhance flavor, aroma, and presentation.
- Keep a variety on hand for different drinks and guests.
- Beautiful glassware turns every sip into a celebration.



HOST'S TIP

Always chill your glasses whenever possible. Cold glassware keeps drinks refreshing longer and elevates the entire experience.

MARTINI GLASS



BEST FOR

Martinis, Cosmopolitans, Up Cocktails

The shape keeps drinks cold and highlights their clarity and color.

MASON JAR



BEST FOR

Lemonades, Iced Teas, Mocktails, Casual Gatherings

Fun, relaxed, and perfect for outdoor entertaining.

COPPER MUG



BEST FOR

Moscow Mules, Mint Juleps, Rum Cocktails

Helps keep drinks colder longer and adds a touch of style.

HURRICANE GLASS



BEST FOR

Piña Coladas, Tropical Drinks, Frozen Cocktails

Curved shape enhances presentation and holds larger portions.



The Ultimate SUMMER DRINK BUCKET LIST



Make this your most flavorful summer yet! Try something new, share it with someone you love, and create delicious memories one sip at a time.



☐ Try a new citrus combination



☐ Create a berry-inspired cocktail



☐ Make a tropical drink



☐ Use fresh herbs from your garden



☐ Infuse your own simple syrup



☐ Enjoy a sparkling cocktail



☐ Blend a frozen drink



☐ Garnish with edible flowers



☐ Make a pitcher for a party



☐ Sip a sunset cocktail outdoors



☐ Serve a refreshing mocktail



☐ Try a drink with cherries



☐ Make a drink with pineapple



☐ Experiment with a new herb



☐ Rim a glass with something fun



☐ Create your own signature drink



☐ Use creative ice cubes



☐ Build a fun garnish skewer



☐ Make iced tea with a twist



☐ Share a drink with someone special





About THE AUTHOR



For me, the best recipes have never been just about the ingredients—they're about the people gathered around the table. From backyard barbecues and poolside afternoons to relaxing evenings on the patio, food and drinks have a unique way of bringing family and friends together.



Cocktails Under the Sun was created to inspire effortless summer entertaining with refreshing cocktails, creative mocktails, and simple ideas that transform ordinary moments into lasting memories. Whether you're hosting a celebration or enjoying a quiet evening outdoors, I hope these recipes encourage you to slow down, savor the season, and create traditions that will be remembered for years to come.



Thank you for inviting this cookbook into your home. I hope it becomes part of many unforgettable summers filled with sunshine, laughter, and shared memories.



Favorite Summer Tradition



"Some of life's sweetest memories begin with a beautiful sunset, good friends, and a glass raised in celebration."



A group of friends are gathered around a table outdoors at sunset, toasting with various summer drinks. The drinks include glasses of iced fruit punch with strawberries and lemons, and a copper mug. The table is decorated with flowers and lit candles. The background shows a sunset over a body of water with string lights hanging above.

Cheers to Summer

May your glasses always be full,
your table always surrounded by those you love,
and every gathering become a story worth remembering.

Here's to sunshine, laughter, great food,
refreshing drinks, and unforgettable summers.

*Thank you for joining us.
Until next summer... cheers!*

