

# Holiday Cocktail Party Tips from Mat Snapp of Fox Restaurant Concepts - Nightlife

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FEATURES

### Holiday Cocktail Party Tips from Mat Snapp of Fox Restaurant Concepts

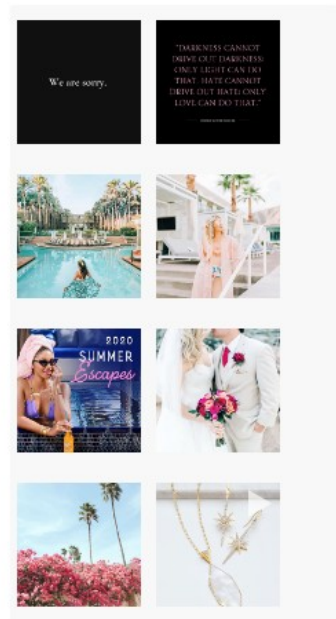
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Hosting a festive holiday party? We got all the details on how to throw the best cocktail party from the pro himself, Mat Snapp, Beverage Director and Mixologist for [Fox Restaurant Concepts](#). See below for Mat's tips to make your party the smoothest—and tastiest—party of the season.

**Stock up on Ice** – You'll want to have a couple of different types of ice on hand, so plan ahead.

- Make ice cubes for individual drinks. If you don't like how your tap water tastes, use bottled water – it can make a huge difference, especially in Arizona.
- You will also need bags of ice to keep your beer, wine and soft drinks chilled

**Set Your Bar up for Success** – Make it easy for party goers to help themselves by providing the proper tools. I always suggest laying out the following:

- Glassware – wine glasses and rocks glasses
- Cocktail shaker
- Bucket of your fresh, homemade ice for cocktails
- Put out all mixers, alcohol and red wines
- Fill a large bowl or bucket with store-bought ice, and use it to chill beer, white wine, and any nonalcoholic beverages

**Batching Cocktails** – Don't spend your party time mixing drinks to order for your guests. Instead, batch up a couple of cocktails ahead of time. When the party guests start arriving, make it easy for them to pour themselves a drink from a punch bowl or a pitcher for easy serving. Need a recipe? The Apple Bourbon Punch is always a hit. We've provided you with the recipe below.

**Trust Your Instincts & Don't Over Do It** – If you want to host a holiday party and drink fun beer and great wine but are feeling the pressure to put out something festive, don't kill yourself to make a peppermint candy cane milk punch or two gallons of spiked egg nog. Have a few fun mixers and a hot beverage on hand – but don't force feed your guests thick liquor!

**Jello Jigglers are the New Jello Shots** – A simple way to add some holiday spirit to your party without the stress, is to make fun and delicious Jello Jigglers in the shapes of Christmas trees or any holiday-themed shape. Skip the jello shots from your angst-y teenage years and go with jigglers instead. Those are fun, jello shots are tacky—but we won't judge you.

**Get Interactive with Dessert** – Make a S'mores station! We like to inject marshmallows with Grand Marnier the night before so they make unbelievable S'mores. TIP: Don't over inject. Use no more than a quarter ounce per mallow.

**Make it Memorable** – make sure there's something for your guests to take home with them. Whether it's an autographed picture of the family dog or a hand painted ornament, make sure your party is memorable even when it has ended!

Looking for punch recipes? Here is one from [North Italia](#)

**Apple Bourbon Punch (pictured)**

- .5 oz. Lemon juice
- .5 oz. Honey syrup
- 1 oz. Chai concentrate
- 1.5 oz. Apple bourbon

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Directions: Add lemon juice, honey syrup, chai and apple bourbon to shaker with ice. Shake vigorously then strain over ice. Garnish with lemon zest and apple slices topped with cinnamon sugar.

\*Per liter of bourbon, add 400 grams diced, Fuji apples and four slivered vanilla beans. Let soak for 48 hours, stirring once a day and then strain. When straining, let the fruit drip dry to extract all of the bourbon.

TAGS : APPLE BOURBON PUNCH, COCKTAILS, FEATURED, FOX RESTAURANTS, HOLIDAY COCKTAIL PARTY, MAT SNAPP, NORTH ITALIA, PARTY

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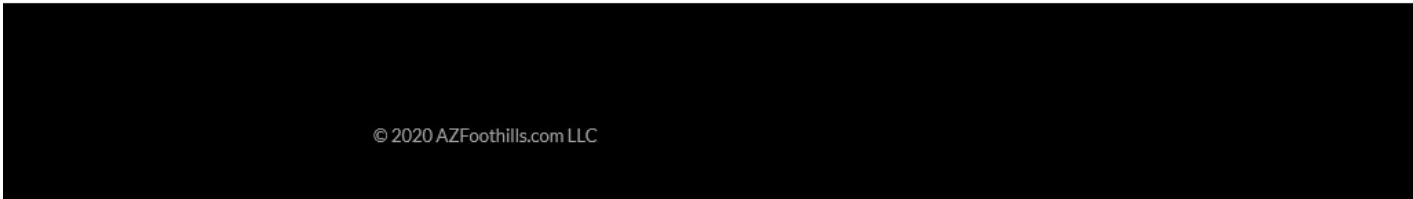
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