

The Great Pretenders

PARTY GUIDE



Celebrate responsibly with fun and fabulous nonalcoholic drink recipes.



**EXPECT
SOMETHING
MORE™**



FIRST A FRIEND, THEN A HOST.

Everyone loves to celebrate with family and friends during the holidays and on special occasions throughout the year. Unfortunately, not everyone plans ahead when they are celebrating with alcohol. If you have ever hosted a party, you know that a plan is needed to avoid the very real danger of impaired driving. One way to do that is to reduce or eliminate the amount of alcohol you serve your guests.

To help host a safe celebration, AAA presents *The Great Pretenders Party Guide*. In addition to flavorful, nonalcoholic drink recipes from many prestigious AAA Diamond-rated establishments, this booklet also includes tips for a safe party and tasty appetizers that you can serve your guests. So please, create lasting, joyful memories — and always celebrate responsibly.

DIAMOND RATINGS



Each year, AAA's professional staff of inspectors evaluates nearly 60,000 hotel and dining establishments throughout the United States, Canada, Mexico and the Caribbean. Establishments that meet AAA/CAA member travel needs and provide the highest member value are selected for listing in AAA travel publications and AAA.com, and assigned a rating from One to Five Diamonds. The Diamond Ratings represent a combination of the overall quality, the range of facilities, physical attributes and level of services offered by an establishment.



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spicy

thick & spicy eggnog

Submitted by

Blu / The Pfister Hotel    
Milwaukee, WI

Ingredients

5-6 eggs

2 c. heavy cream

powdered sugar to taste

1 qt. organic milk

1 c. sugar

whole dried cranberries for garnish

special blend of spices to include (your choice):

cinnamon, nutmeg, anise, sugar, vanilla, cloves



Directions

Milk, eggs and heavy cream should be cold. Separate the eggs and keep the whites and the yolks. Whip heavy cream, add a little powdered sugar to sweeten and put to the side. Whip the egg whites until peaks are stiff and put to side. Place egg yolks in large mixing bowl, add sugar and beat until creamy. Slowly add milk and continue to beat while adding your blend of spices to the mixture. Add cream and continue to beat. Add egg whites and beat on low. Serve in martini glass and garnish with cranberries. Makes 2-3 drink servings.

creamelon

Submitted by

Sixteen     
Chicago, IL

Ingredients

3 c. chopped seedless watermelon

1 c. chilled green tea

1 c. chilled cream soda

1/8 tsp. ground cinnamon

1 tsp. light brown sugar

ice cubes

watermelon slice

Directions

Blend everything on a low speed and serve in a tall glass. Garnish with big watermelon slice.

spiced peach punch

www.Drinksmixer.com

Ingredients

46 oz. peach nectar
20 oz. orange juice
1/2 c. brown sugar
3 (3-inch) cinnamon sticks
1/2 tsp. cloves
2 tbsp. lime juice

Directions

Combine peach nectar, orange juice and brown sugar in a large saucepan. Tie cinnamon sticks and cloves in a small cheesecloth bag and drop into saucepan. Heat slowly, stirring constantly, until sugar dissolves. Simmer 10 minutes. Stir in lime juice and serve in hot mugs. Serves 8.

holiday punch

Submitted by

The Immigrant Restaurant /

The American Club Resort

Kohler, WI



Ingredients

1/2 c. sugar
1 1/2 c. water
1/4 tsp. cloves
1/4 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. salt
4 c. cranberry juice or sweet cider
2 c. pineapple juice

Directions

Combine all ingredients except fruit juices in 3-quart saucepan and bring to boil. Add fruit juices and serve hot. Makes 2 quarts.



PARTY SAFELY



Plan activities like party games, door-prize drawings or amateur fortune-telling. Planned activities engage people and make for less-active consumption of alcohol.

fresh



pomegranate lime fresh

Submitted by

Fairmont Chicago, Millennium Park    
Chicago, IL

Ingredients

2 oz. POM Wonderful® juice
1 oz. freshly squeezed orange juice
1 oz. freshly squeezed lime juice
Sprite®
pomegranate seeds

Directions

Combine juices in a pint shaker. Fill with ice. Shake vigorously for 6 seconds. Strain over fresh ice in a tall glass. Top with Sprite. Garnish with pomegranate seeds.



blood on the tracks

Submitted by

The Immigrant Restaurant /
The American Club Resort     
Kohler, WI

Ingredients

2 oz. strawberry puree
1 oz. cranberry juice
1 oz. lemonade
1 oz. pomegranate juice
blackberry/stawberry foam

Directions

Combine ingredients in Collins glass. Top with blackberry/stawberry foam made from consommé.

husker volcano

Submitted by

Varsity Sports Cafe
Omaha and Bellevue, NE

Ingredients

*2 oz. blended strawberries or
strawberry puree*
2 – 2 1/2 c. ice
2 oz. piña colada or coconut base
1 oz. orange juice
1 oz. pineapple juice
1/2 medium banana
orange or other fruit slice

Directions

Pour 2 oz. blended strawberry into bottom of frozen glass. Blend ice, piña colada or coconut base, sliced banana, pineapple and orange juice until thick and smooth. Add more ice if preferred. When finished, pour slowly over blended strawberry in the frozen glass to allow an even mix. Garnish with orange or other fruit slice to taste.



bellini

Submitted by

The Saint Paul Hotel 
St. Paul, MN

Ingredients

1 oz. fresh peach nectar
4 oz. nonalcoholic brut champagne
peach slice

Directions

Pour peach nectar into glass and slowly add champagne. Stir gently. May garnish with a peach slice.

PARTY SAFELY



Don't let guests mix their own drinks. Choose a reliable bartender to help keep track of the size and number of drinks that guests consume.

brisk



a refreshing twist

Submitted by

Ameristar Casino Hotel 
Council Bluffs, IA

Ingredients

- 4 mint leaves
- 1 tsp. sugar
- 5 oz. ginger ale
- 5 oz. green tea
- 1 lime wedge

Directions

Lightly muddle the mint leaves and sugar in the bottom of a pint glass with a splash of the green tea until all of the sugar is dissolved. Fill glass about half-full of ice and add ginger ale and remaining green tea. Stir and top with a squeezed lime wedge.

canadian pride

www.DrinksMixer.com

Ingredients

- 2/3 oz. maple syrup
- 3 oz. grapefruit juice
- 3 oz. dry ginger ale
- grapefruit slice

Directions

Shake and strain ingredients into a Collins glass 3/4 filled with broken ice. Add ginger ale. Garnish with a slice of grapefruit.



PARTY SAFELY



As guests RSVP, confirm that one person in each group is prepared to be a non-drinking, designated driver, and present a small gift to each designated driver on the night of the party.

mango delta runner

Submitted by

Delta Hotels by Marriott 

Fargo, ND

Ingredients

16 oz. mango pulp

30 oz. peach-flavored tea

Directions

Fill a standard blender 3/4 full of ice. Add the ingredients and blend until smooth. Makes 10-12 six-ounce servings.

mackinac mock-hito

Submitted by

Grand Hotel 

Mackinac Island, MI

Ingredients

ginger ale (use your favorite brand)

fresh limes

granulated brown sugar

fresh mint sprigs

Directions

For two drinks, cut one lime into 8 wedges. Place 2 lime wedges into a sturdy glass with 2-3 sprigs of mint and 1 tablespoon of brown sugar. Muddle until all the sugar is absorbed into lime juice. Add 1/2 a glass of ice and ginger ale. Stir it so the muddled fruit and spice are mixed, then top off with more ginger ale. Garnish with sprigs of mint and 2 more lime wedges to serve. Repeat for the second glass.





FIRST a Friend – THEN a Host

Tips to celebrate safely

- 1** Encourage carpooling, and give a small gift to all designated drivers as a token of your appreciation for getting your family and friends home safely.
- 2** Don't force alcoholic drinks on your guests. Respect the wishes of those who say, "No, thanks," or "Make it coffee." Serve a variety of nonalcoholic beverages—like the drinks in this booklet—at your celebrations.
- 3** Underage drinking is illegal. It's YOUR party and you have a legal responsibility to NOT serve alcohol to underage guests—even if their parents approve.
- 4** Serve protein-rich, starchy foods throughout the evening.
- 5** Plan activities or games for your party. Guests engaged in activities will consume less alcohol.
- 6** Watch for over-indulgers. Put away the alcohol when the hour gets late, and bring out the coffee and dessert.
- 7** Have a designated driver or alternative form of transportation (cab/rideshare service) available to get your guests home safely.
- 8** Have your guests "turn in" their keys at the door when they arrive. If someone has had too much to drink and insists on driving, there will be less of a scene if you already have his or her keys in your possession.
- 9** If an impaired guest won't listen to reason, have them sleep over or drive them home yourself.



Easy Apps

Appetizers high in protein and/or starch

Easy Stuffed Mushrooms

Prep. time: 15 mins. • Bake time: 12 mins. • Servings: 12

24 medium-size mushrooms

8 oz. feta cheese, crumbled

7 oz. prepared pesto

Preheat oven to 375°. Clean and remove stems from mushrooms. Place the open end face-up on a cookie sheet. Fill each mushroom cap with feta cheese and top with pesto. Bake 10-12 minutes, or until feta is hot and mushrooms are tender. Serve immediately.

Spicy Cheese Balls

Prep. time: 20 mins. • Servings: 12

2 cups shredded Colby cheese

2 cups shredded cheddar cheese

2 tsp. cayenne pepper

1 tsp. paprika

In a food processor, combine Colby cheese, cheddar cheese and cayenne pepper. Process until smooth. Remove from processor and form into a ball. Sprinkle with paprika. Cover and refrigerate until served. Serve with crackers of choice.



Sausage Link Bites

Prep. time: 15 mins.

Bake time: 10 mins. • Servings: 10

2 (8-oz.) packages crescent rolls

1 tbsp. sesame seed

4 oz. Monterey Jack cheese, thinly sliced

1 lb. sausage links

barbecue sauce for dipping

Preheat oven to 350°. Separate and roll out crescent rolls on a cookie sheet. Sprinkle lightly with sesame seeds. Place a slice of cheese on top of sesame seeds. Place 1-2 sausage links onto crescent dough and roll up sausage, sesame seeds and cheese inside. Bake for 10 minutes.



zesty



cinderella

Submitted by

Irridescence    

Detroit, MI

Ingredients

- 1 oz. lemon juice*
- 1 oz. orange juice*
- 1 oz. pineapple juice*
- 2 oz. Vernor's (or ginger ale)*
- dash of grenadine*
- orange slice*

Directions

Mix ingredients, pour into glass.
Add orange slice garnish.

st. paul sunrise

Submitted by

St. Paul Grill   

St. Paul, MN

Ingredients

- 4 oz. orange juice*
- 1 1/2 oz. fresh lemon juice*
- 2 drops grenadine*
- splash sparkling white grape juice*
or nonalcoholic champagne

Directions

Fill a mixing glass with ice, orange juice and lemon juice and shake. Strain ingredients into a martini glass, add splash of nonalcoholic champagne and finish with a drizzle of grenadine.



cucumber cranberry cooler

Submitted by

Fairmont Chicago, Millennium Park 
Chicago, IL

Ingredients

4 cucumber slices
mint leaves
1/2 oz. freshly squeezed orange juice
1 oz. cranberry juice
1 oz. simple syrup
ice
soda



Directions

Loosely fill a pint shaker glass with mint leaves and cucumber slices; hand-press with muddler. Add juices and simple syrup. Fill glass with ice and shake vigorously for 6 seconds. Pour into a tall glass, top with soda and stir. Garnish with additional mint leaves.

the juice awakens

Submitted by

**The Immigrant Restaurant /
The American Club Resort** 
Kohler, WI

Ingredients

1/2 oz. simple syrup
2 oz. orange juice
1 oz. cranberry juice
1 oz. grapefruit juice
sweet soda
2 large blackberries



Directions

Mix and serve in a Collins glass over ice. Top with sweet soda and 2 large blackberries.

PARTY SAFELY



If preparing an alcoholic punch, use a noncarbonated base, like fruit juice. Alcohol is absorbed into the blood stream faster with a carbonated base.

smooth

hot vanilla

www.DrinksMixer.com

Ingredients

- 1 3/4 c. milk
- 1/4 c. whipping cream
- 1/2 vanilla bean
- 1 1/2 tsp. sugar
- sprinkle of ground cinnamon

Directions

Combine ingredients except cinnamon in a heavy saucepan and warm over low heat. When small bubbles appear around the sides of the pan, remove from heat and let sit at room temperature for 15–20 minutes. Place the pan back on the stove and rewarm the mixture, whisking it briefly to redistribute the skin that forms on the milk's surface. Remove the vanilla bean half, scrape out the seeds with a sharp knife, and return seeds to the milk. Pour the vanilla milk into two 8-ounce mugs and top with sprinklings of cinnamon or canela. Drink hot.

key lime delight

Submitted by

Delta Hotels by Marriott 
Fargo, ND

Ingredients

- 3 scoops vanilla ice cream
- 2 oz. lime juice
- 3 oz. half & half
- 3 oz. 7-Up®
- 1 lime slice

Directions

Blend together all ingredients except lime slice. Pour into a frosted glass and garnish with lime.



PARTY SAFELY



Always offer nonalcoholic drinks or “mocktails” for designated drivers and others who prefer not to drink alcohol. Sparkling grape juice is a good alternative to champagne.

the funky monkey

Submitted by

Grand Geneva Resort 
Lake Geneva, WI

Ingredients

2 scoops ice
1 banana (halved)
2 oz. Island Oasis vanilla ice cream
1 oz. Island Oasis banana flavor
1/2 oz. chocolate syrup
whipped cream and cherry



Directions

Blend all ingredients and serve in a hand-carved coconut if available. Top with whipped cream and a cherry.

pina colada punch

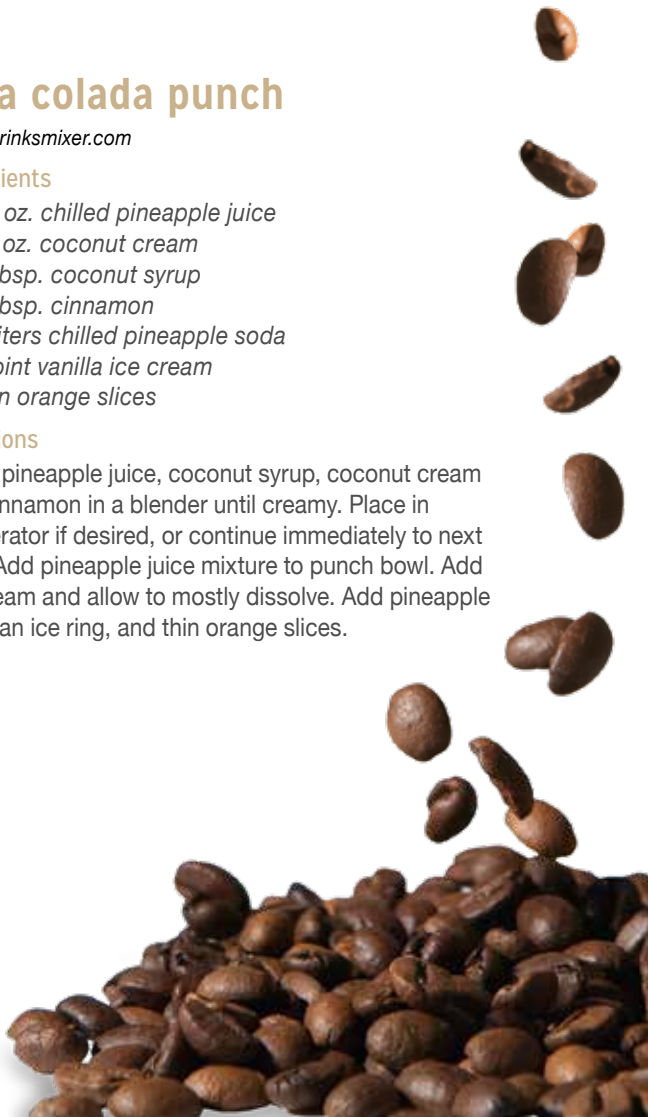
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Ingredients

46 oz. chilled pineapple juice
15 oz. coconut cream
1 tbsp. coconut syrup
1 tbsp. cinnamon
2 liters chilled pineapple soda
1 pint vanilla ice cream
thin orange slices

Directions

Blend pineapple juice, coconut syrup, coconut cream and cinnamon in a blender until creamy. Place in refrigerator if desired, or continue immediately to next step. Add pineapple juice mixture to punch bowl. Add ice cream and allow to mostly dissolve. Add pineapple soda, an ice ring, and thin orange slices.





tart

urban 42 summer breeze

Submitted by

Delta Hotels by Marriott 

Fargo, ND

Ingredients

3/4 oz. peach syrup

1 oz. pineapple juice

6 oz. lemon-lime soda

1/2 oz. Grenadine

Directions

Combine all ingredients in a tall glass filled with crushed or cubed ice. Stir well. Makes one serving.

ginger pear shrub

Submitted by

The Charmant Hotel 

La Crosse, WI

Ingredients

4 lb. very ripe pears, chopped

12 oz. unpeeled ginger, chopped

1 1/2 lb. granulated sugar

3 c. apple cider vinegar

seltzer to taste

cinnamon stick or grated nutmeg



Directions

Work ginger into a pulp using a food processor. Combine with pears and sugar in a ceramic bowl and mash just enough to crush pears. Cover with plastic wrap and let sit at room temperature for 24 hours. Pour mixture through a mesh strainer to remove solids. Combine strained liquid with vinegar. Serve over ice with added seltzer to taste. Garnish with a cinnamon stick or freshly grated nutmeg.

Can be pre-batched (without the seltzer) and stored in glass jars until needed.

cranberry lemon punch

www.Drinksmixer.com

Ingredients

- 1 1/2 qts. water
- 1 c. sugar
- 1 c. strong tea
- 6-oz. can frozen lemonade concentrate
- 1 qt. cranberry juice
- 2 c. apple juice
- 1 c. orange juice

Directions

Heat water and sugar to boiling, stirring constantly, until sugar dissolves; cool. Prepare tea, using 2 tsp. loose tea or 2 tea bags and 1 cup boiling water; cool. Refrigerate all ingredients. Just before serving, mix in large punch bowl. Makes about 30 four-ounce servings.

grizzly's virgin caesar

Submitted by

Grizzly's Grill N' Saloon

Minot, ND

Ingredients

- 1 can Clamato Juice®
- 1 dash celery salt
- 1 dash ground black pepper
- 1 dash Worcestershire® sauce
- 1 dash tabasco sauce
- 1 tsp. A-1® steak sauce
- pickle spear, green olive or lemon wedge*

Directions

Rim a 16-oz. mug with celery salt and fill with ice. Combine celery salt, ground pepper, Worcestershire sauce, and A-1 steak sauce in the mug. Fill mug with Clamato juice. May garnish with a pickle spear, green olive or lemon wedge.



PARTY SAFELY



Serve foods that act as a buffer to alcohol. High-protein foods such as cheese and meats are best, because protein stays in the stomach longer, slowing alcohol absorption.

vibrant



the all-nighter

Submitted by

Ameristar Casino Hotel 
Council Bluffs, IA

Ingredients

2 shots espresso
10 oz. hot chocolate
1 shot vanilla coffee flavoring
1 shot mint coffee flavoring
whipped cream
cinnamon
mint leaf

Directions

Mix first 4 ingredients in a large mug. Top with whipped cream. Garnish with ground cinnamon and a mint leaf.



cafe extraordinaire

www.DrinksMixer.com

Ingredients

2 tsp. Suisse mocha international coffee
1 tbsp. semisweet chocolate, finely chopped
2/3 c. boiling water
whipped topping and chocolate curls

Directions

Place coffee and chocolate into a mug. Add boiling water; stir well. Top with large spoonful of whipped topping and chocolate curls if desired.

saint paul hotel hot cocoa

Submitted by

The St. Paul Hotel 
St. Paul, MN

Ingredients

1/3 c. water

1 1/2 tbsp. granulated sugar

4 tbsp. cocoa powder

3 c. milk

pinch of kosher salt

1 tsp. vanilla extract

3/4 c. heavy cream

whipped cream, cinnamon, nutmeg,

chocolate shavings, marshmallows



Directions

In a small pan, mix sugar, cocoa and salt with water and carefully bring to boil over moderate heat. Simmer 2 minutes, stirring constantly to avoid scorching. Stir in milk and vanilla, and reduce heat. Warm to 170° (just below a simmer — do not boil). Add cream and allow to come up to temperature. Remove from heat. Top with your favorite topping(s), such as whipped cream, cinnamon, nutmeg, chocolate shavings or marshmallows, and serve. Makes 4 (eight-ounce) drinks.

Delight your guests with a coffee buffet.



Set out both regular and decaffeinated pots of coffee. Provide an assortment of flavorful ingredients so guests can create their own unique blend. Be creative! Here are a few suggestions to get you started:

- Almond flavoring
- Whipped cream
- Raspberry syrup
- Grated orange peel
- Caramel topping
- Hazelnut flavoring
- Shaved chocolate
- Cinnamon sticks
- Mint leaves
- Flavored creams



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