



add a **mocktail** to the MIX

Find the Perfect Mix

Every good party follows a classic formula:

A theme to set the vibe + a spicy playlist + satisfying snacks + tasty sips = the Perfect Mix

Here are five flawless party plans — complete with a specially curated mocktail recipe — so everyone can join in the fun.

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MANITOBA
LIQUOR & LOTTERIES



Après Ski

A sunny day out on the slopes can really work up an appetite! Round up the gang and head back to the chalet for a good old-fashioned après ski party. Don't forget the essentials:

Teaser Caesar Recipe

Ingredients:

- Lime wedges
- Celery salt
- 1 cup ice
- 3 dashes Worcestershire sauce
- 1 dash hot sauce
- 1 cup tomato and clam juice
- Pickles, celery, bacon, or whatever you'd like to munch while you sip!

To Prepare:

- Run a lime wedge around the rim of a glass and twist to coat in celery salt.
- Fill the glass with ice.
- Add Worcestershire and hot sauce.
- Fill with clam juice and stir.
- Put your selection of garnishes on a skewer, add to the glass, and serve!

The Perfect Mocktail

Teaser Caesar

Snacks

Charcuterie Board

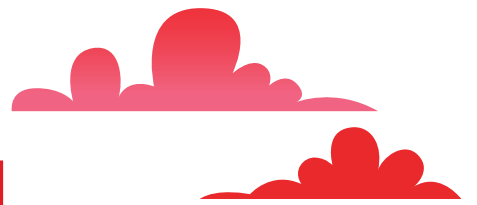
Playlist

80s Pop





Things to Include in Your Charcuterie Board



Charcuterie boards are great for parties because they're so customizable, and everyone can find something to snack on while they sip! If anyone has allergies or dietary restrictions, it's easy to accommodate, and there's lots of freedom to get creative. Here are some of our favourite charcuterie board essentials:

- Assorted cured meats, folded into rose shapes or individual cylinders.
 - A mix of hard and soft cheeses.
 - A savoury-sweet fruit spread, like fig compote or pepper jelly.
 - A fancy flavoured gourmet mustard, like honey horseradish or white wine herb.
 - Pistachios or other nuts.
 - Pickled veggies like spicy string beans, pepperoncini, asparagus, beets, or carrots.
 - A basket of artisanal crackers, bagel crisps, or crostini.
 - Edible flowers like pansies, nasturtiums, or marigold petals.
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Campfire

Can't decide whether to hang out with friends or stay home and be cozy? Easy decision: you can do both! A crackling fire, a fuzzy blanket, and some warm, chocolatey snacks and mocktails are the perfect mix for spending a lazy, late night with your best buds around the backyard bonfire.

Parisian Salted Hot Chocolate Recipe

Ingredients:

- 2 cups whole milk (or full-fat coconut milk if you're dairy-free)
- 6 oz dark chocolate, finely chopped
- Pinch of sea salt
- 1 tbsp maple syrup
- Brown sugar, to taste (optional)
- Whipped topping

To Prepare:

- Bring milk to a slight boil. Whisk in chocolate and sea salt until smooth.
- Bring to a simmer and whisk for 3 minutes.
- Stir in maple syrup and brown sugar, if desired.
- Pour into mugs and serve with whipped topping.

The Perfect Mocktail

Parisian Salted Hot Chocolate

Snacks

S'mores

Playlist

Old School Country Classics 





How to Make a Perfect S'More, Every Time

Roast your marshmallow above the glowing embers around the base of the fire — not above the actual flames! This will help it get that perfect golden brown shell and gooey centre, without catching on fire.





Date Night

Maybe it's the glittering snow or that dreamy moon glow — but tonight, there's romance in the air. Break out the scented candles and treat your perfect match to this perfect mix.


The Perfect Mocktail

Sangria

Snacks

Gourmet Cheese Board

Playlist

Sultry Jazz 

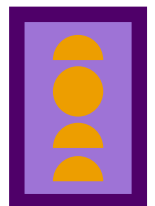
Sangria Recipe

Ingredients:

- 1 bottle zero-proof red wine
- Chopped or small fruit like berries, lemon slices, and fresh orange slices
- 2 L ginger ale
- Maple syrup, to taste (optional)

To Prepare:

- Add zero-proof red wine and fruit to a large pitcher or punchbowl.
- Add sweetener if desired.
- Let sit in the fridge for an hour.
- When ready to serve, add ginger ale, stir, and pour into glasses.





Know Your Fromage

If you don't know much about cheese beyond the basic mozzas and cheddars, here's a guide to some of our favourite varieties for a tricked-out cheese board:

Smoked Gouda: Semi-hard with a smoky, nutty taste; amazing with gourmet mustards.

Brie: Mild and creamy; pairs great with sliced pears.

Gorgonzola: A creamy, pungent blue cheese; balance the sharp flavour with fig or apricot compote.

Manchego: A firm, buttery yet crumbly Spanish cheese; delicious with sun-dried tomatoes.

Gruyère: A firmer Swiss cheese with a creamy, earthy taste; pair with prosciutto or pecans.

Wensleydale: A creamy, spreadable, aged cheese, often with bits of fruit like cranberry or mango.



Game Day

Whether you're in it for the sports or the good company, it's hard to pass up a game day viewing party with friends! Put on your lucky jersey, toss some glasses in the freezer to get 'em extra frosty, and let the games begin!

Zero-proof Radler

Ingredients

- 1 cup zero-proof beer
- 1 cup lemonade

To Prepare:

- Combine zero-proof beer and lemonade in a frosted pint glass and enjoy!

The Perfect Mocktail

Zero-proof Radler

Snacks

Hot Dogs

Playlist

Party Rock 





Fully Loaded Hot Dogs with All the Fixin's

Level up your hot dog game and go beyond the basic lineup of ketchup, mustard, and relish! Serve up a platter with some of these fancy add-ons:

- Crispy fried onions
 - Cheese curds
 - Honey dill sauce with fresh dill for sprinkling
 - Pickled jalapeños
 - Dill pickle hot sauce
 - Beet sauerkraut
 - Chili
 - Bacon bits
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Manitoba Social

Whether your cold cuts end up on a crusty slice of rye or an unsuspecting person's shoulder, a Manitoba social always delivers on the fun. Here's the perfect mix to enjoy as you eagerly anticipate the grand prize raffle — mama needs a new BBQ!

Tonic with a Twist

Ingredients:

- Lime wedges
- Sugar
- ½ cup ice
- 3 oz cranberry juice
- 3 oz tonic water
- ½ oz lime juice

To Prepare:

- Run lime wedge along the rim of a highball glass and twist in the sugar.
- Add ice to the glass.
- Mix in cranberry juice, tonic water, and lime juice.
- Garnish with a lime wedge.
- Drink up!

The Perfect Mocktail

Tonic with a Twist

Snacks

Midnight Lunch

Playlist

Y2K 





Master of the Midnight Lunch

If you think about it, rye bread with pickles, cold cuts, and cheese make the perfect meal — all the food groups are represented! However, if you've got any dietary restrictions, you might not be able to enjoy everything on the buffet table. Here are a few alternatives you can bring with you to still enjoy this quintessential Manitoba Social meal:

- Gluten-free bread
- Dairy-free cheese
- Vegan lunchmeat
- Vegan mayonnaise

Follow us on **Instagram** for more mocktail recipes and party ideas to get you inspired!

 @drinksenseMB
