

# hawaii at home

The alluring sun and sand of the islands also offer a slew of cheerful prints and shells, and a dose of fun in the form of hula girls and pineapples. L.A. Designer Tim Clarke, who has brought a bit of island fever into the rooms he has done for Ben Stiller and Matthew Perry, suggests ways to bring the tropics home. —Jake Klein



▲ Coconut-shell bowl with silver base, \$150; at Hollyhock, 310-777-0100 or hollyhockinc.com



▲ Hawaiian bark cloth-inspired prints, \$40 per yard; at Diamond Foam and Fabric, 323-931-3626



▶ Bamboo vases, Bamboo 54, \$18 each; at Thalia Street Surf Shop, 949-497-3292

◀ Salt and pepper shakers, Tommy Bahama, \$18; 877-336-2003 or tommybahama.com



▲ Decorative tropical shells, \$5-\$20; at Sea Shell City, 888-743-5524 or seashellcity.com



◀ Paradise tumblers, Tommy Bahama, \$16 each; 877-336-2003 or tommybahama.com



# backyard cocktails

with Yifat Oren

## MENU

### DRINK

passion-fruit-and-lime  
caipirinha

### HORS D'OEUVRES

mixed olives, spiced nuts  
with dried figs and  
apricots, Terra chips with  
Vidalia onion dip, summer  
crudités with avocado dip,  
Caprese salad bites,  
chicken-and-caper Caesar  
salad spears, shrimp  
cocktail with wasabi  
cocktail sauce

### DESSERTS

pineapple pastries,  
tropical rice  
pudding parfaits

Instead of having the standard summer barbecue, why not bring the classic cocktail party outside? L.A. party planner Yifat Oren of Yifat Oren & Associates (who has thrown fêtes for Natasha Gregson Wagner, Jason Bateman and Breckin Meyer) puts a white-hot spin on a backyard cocktail party for 20. Make an outdoor lounge with sofas and coffee tables, serve fun finger foods and exotic cocktails—and make sure you put on an ivory outfit to show off that summer tan. —Erika Lenkert

## setting the scene

**the décor** Move your comfy indoor sofas and chairs, along with coffee and side tables, outside and place in loungelike, conversation-friendly groupings. Cover upholstered pieces with white or cream fabric (or sheets). Top tables with frosted white votives and collections of coral and seashells (find at shell shops or order: coral pieces, \$20 and up; at Evolution, 800-952-3195. Scallop shells, \$1 each, sugar starfish, \$4 each; 888-743-5524 or seashellcity.com). Place bowls of olives and spiced nut mixture on the coffee table and end tables. Set up a self-serve bar offering pitchers of passion-fruit-and-lime caipirinhas, plus wine, beer and sparkling water.

**the menu** Set out platters of the hors d'oeuvres. For

dessert serve pineapple pastry bites (puff pastry baked and topped with thin slices of fresh pineapple and a sprinkle of brown sugar, then broiled until lightly browned) with shot glasses or espresso cups filled with tropical rice pudding parfaits (store-bought rice pudding topped with diced mango and toasted coconut). **the invitation** Send handwritten invitations on coral-colored cards (\$14 for set of 10 cards and envelopes; Crane & Co., 800-268-2281. White paint pens available at art-supply and craft stores). Invite guests to arrive around dusk; Oren recommends asking them to wear white.

**the music** Give your CD collection a facelift with the *Nip/Tuck* soundtrack (Nettwerk America): 15 tracks by artists as diverse as Norah Jones and the Mexican band Kinky. Pick up the beat with Felix da Housecar's *Devin Dazzle & the Neon Fever* (Emperor Norton) and *Freq. Beats* (Astralwerks), irresistibly catchy tunes from hip commercials. Wind down with *The Ultimate Chillout, Volume 5* (Nettwerk America).

Stock a self-serve bar with cocktails, plus wine and beer on ice.

Summer vegetable

with shaved zucchini and avocado dip.



## BEVERAGE SERVICE: WHAT TO POUR

### Passion Fruit & Lime Caipirinha (Serves 20)

In a pitcher stir together 4 cups lime juice and 1 cup sugar until sugar is dissolved. Stir in ice cubes, 3 cups passion-fruit juice and 3 cups cachaça or white

rum. Pour into glasses and garnish with lime wedges.

**wine picks** Offer white wines, such as Talus pinot grigio 2002 (\$9), Raymond Napa Valley sauvignon blanc 2001 (\$10) or Camelot chardonnay 2002 (\$8).

For more information on tabletop and décor items see credits page at back of magazine.

Offer fruity lime-spiked Brazilian cocktails.



**three hours** Make spiced nut mixture and pineapple puff-pastry bites. Assemble rice pudding desserts; chill.

**two hours** Make Caprese salad bites and shrimp cocktail; refrigerate both.

**one hour** Make chicken Caesar salad spears; chill. Put wine and beer on ice.

**half hour** Stock bar.

**15 minutes** Set out all hors d'oeuvres.

**during the party** Restock bar and food. Set out dessert items.

## summer party essentials: what to stock

► Designate an area for the bar and set it up for a crowd. For a party of 20 supply 50 glasses, since guests often use more than one over the course of a party. Expect each guest to drink three beverages during a two-hour party; they will usually drink less wine and beer when a specialty cocktail is an option. Note: There are four to five glasses in a standard 750-milliliter wine bottle. Have on hand six to eight bottles of wine, two

cases of beer and a case of sparkling water. Make four pitchers, each with 10 servings, of the cocktail.

► Buy five 10 lb. bags of ice (figure about 2½ pounds per person for a summer party). Stash extra ice in a tub under the bar so it's easy to restock ice buckets.

► Make sure you have sufficient lighting. "Path lights and candles aren't enough," says Oren, who advises hanging chandeliers, lanterns or strings of lights from trees or bringing indoor lamps outside using extension cords. She also recommends using amber lightbulbs (available at home-supply stores). "Everyone's skin will look great," she promises.

► Consider hiring staff. Contact a local party-staff company or your favorite restaurant to hire two helpers (\$15 to \$25 per hour)—one to help set up, restock the buffet table and clean during and after the party, and one to tend bar.



### YOU'VE GOT OPTIONS: CUSTOMIZING THE PARTY

► A more intimate affair (six to eight people): Serve fewer appetizers—olives, Caesar salad spears, crudité, shrimp cocktail and one dessert option. Make only one lounge area, and set up platters of snacks on the cocktail table along with a "bar" tray of cocktails and white wine.



► More of a blowout (30 to 40 people): Double the appetizer, dessert and drink recipes, and the wine selections, ice, glasses, utensils and seating. Borrow chairs and air mattresses (cover with white fabric) from friends if necessary.

► Late-night party for 20: Serve only bar-type snacks, like mixed olives, chips and dip, and nuts, but double up on desserts, and be prepared to serve coffee as well.

► Afternoon open house: Make party arrival time after lunch so guests won't expect a full meal. Add a nonalcoholic option to the bar, such as sparkling lemonade with a splash of raspberry or cranberry juice. Set up extra seating in shaded areas or rent large standing umbrellas.

### save money—or time

► If you don't have enough glassware or tablecloths and don't want to rent, use disposable, clear-plastic low tumblers and buy new white sheets.

► Instead of buying shells and coral, make centerpieces by filling serving platters with votives.

► Streamline the menu: Serve chips with store-bought onion dip freshened with chopped fresh chives and extra black pepper, and crudités with ready-made guacamole (add a squeeze of fresh lime juice and chopped cilantro). Set out a platter of halved baby tomatoes with mozzarella chunks, basil and olive oil (with toothpicks).

► Don't make dessert; instead, set out bowls of candies at the end of the party. Serve coconut or pineapple jelly beans, or chocolate-covered treats (try premium-quality dark-chocolate-covered items from Scharffen Berger Chocolate Maker, below: espresso beans, crunchy cacao nibs and crystallized ginger, each \$8 for 4.5 oz.; 800-930-4528).

