LE GRAND COURTÂGE

ENTERTAIN

ELEGANT & ELEVATED IDEAS THAT SIMPLIFY





ELEGANT, EFFORTLESS, & ELEVATED

Easy Holiday Entertaining: Evenings are often full during the holidays so why not change it up! Consider some fun alternatives to make your life easier as the host:

- Organize a <u>dessert party</u> rather than a full meal
- Brunch! Everyone is busy in the evenings
 with concerts and school events, a
 morning get-together is perfect. This
 Breakfast Board would be great!
- <u>Mashed Potato Bar</u> guests can customize to their tastes and you've freed up tons of time to enjoy their company!

- "Snow Day" winter dinner party. Make paper or <u>edible snowflake-shaped</u> <u>decorations</u>
- Just for fun: a <u>wine and cheese tasting</u> party
- Looking for vegan-friendly entertaining inspiration? How about <u>easy plant-based</u> <u>crostini</u> or a <u>bruschetta bar</u>?
- Holiday Movie Night In! Dress up your popcorn <u>sweet</u> or <u>savory</u>
- Host a **Fondue Dinner Party**
- Graze: learn how to make the perfect
 Charcuterie Board or vegetarian
 inspired snack board
- For more ideas, <u>follow along on</u>
 <u>Pinterest!</u>

SIMPLE, MEANINGFUL HOSTING DURING THE HOLIDAYS



Thanksgiving

A whole holiday dedicated to gratitude! We love the idea of sentiments on the pumpkins as name cards or a tree with notes of what family and friends are thankful for.

Christmas & Hannukah

Dress up the ice bucket for the season, thoughtfully wrap presents to add a WOW factor, & set the table with place settings that include an ornament on each plate.

Holiday Season

It's cozy season! Keep a basket of socks at the door to invite guests to make themselves at home, boil autherntic seasonal aromatics scents on the stove for a genuine holiday feel, mix up a delicious sparkling cranberry cocktail.

New Years Eve

Pop, Fizz, Cheers to the NEW YEAR! Our 187ml "mini" bottles are perfect for individual champagne toasts for fun parties with friends or intimate nights in.





RECIPE

Mini Champagne Poundcakes

By Katie Jacobs of Styling My Everyday

Ingredients:

1 ¼ cups unsalted butter, softened
2 ½ cups granulated sugar
5 eggs, at room temperature
¼ teaspoon salt
3¼ cups all-purpose flour
1 cup Le Grand Courtage Blanc de Blancs Brut
Confectioner's sugar for garnish

Instructions:

Heat oven to 325 degrees F. Grease a mini bundt pan (12 cavity fluted pan that produces mini cakes that are 2 1/2 inches wide-can be found on Amazon) with baking spray. In the bowl of a stand mixer, beat the butter until light and creamy about 2 minutes on medium speed. With the mixer running, slowly add in the granulated sugar. Cream butter and sugar until light and fluffy, about 8 minutes on medium speed. Add eggs, one at time and mixing in between until combined, scraping down bowl as needed. Reduce mixer speed to low and add in the salt and the flour, one cup at a time, mixing until just combined. Using a rubber spatula, fold in the Blanc de Blancs Brut into the mixture. Pour the batter into the prepared pan and bake until a cake tester inserted into the center comes out clean, about 25 minutes. (Be sure to keep an eye on it as it could bake faster depending on the size of your bundt pan). Let cake cool in pan for at least 10 minutes before transferring to a cooling rack. Let cool completely. Sprinkle

each with confectioner's sugar. Makes 36.





WINE LOVER'S HOLIDAY GIFT GUIDE

Share some sparkle this year & spread JOY!

Gift giving should be fun, easy, & thoughtful and you can't go wrong gifting award-winning, elegant, French wines.

Each scoring 90+ points, our Blanc de Blancs brut, Brut Rosé, and Très Chic Rosé make beautiful, elevated gifts everyone appreciates, especially if shopping for the wine lover in your life!

Ways to gift include:

Spread Joy Delivery

Gift Bags, Gift Baskets, & Gift Boxes

<u>Pamper Me Gift Set</u>

Wine Club Subscription

Favors, Stocking Stuffers, & Present Toppers

Wine Sleeves

For more ideas, follow along on Pinterest!

"Sometimes, the simple things are more fun and meaningful than all the banquets in the world"

E.A. BUCCHIANERI