



ULTIMATE Party GUIDE

*A step-by-step guide for a fun-filled
escape to paradise.*





There's a fine line between Saturday night and Sunday morning... be sure to respect it. Do not operate seaplanes, sailboats, heavy machinery or other motorized vehicles while consuming frozen cocktails.

Please drink responsibly - moderation seems to be the key.

Scan the QR code below to explore the online treasures of the Ultimate Party Guide.

Get printable invitations, a sea of recipes and slip into the Margaritaville® state of mind.



Get the free mobile app at
<http://gettag.mobi>



Contents

• *The Guest List*

No Shoes, No Shirt, No Problem

• *The Atmosphere*

Margaritaville®, It's a State of Mind

• *Activities*

Growing Older, But Not Up

• *The Food*

Feeding Frenzy

• *The Beverages*

Frozen Concoctions That Help Me Hang On

• *Extra Cargo*

More Cool Stuff



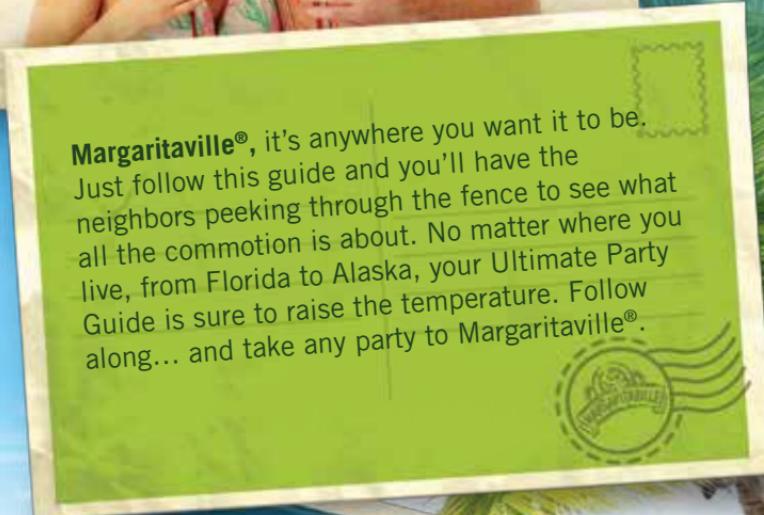


*One thing's for sure, when you
reeled in The Margaritaville®
Frozen Concoction Maker®, you
landed some pretty serious gear...*

I think we've made it to

Margaritaville®.





THE Guest LIST

No Shoes, No Shirt, No problem

*Invite your friends,
invite your boss, it
doesn't matter as
long as they leave
their suits at home.*

Invitations

The invitation is your first chance to put guests in a down island mood – and to give them fair warning what kind of time they're in for. We're not talking about those fancy, frilly invites you sent out when you got married – we're talking invitations Margaritaville-style.

Here's just a few ideas:

- *The Treasure Map*

Cut your invitations out of brown paper bags. Singe the edges slightly and write the invitation like an old treasure map.



• *The Message In A Bottle*

Write your invitations out on small pieces of paper, roll them up and stuff them into those little airline-sized liquor bottles. Mail in a padded envelope.

• *Flip Flops*

Purchase a dozen pairs of those really cheap flip flops at the department store. Write your invitation out in a metallic pen on the sole of each shoe, and mail in a padded envelope.

• *Coconut Telegraph*

Just tell your friends and count on the Coconut Telegraph to spread the word. It's a party, after all.

• *Down Island*

Fly down to the Caribbean island of your choice and mail your invitations from there. Hey, just tell your boss it was an emergency. I mean, would you rather get an invitation postmarked Trinidad or Toledo?

The Attire

This ain't no upscale shindig, it's a throwback shell beach party. Island attire is difficult to describe in words – it's kind of a laid-back tropical colliding with tourist tacky.

Amongst our suggestions:



• Tropical shirts

The perfect fallback outfit for men and women, the tropical (or Hawaiian) shirt is always a good choice. The brighter the color, the better.

There is no such thing as a tropical shirt “too tacky” to party in. Extra credit if you purchase one from our Margaritaville® stores.

• Sarongs

Ladies only please. These floral-print wrap dresses are an elegant way for the lovely ladies at your soiree to party.



- ***Grass Skirts & Coconut Bras***

Not just for the women anymore, guys and gals can both party down in tropical style with grass skirts and coconut bras. Available at most party stores or, if you need to, make your own with real coconuts, twine and a drill. Just be sure that, as the party winds down, that woman going crazy is, um, actually a woman.

- ***Shark Fin Hats***

The perfect accessory for the guys. Embrace your inner land-shark by donning a shark fin hat.

- ***Footwear***

While barefoot is certainly acceptable, you may prefer a pair of flip flops. In either case, it's important to let your toes breathe free. Fortunately, there is now a shoe store on our island.



THE Atmosphere

Margaritaville®, It's a State of Mind

Okay, so maybe you don't live on a tropical island with your own private beach and hammock. That doesn't mean your party, even in the middle of winter, still can't have some island-vibe. If there's one thing that fans of Margaritaville®, aka, Parrotheads have demonstrated time and time again, it's that Margaritaville® is a state of mind.

- **Party Store Paradise**

To start, raid your local party store of all its tiki and Hawaiian decorations. Put your mouse to work and check online for tropical party gear. You can usually find everything you'll need to create an island atmosphere.

- **Grass Skirts Galore**

Stock up on grass skirts. Not only are they great for guests who may have left theirs at home, but you can string a bunch of them together around tables and under counters to create that grass shack look.



• *Six-string Music*

Of course, you should have plenty of Jimmy Buffett but mix it up with a little bit of reggae, some island tunes and just a sprinkling of the classics and you've got the recipe for fun.

• *Beach Balls*

Be sure to pick up a variety of beach balls to scatter throughout the party. You might want to consider putting away any valuable objects - don't say we didn't warn you.

• *Tiki Torches*

If your party is outdoors, grab some citronella tiki torches from your local mega-store.

Not only will it keep mosquitoes away, but it will create a great tropical feel. If your party is indoors, we'd avoid the tiki torches, but check the specialty candle store at the mall and see if you can find some tropically themed jar candles with a coconut or fruit fragrance.



• *Go Coconuts*

Many grocery stores carry coconuts year-round. Stock up. For starters, you can drill a hole in them and drain out the milk so you can refill it with your favorite concoction (warning: please drill responsibly). Insert a straw after it's full and be the envy of your friends. You can also (carefully) saw the coconuts in half and use the two parts as tropical votive holders. Your Aunt Rita would be proud.

• *Paper Umbrellas*

If you're going to have boat drinks, you need the paper umbrellas. Enough said.

• *Leis*

Yes, get a box load of plastic leis. Everyone will want one, so be prepared. For the DIYers – buy your favorite fresh flowers and string them yourself.

• *Beach Bar*

If you're clever with tools you can make a great tiki bar just using some 4x4s, 2x4s, plywood and corrugated aluminum siding. Be creative, and be sure to send us pictures.



• *Table Decorations*

Cover your tables with brightly colored cloths. Use raffia to tie the napkins. Scatter starfish and sand dollars on the tables. Fill glass containers with shells. Use colorful sand buckets filled with sand, flowers and paper umbrellas as centerpieces. Are you getting your tropical creative juices flowing?



ACTIVITIES

Growing Older, But Not Up

Karaoke anyone?

*Your party guide includes a full menu of activities
to put your dignity at hazard and to help
everybody out of their lawn chairs and into a
conga line.*

- ***Coconut Bowling***

If you trust party guests to safely roll tropical fruits around your house after a few margaritas, then this is the game for you! Use pineapples or empty cans as pins, large to medium coconuts as the ball and bowl from 8-10 feet away.



• Loudest shirt Contest

As we've stated time and time again, when having a tropical party, it's inevitable that at least one guest will wear an amazingly obnoxious tropical shirt. Why not reward their fashion courage with a "loudest shirt" prize? It's also a golden opportunity for some memorable party photos that may come in handy the next day.

• Lime Pitch & Putt Golf

Use only a putter and a wedge to negotiate your backyard coarse. One lime per player. Set up your course around your kid's sandbox and add an inflatable pool for a challenging water hazard. Putt into a plastic cup to finish each hole.

• Limbo Contest

This classic game of skill never goes out of style. Make it more challenging by balancing a lemon or lime while limboing under the stick.

• A Piñata

To us, nothing says "Caribbean Party" quite like beating the stuffing out of a paper mache donkey dangling from a tree branch. If your grown-up friends aren't so eager to gobble down handfuls of miniature candy bars, then take a different approach to packing your piñata.





• *Progressive Conga Line*

Create a line dance where each guest adds a dance move, which the whole line must follow in turn. Best results attained after the third batch of margaritas.

• *Coconut Croquet*

Set up your croquet coarse with wickets, using a coconut as your ball. If you break your coconut, you're out, so think twice about "sending" your opponents ball into the neighbor's yard. For nighttime play put candles next to each wicket.

• *Treasure Hunt*

Have your guests set out to find the infamous “lost shaker of salt”. Provide everyone with maps, clues, compasses and a time frame to find the treasure. The winner keeps the salt shaker and its valuable contents. You decide on the incentive...

• *Island Life Game*

This is a simple one that almost anybody can play. To start, fix yourself a tasty margarita and then sit down in your favorite beach chair or hammock. Now put your feet up. That's it – hours of entertainment.



THE Food

Feeding Frenzy

What's a party without snacks?! From the kitchens of Margaritaville®, our recipes will keep plates piled high with the bounty of the islands. Authentic Jerk Chicken, Island Tropical Dip and Tequila sunrise Pie are just a few of the delights to whet the appetite of your guests.

Tropical Margarita Dip

Without the crab it's a great party snack and with the crab it's a fabulous appetizer! Fill the margarita glasses before the party and refrigerate them; then wow the guests with your unique presentation.

- 1 ripe papaya – peeled, seeded and chopped
- 1 ripe mango – peeled, seeded and chopped
- 4 or 5 cilantro stems – leaves removed and chopped –discard stems
- 1 sweet red pepper – seeded and diced
- 2 red finger peppers or 1 jalapeño – finely chopped (Add more to taste; some like it HOT!)
- 4 key limes
- 1 - 15 oz can black beans opened, rinsed and drained
- 1 medium red onion chopped

- 1 large or 2 small avocados
- 1 - 8 oz container of jumbo crab meat – rinsed and pulled apart (optional)
- 1-6.5 oz can of sliced black olives
- 1 1/2 cups shredded iceberg or romaine lettuce
- 8 oz shredded cheese (queso blanco, cheddar or pepper jack)
- 1-8 oz container sour cream
- Chili lime taco chips or any flavor
- 6-12 oz margarita glasses or 10-12 cup glass bowl

For the fruit salsa:

Stir together papaya, mango, cilantro, peppers and the juice from 2 key limes. Let flavors blend for about 10 minutes.

Peel, seed and chop the avocado and toss with the juice from the other 2 limes.

Layer the glasses:

- 2 tablespoons black beans
- 2 tablespoons fruit salsa
- 2 tablespoons avocado
- Crab (if adding) 1-2 tablespoons in center of avocado layer
- A sprinkling of onions or more if you like
- A sprinkling of olives or more if you like
- 1/4 cup lettuce
- 2-3 tablespoons cheese and a generous dollop of sour cream

If using a bowl, follow the same layering order but use all the ingredients in each layer. Refrigerate bowl or glasses after filling. Serve with taco chips.

Serves 6



Jerk Chicken sticks

Marinade:

- 2 tablespoons freeze dried onions
- 1 medium clove garlic smashed
- 1 teaspoon salt
- 1 teaspoon ground allspice
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground cumin
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 2 jalapeño peppers (more or less to taste)
—finely chopped
- 1/4 teaspoon cayenne pepper or to taste
- 1 teaspoon black pepper
- 1 tablespoon soy sauce
- 1/4 cup tangerine mango guava juice*
- 1/4 cup vegetable oil
- 1 lb of thin boneless skinless chicken breast
cutlet—cut into approximately 2 inch strips
- 12 –15 wooden skewers

*If you can't get that exact mix try any one of those alone or buy them separately and mix them yourself!

Place all the ingredients in a resealable food storage bag and seal. Gently squeeze until ingredients are well blended. Add chicken to bag, seal and gently shake to coat. Marinate in refrigerator for 8–24 hours. Thread chicken strips onto skewers. Arrange the chicken skewers in one layer in a foil-lined roasting pan, pour the marinade over them. Bake in a preheated oven at 450 degrees for 15 to 25 minutes or until, they are cooked through.

Serves 4–5 with about 3 sticks each

Key West Shrimp Cakes With Cream Sauce



Shrimp Cakes:

- 1 lb tiger shrimp frozen, deveined in shell (or peeled, deveined, raw shrimp)
- 2 whole key limes
- 1/4 of a whole red pepper
- 1/4 of a whole yellow pepper
- 1 long red finger pepper (more or less to taste), remove green top
- 1/4 of a whole medium red onion
- 1 green onion – clean and trim
- 5 sprigs of parsley – remove leaves, discard stems
- Juice of 1 key lime
- 2 whole eggs
- 1 teaspoon whole grain Dijon mustard
- 1 1/2 cups course bread crumbs from day old French bread
- 1/4 cup whipping cream
- Salt and pepper to taste
- Olive oil for frying



Fill a medium-sized pot with water and bring to a boil. Cut 2 whole limes in half, squeeze juice into pot of water and also throw in the rinds. Cook shrimp in water for 3-4 minutes. Rinse and peel.

Place peppers, onions and parsley in the bowl of food processor and pulse 3 or 4 times, for a very coarse chop. Add shrimp, lime juice, eggs, mustard, bread crumbs, cream, salt and pepper to food processor bowl and pulse 3 or 4 times until ingredients are just mixed and shrimp are very coarsely chopped.

Form the mixture into 10 patties (about 1/4 cup of mixture for each patty). Fry in 1 inch of olive oil until golden on both sides. Place on a platter and keep warm in a low temperature oven.

Flaming Key West Cream Sauce

- 3/4 cup heavy cream
- 1/8 cup Margaritaville® Tangerine or Lime Tequila
- 4 tablespoons butter

Pour tequila in a deep sauce pan. Place over medium heat and warm; do not boil. Remove pan from heat and place on cold burner, then carefully with a long lighter (like the ones used to light barbeques), light the tequila and let it burn out.

Place pan back on heat and pour in the cream. Let cream boil until reduced by half. Stir with a whisk to keep it from burning. When reduced, remove pan from heat and whisk in the 4 tablespoons of butter one at a time. Serve immediately with Shrimp Cakes.

Serves 10 as an appetizer

**** ALWAYS USE CAUTION WITH FIRE.** Flames can often shoot high and ignite things in their way. Like your hair or open bottles of alcohol nearby! So if doing this, please use caution and enjoy the fireworks.





Tequila Sunrise Pie

- 14 oz sweetened condensed milk (NOT evaporated milk)
- 8 oz cream cheese (bring to room temperature)
- 6 oz frozen tangerine or orange juice from concentrate (thawed)
- 2 tablespoons regular or Margaritaville® Tropical Tangerine Tequila
- 1 cup whipping cream (whipped until very stiff)
- 1 tablespoon grenadine
- Red food coloring (optional)
- 1 - 9 inch graham cracker crumb crust (store bought or your own)

In medium bowl, beat together condensed milk and cream cheese; then blend in juice and tequila. Fold in whipped cream. Remove 1 cup of mixture to a small bowl and blend in grenadine and 2 drops of food coloring. Pour both mixtures into pie crust adding the pink mixture last. Refrigerate 4 hours or overnight until set. Garnish as desired.

This pie also tastes excellent frozen. Place pie in freezer for 4 hours or until frozen through.

Serves 8



THE Beverages

Frozen Concoctions
that Help Me Hang On

Perfect frozen drinks make a party paradise, so we asked the bartenders at the Margaritaville® Cafes to contribute their favorite recipes for all sorts of frozen concoctions. With the help of this machine, you've already got our secret ingredient - perfectly shaved ice.

Adventurous Ritas

Explore a vast sea of tastes that will keep your guests drifting back in your direction for more.

NOTE: DO NOT EXCEED 15 OUNCES OF INGREDIENTS
IN BLENDING JAR, IT MAY CAUSE AN OVERFLOW.

• License to Chill

1 oz Margaritaville® Gold Tequila
1/4 oz Blue Curacao
1/2 oz lime juice
2 1/4 oz Margaritaville® Margarita Mix



For more recipes and to share your own recipes, visit www.margaritavillego.com



Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge.

• *The Best Margarita*

1 oz Margaritaville® Gold Tequila
1/4 oz Triple Sec
1/2 oz lime juice
1/2 oz orange juice
1 3/4 oz Margaritaville® Margarita Mix

Combine ingredients in Blending Jar. Blend and pour into a 12 oz glass.
Garnish with a salt rim and lime wedge.

• *Strawberry Margarita*

1 1/4 oz Margaritaville® Gold Tequila
2 3/4 oz strawberry daiquiri mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge



• Off to See the Lizard

1 oz Margaritaville® Gold Tequila
1/2 oz melon liquor
1/4 oz lime juice
2 1/4 oz Margaritaville® Margarita Mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge.

• Last Mango in Paris

1 1/4 oz Margaritaville® Last Mango Tequila
2 3/4 oz Margaritaville® Mango Margarita Mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge.

Beyond Margaritas

Take the low calorie route for any guest looking to keep their cargo load light.

• Rum Runner

1 oz light rum
1/2 oz Crème De Banana
1/2 oz Blackberry Brandy
1/2 oz grenadine
1 oz orange juice
1 oz pineapple juice

Float

1/4 oz 151 rum

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.
Add float of 151 proof rum.





• Hurricane

3/4 oz light rum
3/4 oz dark rum
3/4 oz grenadine
1 oz orange juice
1 oz pineapple juice

Float

1/4 oz 151 rum

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.
Add float of 151 proof rum.

• Piña Colada

1 1/4 oz light rum
2 1/4 oz piña colada mix
1/2 oz pineapple juice

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.

• Strawberry Daiquiri

1 1/4 oz light rum
2 3/4 oz strawberry daiquiri mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge.



• *Strawberry Colada (AKA Miami Vice)*

1 1/4 oz light rum
1 1/4 oz piña colada mix
1 1/4 oz strawberry daiquiri mix
1/4 oz pineapple juice

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.

Mocktails

Master these liquor-free concoctions, because you should never leave a guest with an empty drink hand.

• *Strawberry Daiquiri*

1 oz Lemon-lime soft drink
3 oz strawberry daiquiri mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with a lime wedge.

• *Piña Colada (Princess Marigold)*

1 oz pineapple juice
3 oz piña colada mix

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.





• *Strawberry Colada*

- 1 1/2 oz piña colada mix
- 1 1/2 oz strawberry daiquiri mix
- 1 oz pineapple juice

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.

• *Strawberry Banana Daiquiri (Jolly Mon)*

- 1 1/2 oz banana daiquiri mix
- 1 1/2 oz strawberry daiquiri mix
- 1 oz pineapple juice

Combine ingredients in Blending Jar.
Blend and pour into a 12 oz glass.
Garnish with an orange and cherry flag.



EXTRA Cargo • More Cool Stuff

No-Brainer Mixer

- Clear measurement markings make for effortless Ritas, Daiquiris and Coladas
- Consistent results without any guesswork
- Fits on top of jar to allow the mix to simply flow straight in



Easy-Pour Jar

- Lid stays on after concocting, to make pouring seamless
- No fussing with the lid means no cleaning up messes
- Quick, clean pouring gets you back to the party faster



For more product information, visit www.margaritavillicargo.com

Jumbo Jar

- 54 oz pitcher lets you make bigger batches
- Insulated jar makes ice-cold beverages last longer than ever



Extra 36 oz Jar

- Perfect for making extra batches for large parties
- Gives you the flexibility to make multiple flavors without stopping to clean
- Choose from stylish glass or shatter resistant plastic



Drink Mixer Bottle

- Pre-mix 50 oz of margarita, daiquiri or piña colada ingredients to prep your party
- Follow the simple markings on the side for consistently delicious recipes
- Holds enough mix to make three batches of your favorite frozen drink
- Works with any Margaritaville® Frozen Concoction Maker®



Frozen Concoction Maker® Travel Bag



Stylish design with details like “the lost shaker of salt” zipper pull

Customized with Margaritaville® logo and tropical detailing

Durable material to withstand “party punishment”

Wrap-around zipper allows easy access to the Frozen Concoction Maker®

Protects your Frozen Concoction Maker • stainless-steel finish

Margaritaville® Salt and Lime Serving Set

- Makes placing the final touches on your drinks a breeze*
- Includes shot glass, cutting board, lime tray and salt rimmer
- Designed to fit together for compact storage



Extra Battery

- Heavy-duty, 18-volt replacement battery pack keeps the party powered up
- Stay cordless and concoct an additional 60 drinks on a single charge
- Works with the Explorer™ Frozen Concoction Maker®





Margaritaville®

P.N. 163651

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