

SAINT VALENTINE'S IDEAS SHEET

1. Offer a prize to the couple that have been married the longest or the most recently or perhaps with the greatest difference in height.
2. Run your own 'Mr and Mrs' competition.
3. Organise a raffle with romantic prizes.
4. Play 'Whose Valentine?' Pin fictional Valentine's cards around the room and ask your customers to guess who sent them! Here are some examples to set you thinking:

'Wherefore out though, valentine?' From Romeo to Juliet

'Not tonight, Valentine.' From Napoleon to Josephine

'I may be ugly, Valentine, but you can ring my bell anytime' From Quasimodo to Esmerelda

'You're worth more than a kingdom to me, Valentine.' From Edward VIII to Mrs Simpson

'Frankly, my dear Valentine, I don't give a damn.' From Rhett Butler to Scarlet O'Hara

'Have a bite of my apple and be my Valentine.' From Eve to Adam

'I'm all at sea without you, Valentine, I long to hold you in my arm.' From Lord Nelson to Lady Hamilton

5. Play the 'Lucky Doubles' game. Make badges each with one half of a famous pair, such as Laurel and Hardy, Sampson, and Delilah etc. Hand these out and offer incentives for each player to find their partner. Badges could be given when a customer buys a certain drink you are promoting, or they could be sold for charity. You could hand out one half of each pair at 8pm and the other at 10pm. Make sure you set the rules to begin with, for instance maybe you limit the prizes to the first 20 couples, or every couple could have a half price drink.

Some recipes to get you started...

Sexy Strawberry Surprise

Description/Notes:

Succulent strawberries laced with brandy and topped with vanilla flavoured whipped cream

Ingredients:

- 1 lb. (450g) strawberries
- 5 fl. oz. (150ml) double cream
- 3 fl. oz. (90ml) brandy
- half a teaspoon of vanilla essence

Cooking Instructions:

1. Hull the strawberries and place in a bowl
2. Pour over the brandy and put in the refrigerator for an hour
3. Divide the strawberries between 4 individual serving glasses
4. Whip the double cream with added vanilla essence until stiff and spoon over the strawberries

Hot Passion Punch

Description/Notes:

Get your Valentine party going with this delicious hot wine punch

Ingredients:

- 1 bottle of Medoc
- 3 tbsps Demerara sugar
- 4 tbsps rum
- 1 orange
- 10 cloves

Cooking Instructions:

1. Insert the cloves into the orange then bake in a pre-heated oven at 350F, Gas Mark 4, 180C for 30 minutes
2. Pour the wine into a saucepan and heat to near boiling point
3. Stir in the sugar and rum
4. Carefully float the orange on top of the wine and simmer for a few minutes
5. Transfer to a heat-proof punch bowl and serve while still hot