

Be the Life of Your Holiday Party

How to Mix Drinks Like a Professional Bartender

Certified Master Bartender **Matt Hyland** takes the anxiety out of entertaining at home this holiday season. Whether it's shaken or stirred, Hyland shows your audience how to create the magic of Happy Hour and mix the most popular cocktails right at your own home bar.

Hyland proves with a few "bar tools," a little know-how and a great attitude, anyone in your audience can have their best holiday party ever. Wouldn't it be great to make restaurant quality drinks at home for a fraction of the cost—and look cool too?



This Holiday Season Bring Happy Hour Home with You.

Hyland reveals such secrets of the bartending trade as:

- The "6 Bottle Method": the 6 essential bottles of liquor needed to mix the most popular cocktails of yesterday and today.
- The "10 Bar Tools": everything to make professional-quality margaritas, cosmopolitans and martinis—just to name a few.
- How to stock your home bar like the pros—without breaking the bank.
- How anyone can learn to entertain at home with confidence.
- How to turn your holiday party into the topic of conversation at the office water cooler.



CREDENTIALS:

Matt Hyland is a Certified Master Bartender with more than 20 years experience making mixed drinks. Matt started bartending in Michigan in 1979 and soon joined TGIFridays where he was an in-store trainer (training bartenders in-house) and a field trainer (training bartenders in locations throughout the U.S.). Matt is co-creator of the patent-pending *Happy Hour at Home* bartending kit and he is president of Happy Hour at Home, LLC.

AVAILABILITY: Nationwide by telephone; available for last-minute interviews

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