THE **GOLDEN** AGE

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KHAKI AND GOLD PARTYWARE **GINGER RAY**

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Take a step back in time and welcome your guests to the wine lands by creating an atmosphere along Dutch heritage lines that is equally charming as it is surprisingly contemporary. From tables fielding rows and rows of tulips to a specialty Gin bar alluding to the original creators of the classic drink; your guests are sure to feel

**BLANK CANVAS**

Plain textured khaki paper combines with gold-foiled letter printing to create a wedding stationery suite that starts off like a blank canvas but already hints at a day filled with a bit of shine.

**DRINK MORE GIN**

Raise your bar by offering a signature drink to your guests. Here our tipple of choice was Gin and its versatility allows for allsorts of cocktails. Our free printable poster will quickly send the message to your guests to get in on the action.

**GIN O’CLOCK**

Create a bit of fun at your Gin Bar with a simple wall clock that past 6 o’clock declares the time to be Gin O’clock. Purchase an inexpensive wall clock that can be easily taken apart and then stick black transfer letters spelling out GIN at the number 6, and repeat if desired for every hour thereafter.

**CANAL CENTRES**

Bring the streets of Amsterdam to your table by lining the centre with ceramic houses, delft vases filled with freshly cut tulips and add artist’s tools like small vases filled with paint brushes, mannequin hands, mini easels or paint tins featuring famous art works.

**PAINTERLY PLACE CARDS**

Encourage guests to paint the town by adding little paintbrushes to their place cards at each place setting.

**FLOWER FIELDS**

No Netherlands inspired reception would be complete without tulips. Not only line the tables with these blooms but also immerse your guests into a field of flowers by hanging crates of the bulbs overhead. These “love” crates used are actually made out of cardboard and are easy to assemble and light to hang without worrying about potential mishaps.

**FLOWER PICKING**

Even though the seating is assigned, plan for your guests to “pick” their place by finding a little tussie mussie (paper cone filled with flowers) bearing their name and “artist” referring to their table name.

**DRINK THE DUCHESS**

In addition to offering guests a selection of Gin cocktails, consider offering a non-alcoholic version too. Perfect for teetotaller, designated drivers, and moms-to-be.

**GIN COCKTAIL RECIPES**

**THE CLASSIC GIN AND TONIC**

Place ice cubes into a glass, pour two parts gin, four parts tonic water and add a tablespoon of lime juice over the ice. Stir well with a long-necked spoon. Garnish with lime wedge, and serve immediately.

**STRAWBERRY AND BASIL GIN COCKTAIL**

MAKES 4

**INGREDIENTS**

2 cups fresh strawberries hulled and sliced

1/2 cup white granulated sugar

Pinch of sea salt

1/2 teaspoon freshly ground pepper

1 tablespoon balsamic vinegar

Handful of fresh basil

½ cup of Gin

Tonic Water

**DIRECTIONS**

In a medium bowl, add strawberries, sugar, salt, pepper and balsamic vinegar. Allow to sit for 10 to 15 minutes then pulse in a blender until the mixture resembles a puree. Run the mixture through a sieve, discarding the seeds and pulp. You should end up with a 1/2 cup.

To assemble the cocktail, divide the basil leaves between glasses. Muddle the basil leaves, being sure to press the stems. Add ice, pour in 1 to 2 ounces of gin, 2 to 3 tablespoons of strawberry mixture and top with tonic. Stir and garnish with basil flowers.

**BLUEBERRY AND MINT GIN FIZZ**

MAKES 4

**INGREDIENTS**

1 cup fresh blueberries

1/4 cup sugar

1 Tablespoon water

1/2 cup of Gin

1/4 cup fresh squeezed lime juice

 8-10 fresh mint leaves

 Club soda

**DIRECTIONS**

In a medium pot on high heat, combine blueberries, sugar, and water. Bring to a boil, and then reduce to a simmer for 5 minutes. While simmering mash the berries. Strain the solids from the syrup and allow the syrup to cool. In a pitcher, muddle the mint leaves, and then add the gin, lime juice and blueberry syrup. Stir together. Fill glasses with some ice, and divide the blueberry-gin mixture amongst them. Top with soda, stir and garnish with mint sprigs.

**CUCUMBER LEMONADE GIN PUNCH**

**INGREDIENTS**

4 whole lemons, halved

1/2 cup sugar

4 cups water

1 large cucumber (trimmed and sliced into rounds on a mandoline)

3 cups gin

Ice cubes

**DIRECTIONS**

Juice the lemons and place the strained juice and the bodies into a large pot. Add the sugar to the pot and muddle with the lemon bodies and juice for 2 to 3 minutes. Remove the lemon bodies, add the water and stir until the sugar has dissolved. Strain the mixture into a glass container and add the cucumbers. Steep for 1 hour. Add the gin and stir to combine. Serve over ice.

**IT’S A GIN GIN SITUATION**

With the Gin Bar being a main attraction, take it to the next level by printing out our custom Gin themed coasters. Your guests will surely put into practice your mantra of “Let the evening be**GIN**”.

**DUTCH GOLDEN AGE**

For a subtle nod to the Dutch Masters, make your own serving trays for drinks and canapés from frames. Frame coloured photocopies of famous artworks in wooden picture frames with depth. Another variation would be to source unused painter’s palettes.

**HOLLANDSE NIEUWE**

As part of your cocktail hour, have your caterer upgrade the traditional herring dish by adding the salted fish with chopped raw onions and gherkins to dill crackers in miniature form.

**CHEESE AND WINE**

For an easy starter, place a large wooden cheeseboard at each table centre. Guests can enjoy Dutch Edam and Gouda cheeses with crackers, nuts, and fresh fruit and keep their hunger pains at bay during the wedding speeches. This is also a good course to serve later on in the evening especially if you plan to party into the early hours of the morning.

**DUTCH DELIGHTS**

A table of Dutch treats will be met with glee as guests get to enjoy after dinner sweets like salted liquorice, Wilhelmina mints and our favourite: stroopwaffels which when combined with hot coffee are highly addictive. Do your guests a favour and place little boxes alongside, so they can enjoy these at home, or most likely the ride home!

**ARTIST FOR A DAY**

For a memorable guest book encourage guests not only to write a few words but possible sketch or paint a pretty picture too. Another memorable idea is to engage the service of a professional artist to paint your wedding ceremony or reception live, or have your guests play artist and set up an easel with a paint-by-number canvas and each guests gets to leave their mark.