MARGARITAVILLE

CHANGES IN LATITUDE PARTY GUIDE

EXPERIENCE ESCAPE
DISCLAIMER:

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 Margaritas.

Please drink responsibly - moderation seems to be the key.
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®.
Margaritaville® It’s anywhere you want it to be.

Just follow this guide and you’ll have the neighbors peeking through the fence to see what all the commotion is about. No matter where you live, from Florida to Alaska, your Changes In Latitude Party is sure to raise the temperature. Follow along… and escape to Margaritaville.
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.

For more ideas and to share your own ideas, visit www.margaritavillecargo.com
**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.

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**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 also 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.
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.

For more ideas and to share your own ideas, visit www.margaritavillecargo.com
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.

For more ideas and to share your own ideas, visit www.margaritavillecargo.com
**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 bright color 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?
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.

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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 useful 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 preferably around your kids sandbox and an inflatable pool makes 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 course with wickets, using a coconut as your ball. If you break your coconut, you’re

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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.
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

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

(continued)
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.

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**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)

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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 best margaritas come from Margaritaville, 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.

NOTE: DO NOT EXCEED 15 OUNCES OF INGREDIENTS IN BLENDING JAR. OVERFLOW COULD RESULT.

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

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.

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**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.

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**Strawberry Margarita**

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

(continued)
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.

**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

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


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.

Piña Colada

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

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

**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.

**Virgin Drinks**

**Strawberry Daiquiri**

1 oz Sprite  
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 Daquiri (Jolly Mon)

1 1/2 oz banana daquiri 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.
More Cool Stuff

**Margaritaville® Frozen Concoction Maker™ Travel Tote and Storage 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 total ease of access to the Frozen Concoction Maker™.

Protects your Frozen Concoction Maker’s stainless-steel finish

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**Margaritaville® Salt and Lime Serving Set**

Shot glass

Cutting board

Lime tray

Salt rimmer

Designed to fit together compactly for storage

For more product information, visit www.margaritavillecargo.com