

Enjoy the Upcoming Holiday Season with Premium BACARDI Cocktails

Thanksgiving is near and the **Christmas** holiday is right around the corner. Celebrate the most wonderFALL time of the year with **premium BACARDI cocktails!** On a day of giving thanks, there's no better way to enjoy Thanksgiving than with a BACARDI rum spirit.

A few of our favorite delicious premium BACARDI cocktails to savoir are – The BACARDI Treacle, made with BACARDI Reserva Ocho, and the Cuatro Presidente, made with BACARDI Cuatro. Both cocktails are the ideal mix of fall flavors. You'll definitely be extra thankful this Thanksgiving holiday.

These libations are the best drinks to complement your Thanksgiving meal because they embrace the warm flavors of Autumn. If you're a fan of seasonal flavors like apple, you will love the BACARDI Treacle. It's mixed with BACARDI Reserva Ocho, sugar syrup and freshly-pressed apple juice. In addition, there's a dash of orange bitters, topped off with apple slices for garnish.

If you're looking for something a little more classic, the Cuatro Presidente is just what you want. Try a blend of BACARDI Añejo Cuatro, Martini & Rossi Rosso, Dry Curacao, and a sprinkle of Angostura bitters. It's perfect, whether you are sipping to ease the stress of making the Thanksgiving spread or toasting to a family-filled holiday. Plus there's no better way to celebrate the season than by indulging in these fall-inspired, premium BACARDI cocktails.

Last, but not least, add a tropical twist to your holiday season with BACARDI Rum's new limited edition ready to drink BACARDI Coquito! Therefore, the holiday festivities would not

be the same without the famed boozy Caribbean eggnog at the table. BACARDI Coquito is available now through the holiday season for a suggested retail price of \$17.99 (750ml) on Drizly. You can find it at select grocery and liquor stores.

Rum Cocktail Recipes:

Cuatro Presidente

Ingredients:

- 1.5 parts BACARDÍ Cuatro
- 0.75 parts Martini & Rossi Rosso
- 0.25 parts Dry Curacao
- 2 dashes Angostura bitters

Method:

- Stir all ingredients with plenty of ice until very cold.
- Strain into a coupe glass.
- Garnish with orange peel.

BACARDÍ Treacle

Ingredients:

- 2.5 parts BACARDÍ Reserva Ocho
- 0.25 parts Sugar syrup
- 1 part Freshly-pressed apple juice
- 2 dashes Orange Bitters

Method:

- Build over ice rocks until perfectly diluted.
- Float apple juice last.
- Garnish with an apple slice.

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Premium BACARDI cocktails are

perfect anytime of the year. Return again to hear about more cocktail recipes and make your next party a big success.

Photo: BACARDI