STYLED BY DAISIES

A Holiday Hosting Collection

7 SINGLE SERVE COCKTAILS
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5 APPETIZER IDEAS



DELICIOUS RECIPES FOR A BEAUTIFUL SEASON

Welcome

The holidays are one of my favorite times of year — a time for gathering, celebrating, and making simple moments feel special. This collection was created to bring you brand new, exclusive recipes that you won't find on my website. Each cocktail and appetizer is designed to help you create a beautiful, memorable holiday season filled with festive flavors and easy-to-follow instructions. I hope these recipes bring a little extra joy, inspiration, and deliciousness to your gatherings.

With love,

Dayna

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Holiday Hosting *Tips*

1 | **Prep Ahead —**
Mix batched cocktails, chop garnishes, and prep appetizer components the day before.

2 | **Create a Drink Station —**
Include festive garnishes like cranberries, rosemary, citrus slices, and sugared rims.

3 | **Use Seasonal Ingredients —**
Cranberries, pomegranates, pears, and fresh herbs make everything feel festive.

4 | **Mix It Up —**
Offer a variety of cocktails: creamy, sparkling, fruity, and spirit-forward.

5 | **Keep It Simple & Beautiful —**
Use pretty glassware, candles, greenery, and a few thoughtful touches to make your setup look elevated.

6 | **Balance the Menu —**
Pair one lighter appetizer, one cheesy bite, and one savory favorite with your drinks.



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Pear & Cardamom Snowglobe Sour

A silky, frothy pear cocktail with cozy cardamom spice and a wintry sugared finish.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

1 1/2 oz pear vodka
3/4 oz fresh lemon juice
1/2 oz cardamom syrup
1/4 oz elderflower liqueur
1 egg white or 1 tbsp aquafaba
pear slice, thyme sprig, and star anise, for garnish
sugar, for the rim

DIRECTIONS

1. Rim a coupe glass with lemon juice and dip in sugar.
2. Add the pear vodka, lemon juice, cardamom syrup, elderflower liqueur, and egg white to a shaker without ice. Dry shake well.
3. Add ice and shake again until chilled and frothy.
4. Double strain into the prepared glass and garnish with the pear slice, thyme, and star anise.

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Blood Orange Vanilla Sparkler

A bright, bubbly holiday cocktail with blood orange, vanilla, and a festive citrus glow.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

1 1/2 oz vanilla vodka
1 oz blood orange juice
1/2 oz orange liqueur
1/2 oz fresh lemon juice
3 oz prosecco, chilled
blood orange slice and rosemary sprig, for garnish

DIRECTIONS

1. Fill a shaker with ice and add the vanilla vodka, blood orange juice, orange liqueur, and lemon juice.
2. Shake briefly and strain into a glass with fresh ice or into a coupe.
3. Top with prosecco and stir gently.
4. Garnish with a blood orange slice and rosemary sprig.

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Rosemary White Peach Martini



A pale peach martini with delicate fruit flavor, a soft rosemary note, and a beautiful holiday feel.

SERVES 1 | PREP TIME: 5 MINUTES

INGREDIENTS

- 1 1/2 oz peach vodka
- 3/4 oz white peach nectar
- 1/2 oz dry vermouth
- 1/2 oz fresh lemon juice
- 1/4 oz rosemary simple syrup
- peach slice and rosemary sprig, for garnish

DIRECTIONS

1. Add all ingredients to a cocktail shaker with ice.
2. Shake until well chilled.
3. Strain into a chilled martini glass.
4. Garnish with a peach slice and rosemary sprig.

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Salted Maple Espresso Velvet

A smooth espresso cocktail with maple sweetness and a creamy, salted finish.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

1 1/2 oz vodka
1 oz coffee liqueur
1 oz chilled espresso
1/2 oz maple syrup
3/4 oz heavy cream
pinch of flaky sea salt
coffee beans, for garnish

DIRECTIONS

1. Add the vodka, coffee liqueur, espresso, maple syrup, heavy cream, and a pinch of sea salt to a shaker with ice.
2. Shake vigorously until cold and slightly frothy.
3. Strain into a chilled martini glass.
4. Garnish with coffee beans and a tiny sprinkle of flaky sea salt.

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Blackberry Sage Holiday Smash

A juicy bourbon smash with muddled blackberries, fresh sage, and a festive winter feel.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

2 oz bourbon
3/4 oz blackberry syrup
3/4 oz fresh lemon juice
2–3 fresh blackberries
3–4 fresh sage leaves
splash of club soda
blackberries and sage, for garnish

DIRECTIONS

1. Muddle the blackberries and sage leaves in a shaker or mixing glass.
2. Add the bourbon, blackberry syrup, and lemon juice.
3. Fill with ice and shake briefly or stir well.
4. Strain or pour over fresh ice in a rocks glass and top with a splash of club soda.
5. Garnish with fresh blackberries and a sage sprig.

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Clementine Pistachio Cream Martini

A creamy, lightly nutty holiday martini with clementine brightness and a pistachio finish.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

- 1 1/2 oz vanilla vodka
- 1 oz pistachio cream liqueur
- 1 oz clementine juice
- 3/4 oz half-and-half
- 1/4 oz simple syrup
- crushed pistachios, for the rim
- clementine slice, for garnish

DIRECTIONS

1. Rim a martini glass with simple syrup and dip in crushed pistachios.
2. Add the vanilla vodka, pistachio cream liqueur, clementine juice, half-and-half, and simple syrup to a shaker with ice.
3. Shake until well chilled and creamy.
4. Strain into the prepared glass and garnish with a clementine slice.

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Pomegranate Rosemary Spritz

A sparkling holiday sip with pomegranate, rosemary, and a bright festive finish.

SERVES 1 | PREP TIME: 5 MINUTES



INGREDIENTS

- 1 1/2 oz vodka
- 1 oz pomegranate juice
- 1/2 oz rosemary simple syrup
- 1/2 oz fresh lemon juice
- 3 oz prosecco, chilled
- splash of club soda
- pomegranate arils and a rosemary sprig, for garnish

DIRECTIONS

1. Fill a shaker with ice and add the vodka, pomegranate juice, rosemary simple syrup, and lemon juice.
2. Shake briefly and strain into a glass with fresh ice or into a coupe.
3. Top with prosecco and a splash of club soda.
4. Garnish with pomegranate arils and a rosemary sprig.

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Winter White Cranberry Punch

A light, festive party punch with white cranberry, citrus, and a sparkling holiday finish.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 4 cups white cranberry juice
- 2 cups pineapple juice
- 1 cup vanilla vodka
- 1/2 cup orange liqueur
- 1 bottle prosecco, chilled
- 1 cup club soda, chilled
- fresh cranberries and rosemary sprigs, for garnish

DIRECTIONS

1. In a large pitcher or punch bowl, stir together the white cranberry juice, pineapple juice, vanilla vodka, and orange liqueur.
2. Chill until ready to serve.
3. Just before serving, pour in the prosecco and club soda and stir gently.
4. Garnish with fresh cranberries and rosemary sprigs.

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Spiced Cherry Vanilla Bourbon Punch

A bold batched cocktail with cherry, vanilla, bourbon, and warm seasonal spice.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 3 cups cherry juice
- 1 1/2 cups bourbon
- 1/2 cup vanilla syrup
- 1/4 cup fresh lemon juice
- 1 bottle ginger beer, chilled
- orange slices, cherries, and cinnamon sticks, for garnish

DIRECTIONS

1. In a large pitcher, combine the cherry juice, bourbon, vanilla syrup, and lemon juice.
2. Chill until ready to serve.
3. Just before serving, add the ginger beer and stir gently.
4. Garnish with orange slices, cherries, and cinnamon sticks.

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Frosted Coconut Chai Punch

A creamy crowd-pleasing punch with chai, coconut, and cozy winter flavor.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

3 cups chai latte
2 cups coconut milk
1 1/2 cups vanilla vodka
1 cup cream of coconut
1/2 cup RumChata
1 tsp vanilla extract
toasted coconut, for garnish

DIRECTIONS

1. In a large pitcher or dispenser, whisk together the chai latte, coconut milk, vanilla vodka, cream of coconut, RumChata, and vanilla extract.
2. Chill well before serving.
3. Stir again before serving over ice.
4. Garnish with a little toasted coconut.

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Golden Apple Ginger Sangria

A bright and cozy sangria with apple, ginger, citrus, and a lightly sparkling finish.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 1 bottle Pinot Grigio
- 2 cups apple cider
- 1 cup ginger beer, chilled
- 1/2 cup apple brandy
- 1/4 cup maple syrup
- 1 apple, thinly sliced
- 1 orange, thinly sliced
- fresh ginger slices, for garnish

DIRECTIONS

1. In a large pitcher, combine the Pinot Grigio, apple cider, apple brandy, and maple syrup.
2. Add the apple slices and orange slices.
3. Chill for at least 1 hour.
4. Just before serving, stir in the ginger beer and garnish with fresh ginger slices.

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Mistletoe Margarita Punch

A bright holiday margarita punch with cranberry, lime, and a party-ready sparkle.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 2 cups silver tequila
- 1 cup orange liqueur
- 1 cup fresh lime juice
- 1 cup cranberry juice
- 3 cups sparkling water or lemon-lime soda
- lime wheels and fresh cranberries, for garnish

DIRECTIONS

1. In a large pitcher or punch bowl, stir together the tequila, orange liqueur, lime juice, and cranberry juice.
2. Chill until ready to serve.
3. Just before serving, add the sparkling water or lemon-lime soda and stir gently.
4. Garnish with lime wheels and fresh cranberries.

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Holiday Sangria *with Pears & Pomegranate*

An elegant red sangria filled with winter fruit and festive holiday flavor.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 1 bottle red wine
- 1 cup pomegranate juice
- 1/2 cup brandy
- 1/4 cup orange liqueur
- 2 pears, thinly sliced
- 1 orange, thinly sliced
- 1 cup pomegranate arils
- 1 cup club soda, chilled

DIRECTIONS

1. In a large pitcher, combine the red wine, pomegranate juice, brandy, and orange liqueur.
2. Add the pear slices, orange slices, and pomegranate arils.
3. Chill for at least 1 hour.
4. Just before serving, stir in the club soda and serve over ice.

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Peppermint White Chocolate Punch

A creamy holiday punch with white chocolate, peppermint, and a sweet snowy finish.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 3 cups milk
- 2 cups half-and-half
- 1 cup peppermint vodka
- 1 cup white chocolate liqueur
- 1/2 cup vanilla vodka
- 1/2 tsp peppermint extract
- whipped cream and crushed candy canes, for garnish

DIRECTIONS

1. In a large pitcher or dispenser, whisk together the milk, half-and-half, peppermint vodka, white chocolate liqueur, vanilla vodka, and peppermint extract.
2. Chill until very cold.
3. Stir again before serving over ice.
4. Garnish with whipped cream and crushed candy canes.

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Gingerbread Hazelnut Cream Punch

A rich and creamy punch with gingerbread spice, hazelnut flavor, and holiday dessert vibes.

SERVES 8 | PREP TIME: 10 MINUTES



INGREDIENTS

- 3 cups milk
- 1 cup half-and-half
- 1 cup Frangelico
- 1 cup vanilla vodka
- 1 cup Irish cream
- 1/2 cup gingerbread syrup
- whipped cream and gingerbread crumbs, for garnish

DIRECTIONS

1. In a large pitcher or dispenser, whisk together the milk, half-and-half, Frangelico, vanilla vodka, Irish cream, and gingerbread syrup.
2. Chill until ready to serve.
3. Stir well before serving over ice.
4. Garnish with whipped cream and a sprinkle of gingerbread crumbs.

Hot Honey Whipped Feta Crostini

A creamy, sweet-and-spicy holiday appetizer with whipped feta, hot honey, pistachios, and pomegranate.

SERVES: 8 | PREP TIME: 15 MINUTES



INGREDIENTS

1 baguette, sliced
2 tbsp olive oil
8 oz feta cheese, softened
4 oz cream cheese, softened
2 tbsp plain Greek yogurt
2 tbsp hot honey, plus more for drizzling
1/4 cup pomegranate arils
1/4 cup chopped pistachios
Fresh thyme leaves, for garnish

DIRECTIONS

1. Preheat oven to 375°F.
2. Arrange baguette slices on a baking sheet, brush with olive oil, and toast for 8–10 minutes until lightly golden.
3. In a food processor, blend feta, cream cheese, and Greek yogurt until smooth and creamy.
4. Spread the whipped feta onto the toasted crostini.
5. Drizzle with hot honey and top with pomegranate arils, chopped pistachios, and thyme leaves. Serve immediately.

Cranberry Brie Bites

Easy, elegant holiday bites with melty brie, cranberry sauce, and crunchy pecans.

SERVES: 15 | PREP TIME: 15 MINUTES



INGREDIENTS

- 1 (15-count) package phyllo cups
- 8 oz brie cheese, rind removed and cut into small cubes
- 1/2 cup whole berry cranberry sauce
- 1/4 cup chopped pecans
- Fresh rosemary leaves, for garnish
- Optional: drizzle of honey

DIRECTIONS

1. Preheat oven to 350°F.
2. Place the phyllo cups on a baking sheet and add a cube of brie to each.
3. Bake for 6–8 minutes, until the brie is melted.
4. Top each bite with cranberry sauce and chopped pecans.
5. Garnish with tiny rosemary pieces and drizzle with honey if desired. Serve warm.

Prosciutto Wrapped Dates

A sweet-and-salty holiday appetizer with creamy goat cheese, pistachios, and crisp prosciutto.

SERVES: 10 | PREP TIME: 15 MINUTES



INGREDIENTS

- 20 Medjool dates, pitted
- 4 oz goat cheese, softened
- 1/4 cup chopped pistachios
- 10 slices prosciutto, cut in half
- 1 tbsp honey
- Fresh rosemary, finely chopped, for garnish
- Toothpicks, optional

DIRECTIONS

1. Preheat oven to 400°F.
2. Fill each date with goat cheese and a few chopped pistachios.
3. Wrap each date with half a slice of prosciutto and secure with a toothpick if needed.
4. Arrange on a baking sheet and bake for 10–12 minutes, until the prosciutto is crisp.
5. Drizzle with honey, garnish with rosemary, and serve warm.

Christmas Tree Caprese Skewers

Fresh, festive caprese skewers arranged into a beautiful Christmas tree appetizer.

SERVES: 8 | PREP TIME: 15 MINUTES



INGREDIENTS

- 24 cherry tomatoes
- 24 fresh mozzarella pearls
- 24 fresh basil leaves
- 24 short appetizer skewers or toothpicks
- 2 tbsp balsamic glaze
- 1 tbsp olive oil
- Pinch of salt and black pepper
- Fresh rosemary sprigs, for garnish

DIRECTIONS

1. Thread a cherry tomato, basil leaf, and mozzarella pearl onto each skewer.
2. Arrange the skewers on a platter in the shape of a Christmas tree.
3. Drizzle with olive oil and balsamic glaze.
4. Sprinkle lightly with salt and black pepper.
5. Garnish the platter with rosemary sprigs and serve chilled.

Maple Bacon Goat Cheese Balls

A sweet-and-savory make-ahead appetizer with goat cheese, maple, bacon, and pecans.

SERVES: 8 | PREP TIME: 20 MINUTES



INGREDIENTS

- 8 oz goat cheese, softened
- 4 oz cream cheese, softened
- 4 slices bacon, cooked crisp and finely chopped
- 2 tbsp pure maple syrup
- 1/4 cup chopped pecans
- 2 tbsp dried cranberries, finely chopped
- 1 tbsp chopped chives
- Crackers or pretzels, for serving

DIRECTIONS

1. In a bowl, mix the goat cheese, cream cheese, maple syrup, and half of the bacon until well combined.
2. Scoop and roll into small bite-size cheese balls.
3. In a shallow bowl, combine the pecans, remaining bacon, dried cranberries, and chives.
4. Roll each cheese ball in the topping mixture.
5. Chill for 20 minutes before serving with crackers or pretzels.