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**PARTY PLAN LIKE A PRO WITH NEW NESCAFÉ® DOLCE GUSTO™  
AND FRESH TIPS FROM CELEBRITY EXPERT**

***Brewing Up Personalized Cups of Coffee Tops Holiday Party Planning  
Advice from Party Guru Kimberly Schlegel Whitman***

**Glendale, Calif., (October 27, 2008)** – Expert party planners agree that **personalization** is the hottest trend for this upcoming holiday party season. Tailoring menus, beverage selections and décor to the delight of guests is sure to impress no matter the size of the gathering. Celebrity party planner and author Kimberly Schlegel Whitman has teamed up with NESCAFÉ Dolce Gusto to help every holiday host or hostess make those fun and easy personalized touches that lead to a memorable holiday bash.

Coffee drinks, now thought of as the “new wine” of social get-togethers, can headline a personalized menu with NESCAFÉ Dolce Gusto, an innovative, single-cup coffee system which makes eight delicious beverage varieties in less than one minute each. Whether the request is for a silky Cappuccino or frothy Latte Macchiato, at-home baristas can serve up a high-quality coffeehouse caliber drink experience that’s as special and individual as each guest.

“One pot of coffee for all is neither creative nor thoughtful of individual tastes,” shares Whitman. “With NESCAFÉ Dolce Gusto you can add fun, flavor and flair to any occasion which guests always notice and appreciate.”

From unique place cards to themed menus to beverage pairings, the options can be endless to personalize your party. Whitman’s top ten tips for effortless holiday party planning like a pro...

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- \* *Tip 1* - Deck the halls with personalized mementoes from loved ones. Instead of a traditional guest book, surprise your guests with a small tree at the front of your home and a colorful bowl full of inexpensive ornaments and fun paint pens. Invite each of your guests to sign, date and add a cheerful message to hang on the tree. You can pull them out every year and keep adding to your three-dimensional holiday guest book!
- \* *Tip 2* – Santa Sangria, anyone? Instead of stocking a full bar for your holiday parties, serve your guests an unexpected signature holiday cocktail. Play around with different cocktail recipes, integrate seasonal juices and give the drink a playful name.
- \* *Tip 3* – Avoid a chaotic free-for-all with seating and instead use personalized ornaments as place cards for a seated dinner. Tie one around each napkin with a coordinating ribbon to add some fun and easy flair to your holiday table.
- \* *Tip 4* – Holidays are all about sweet memories! When serving a seated meal, go around the table and ask each of your guests to share a funny holiday memory or tradition. You’ll be surprised at some of the unique ways your friends and family celebrate the season.
- \* *Tip 5* – Capture the unexpected and memorable moments of your holiday party by keeping your camera out and snapping candid pictures of all your guests. Frame the candid photos and you’ll have a unique present to share for the next gathering.
- \* *Tip 6* – To keep your get-together casual, provide your guests with a shoe check. Set out a basket of slippers full of unique styles suited for each of your guests and allow them to take the slippers home as a party favor.
- \* *Tip 7* – Pep up the traditional holiday gathering by having a peppermint brunch. Simple red and white decorations provide a fresh and stylish atmosphere for your guests to share holiday traditions and memories. (Peppermint Brunch featured in *The Pleasure of Your Company: Entertaining in High Style*)
- \* *Tip 8* – If you can’t beat ‘em, join ‘em! Many people receive several party invitations for each night during the holidays so have a dessert party instead of a dinner party. Set up a dessert buffet for your guests to enjoy, and they can finish the night off at your home. (Dessert Buffet featured in *Tablescapes: Setting Your Table with Style*)
- \* *Tip 9* – Make a bold statement by setting up a coffee bar with all of the trimmings and serve your guests their favorite coffee drink with your NESCAFÉ Dolce Gusto. Whether your guests crave a full-bodied espresso, a frothy cappuccino or a heavenly hot chocolate, NESCAFÉ Dolce Gusto can create a perfect personalized cup in less than one minute per drink. Make each cup extra special by allowing your guest to add their favorite extras like holiday sugar cubes or peppermint stir sticks.
- \* *Tip 10* - Give party favors to each of your guests as they leave your event. Wrap each favor individually and label with a tag that reads “And to all a good night....”

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### **About NESCAFÉ® Dolce Gusto™**

NESCAFÉ® Dolce Gusto™ is a new single-cup coffee system with a proprietary, specially designed one portion capsule that produces a high-quality coffeehouse caliber drink experience. NESCAFÉ® Dolce Gusto™ combines the expertise of NESCAFÉ® coffee making with the hallmarks of Krups® precision, engineering and technical perfection. Featuring a 15-bar pressure system and the unique patented technology of the Custom Control Lever, the machine can make up to eight beverage varieties – Caffè Lungo (dark roast, mild and decaf), Cappuccino, Chococino, Espresso, Iced Cappuccino, and Latte Macchiato – in less than one minute each. The NESCAFÉ smart capsules boast the highest quality ingredients, including 100% Arabica roast and ground coffee, rich chocolate and whole powdered milk. Beginning Sept. 22, 2008 NESCAFÉ® Dolce Gusto™ machine and capsules will be sold exclusively at Sur La Table and [www.dolce-gusto.us](http://www.dolce-gusto.us) and become available Nov. 1, 2008 at select Bloomingdale's, Macy's, Bed Bath & Beyond stores and Dillard's stores as well as [www.amazon.com](http://www.amazon.com). The machine will retail for an MSRP of \$169.99 and a box of 16, single flavor capsules will retail for an MSRP of \$8.49.

### **About Nestlé USA**

Named one of "America's Most Admired Food Companies" in *Fortune* magazine for the eleventh consecutive year, Nestlé USA provides quality brands and products that bring flavor to life every day. From nutritious meals with LEAN CUISINE® to baking traditions with NESTLÉ® TOLL HOUSE®, Nestlé USA makes delicious, convenient, and nutritious food and beverage products that enrich the very experience of life itself. That's what "Nestlé. Good Food, Good Life" is all about. Well-known Nestlé brands include: NESTLÉ® TOLL HOUSE®, NESTLÉ® NESQUIK®, NESTLÉ® COFFEE-MATE®, STOUFFER'S®, LEAN CUISINE®, HOT POCKETS® and LEAN POCKETS® brand sandwiches, NESCAFÉ®, NESCAFÉ® TASTER'S CHOICE®, NESTLÉ® JUICY JUICE®, BUITONI®, DREYER'S/EDY'S®, NESTLÉ® CRUNCH®, NESTLÉ® BUTTERFINGER®, and WONKA®. Nestlé USA, with 2007 sales of \$8.25 billion is part of Nestlé S.A. in Vevey, Switzerland — the world's largest food company — with 2007 sales of \$90 billion. For product news and information, visit [Nestleusa.com](http://Nestleusa.com) or [NestleNewsroom.com](http://NestleNewsroom.com).

### **About Kimberly Schlegel Whitman**

With a talent for making the ordinary extraordinary Kimberly Schlegel Whitman has taken her original and clever take on parties and created an entrepreneurial empire. Kimberly's latest project, *Tablescapes: Setting the Table with Style* (Gibbs-Smith, \$39.95), is a book that brings to life over thirty tabletops that are meant to inspire. The book includes tips and hints on invitations, seating of guests, and up-to-date rules of etiquette, as well as a list of resources for finding the perfect items to create your table setting, whether you want to rent or buy and whether you're designing an intimate setting with a few close friends or a table for more than a hundred guests. Kimberly is also the author of *The Pleasure of Your Company: Entertaining in High Style* (Gibbs-Smith, \$34.95), *Dog Parties: Entertaining Your Party Animals* (Gibbs-Smith, \$19.95) and *The Wedding Workbook: A Time Saving Guide for the Busy Bride* (Gibbs-Smith, \$24.95). Kimberly resides in Dallas with her real estate developer husband, Justin, their son, JR, and their Chihuahua, Lola.

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