The S&P Newsletter

Happy Holidays

2025

It's been a busy year, but we wouldn't have it any other way.

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Hosting a Holiday Sleepover

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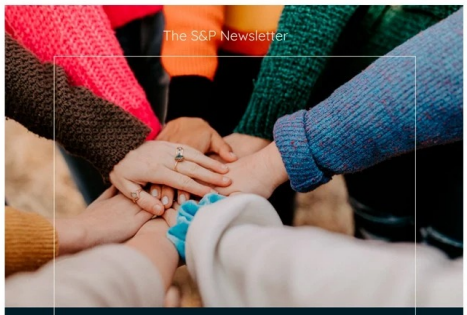
Before we move on to pyjama party ideas and everything yo know about what to do at a sleepover, we urge you to give a t thought to your child's age, and the age of their guests. At Sitters we're experienced at ensuring peaceful bedtimes wh of the norm' without Mum or Dad on hand. As such, we recom the younger your child is, the fewer guests they have. Furthermore, for the very youngest of slumber party lovers, a atmosphere can be created by having a late afternoon pyjam and little ones sent home to sleep.



The Perfect Wine Dine Night

Top tips for a perfect date

1. Start with bubbly. Don't be rushed into choosing a bottle. Your first order should be for a glass each of bubbly as an aperitif. It's the crisp acidity and bubbles that cleanse the palate and bring delight so don't stress out about the choice. Just pick something that looks interesting.
2. Communicate. Ask what your partner likes. In whites, do they like a bit of oak or hate it? Do they like a full body or something more delicate? Aromatic or more mainstream? In red, do they prefer more robust or more delicate wines? The opportunities for flirty banter are limitless and you'll flatter simply by asking. If they have strong preferences, simply relay them to the sommelier and you're done (see point 7). If they ask you to choose, continue to the next step.
3. Pick your food first. Everyone has heard the 'rule' about white wine and fish. Although some delicate reds go very well with fish, it's a sensible guideline. Avoid very high levels of alcohol with spicy food as you'll get more chilli burn that way. Instead choose more delicate floral wines like Rieslings.



From all of us here at Sheetal and Partners Inc.

Thank you for supporting us.
We look forward to seeing you in the New Year.

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