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PULLOUT INSIDE

HOLIDAY GIFT GUIDE



Sharing fun treats is only half the fun of Christmas.

BEYOND THE BED

Hotels get into the holiday spirit with festive eats and drinks

BY KIRSTEN PALLADINO

Ho ho ho and all that jazz. If you're into celebrating Christmas, we've rounded up the best of the city's foodie offerings to get into the spirit of joy.

If your kids dig Santa, take them to the Ritz-Carlton, Buckhead, where overnight

guests can surprise their child with an unexpected visit from jolly St. Nick. He'll knock on your hotel door at a set time, spend a couple of enchanting minutes with the child and leave a treat-filled stocking. These tuck-ins are available

Dec. 11, 17 and 18 from 6 to 8 p.m. The cost is \$50 per visit and includes a holiday stocking. The posh hotel also is putting on its annual holiday afternoon tea with Santa overseeing the festivities and caroling by the Dickens Singers. Fridays, Saturdays and Sundays, Dec. 10, 11 and 12

and Friday, Dec. 17; Wednesday and Thursday, Dec. 22 and 23 at 1:30, 2:30 and 3:30 p.m., \$43 per adult, \$38 per child. Also for the kiddos is the Children's Nutcracker Tea, which features young dancers from Atlanta Ballet's Nutcracker performing vignettes from the famed ballet, caroling by the Dickens Singers and of course, Santa's annual appearance. Children enjoy hot chocolate and sweets of the season, and may decorate a holiday cookie to take home. Dec. 18 and 19 at 11 a.m. and 2:30 p.m.; Dec. 20 at 2:30 p.m.; and Dec. 21 at 11 a.m. \$52 per adult,

\$47 per child. Make merry with friends and family at the hotel's holiday brunch amid luxurious holiday décor and more caroling. Choose from more than 50 selections, from traditional breakfast favorites to an array of

seasonal desserts created by the hotel's elite culinary team. Throughout the Café, chefs prepare omelets and waffles to order, carve roasts and finish tantalizing desserts as guests watch. Sundays, Dec. 12, and 19, 11:30 a.m. to 3 p.m. \$58 per adult, \$28 per child. 404-237-2700. 3434 Peachtree Road. www.ritzcarlton.com/buckhead.

Across town at another luxe hotel, the second annual Astor Holiday Rink is up and running at the St. Regis Atlanta on the seventh floor on the hotel's outdoor Grand Terrace above the Pool Piazza. Adults can partake in a private dining experience that takes place on ice within the Astor Holiday Rink, during which couples or intimate groups will dine by candlelight and be served by ice skating waiters. Following the six-course, prix-fixe meal, a St. Regis butler on ice will perform the signature champagne sabering ritual and present a Veuve

Clicquot toast to the evening. Holiday afternoon tea is served in the Long Gallery daily through Dec. 25. For \$40, guests receive 10 varieties of hand-selected teas served with an assortment of handcrafted petite sandwiches and freshly baked pastries. Need a moment with the man in red? Tea with Santa runs now through Dec. 24, Thursdays through Sundays, for \$24. Children get milk and teddy bear cupcakes. All holiday afternoon teas are served 2-5 p.m. Reservations are recommended. Need something stronger than tea? The St. Regis Atlanta will spice up the holidays with festive libations for the social

set, continuing the tradition of Twelve Days of Christmas Cocktails, served at the St. Regis Bar, the Wine Room and Paces 88. All are \$12. 88 W. Paces Ferry Road. 404-563-7900. www.stregisatlanta.com. **SP**

DISH

To get your jollies on at home, try this holiday cocktail from Craft Atlanta.

INGREDIENTS:

- 1 ounce Grey Goose La Poire
- ½ ounce seasonally spiced simple syrup (pumpkin spice and clove)
- ½ ounce lemon juice

INSTRUCTIONS:

Shake ingredients, and serve in martini glass. Garnish with dried pear slice.