

Holiday Entertaining Tips



With the holidays just around the corner now there are parties that need a-hosting, and tables that need a-setting. I love to host gatherings with my friends and loved ones, from simple cocktail parties to extravagant bashes, and of course, dinner parties are always a holiday favourite.

Dinner Parties

1. Dress your table however you like, but be sure to work with the colours of your holiday décor. Decide what your theme is and follow it throughout the party, be it simple and elegant, or festive, or even themed.
2. Set the table before guests arrive – this will allow you to save time and allow you to entertain your guests before dinner.
3. Hand-written place cards add a personal touch, and will allow you to choose the seat that will give you the most flexibility.
4. Choose foods that you've made before – if trying a recipe for the first time, it's always a good idea to do a test run the week before to work out the kinks.
5. Don't go overboard on dessert – guests are often known to bring their host a gift of fresh baked goods.

Cocktail Parties

1. Set out food and drinks buffet style with lots of side dishes and napkins – allow your guests to serve themselves and leave you time for “top-ups” and mingling
2. Serve finger foods that don't require utensils to make them easier for your guest to eat
3. Have some basic liquors and liqueurs available, as well as choice of white or red wine. Provide a non-alcoholic beverage in a punch bowl or pitcher for guests to help themselves
4. Be sure to have a variety of glassware, including wine glasses, old-fashioned glasses, and highballs.
5. Don't forget to have a bucket of ice, a variety of mixes, and some lemons and limes for garnishes.