

# Entertaining Tips

- Ⓜ Allow time for you to get ready for the party.
- Ⓜ Slice, dice and chop all ingredients that you can before you are ready to prepare your party's recipes. Many recipes have ingredients that can be prepared prior to the time you are ready to make the dish and can keep throughout the day, or sometimes over night (ex. onions, cucumbers etc.)
- Ⓜ Avoid serving your guests foods that are too salty, which can make them thirsty and could cause them to over-drink alcoholic beverages.
- Ⓜ If you choose to serve alcoholic beverages, be sure to also have non-alcoholic beverages available for your guests.
- Ⓜ Encourage your friends to designate a driver before they drink alcoholic beverages.
- Ⓜ Taxi companies' phone numbers available for guests that don't have a designated driver.
- Ⓜ Stay safe by using battery operated votives rather than wax candles with a real flame.
- Ⓜ Choose a color scheme comprised of two or three colors and stick to it with your invitation, table and decorations.
- Ⓜ Choose unusual serving pieces. A sleek mirror or wooden cutting board can make an interesting platter.
- Ⓜ Stack books under a tablecloth to vary the height of your buffet and give it a professional caterer's touch.
- Ⓜ Set up stations for the food to encourage guests to mingle. For example, coffee in the kitchen, appetizers in the dining room and desserts in the living room.
- Ⓜ Plan for a place for your guests leave their coats and bags.
- Ⓜ Think ahead about which guests have common interests. Then introduce them at the party.
- Ⓜ As a courtesy, let your neighbors know that you will be having a party and give them a number to call if there is a problem, such as someone blocking their driveway.
- Ⓜ Lighting is an important part of setting the tone for the party. Turn off the overhead lights and bring in lamps from other rooms, if needed.
- Ⓜ Make a play list for your party with songs to suit the theme.
- Ⓜ Have fun!