

# Hosting a Dinner Party

by BREN UNDERWOOD of MUST BRING BUNS



## 2-4 WEEKS AHEAD

- Choose the event date/time
- Create your guest list
- Invite your guests (*via phone or formal invitation if you're feeling fancy!*)

## 1-2 WEEKS AHEAD

- Plan your menu, taking into account the season (*consider any guests special dietary restrictions*)
- Read recipes in full and confirm you can find all ingredients and cooking equipment
- Create a cooking timeline
- If using a caterer, call the caterer to plan the menu and discuss details and timing

## 1 WEEK AHEAD

- Design your tablescape and flowers (*or order flowers from a florist*)
- Ensure you have adequate table setting and serving essentials (*flatware, linens, napkin rings, serving pieces, place cards and holders, salt & pepper shakers, etc.*)
- Polish the crystal, china, and silver if the dinner party will be a formal occasion

## 2 DAYS AHEAD

- Do your grocery shopping and stock the bar
- Consider coordinating little party favors for guests if you're having a larger gathering (*a nice-do not a must-do*)

- Outline a seating chart if you're using place cards, and seat people with common interests next to each other
- If printing out menus (*a special touch*) do this a couple days ahead
- Tidy up the house and stage the powder room

## 1 DAYS AHEAD

- Prep the food (*chop vegetables, cook anything that can be prepared in advance*)
- Set the table
- Arrange the florals or pick them up from the florist

## THE DAY OF

- Cook the meal or welcome the caterer into your home to do the magic in the kitchen!
- Clean the kitchen so its presentable for guests
- Create ambiance with flickering candles and soft background music
- Dress in a fabulous outfit
- Be an attentive and hospitable host once the guests arrive
- Pop open the champagne, serve a gorgeous meal, and have fun!