

# HOLIDAY HOSTING 101



*an hour-by-hour guide*

# FIRST THINGS FIRST...

Holiday hosting... it's my superbowl. All year long I anticipate these months. My love of dinner parties started early and runs deep. My mom has always loved any excuse to bring people into her home and holidays were always the perfect excuse.

A cozy home, the aroma from the oven wafting through the air, good conversation, full bellies. I can feel it now.

I have had my fair share of stressful dinner parties. You never think it'll take as long as it always does. Never fails, you're throwing the plates on the dinner table at the last second and the veggies still need to be chopped for the salad. Oh and you forgot to freshen up, so you have pasta sauce stains on your shirt. I've been there.

It's going to be ok. Follow my lead and I promise you will get everything done with time to spare!

*xo, Averi*

# GO AHEAD AND BLOCK OFF YOUR ENTIRE DAY. JUST TRUST ME.

## 8:30AM

Sit down with your cup of coffee and write out your game plan (you'll thank yourself later) :

- Menu
- Grocery list
- To-do list for set up
- Who is joining you? What do you know they love? What don't they love?

Pick an easy dish to make...pastas or casseroles are my go-to. Don't try to be a hero!

## 9:30AM

Run through Starbucks and grab your favorite drink.

Leisure romantically through the grocery store aisles and appreciate the variety of cheeses and wines. Pick the best flowers. Don't try to rush your way through grocery shopping. Make it an enjoyable experience... this is why we started early!



# ONCE YOU'RE HOME...

## 12:00 PM

Always set your table hours in advance so you won't have to worry about it later.

Throw your linens in the dryer to get the wrinkles out.

Find the perfect vessel(s) for the florals you picked out at the store .

Set out candles...we all love taper candles in stunning brass holders (if you're setting an outside table, go for hurricane glasses with pillar candles to keep the wind from blowing them out).

Set out your dishes, flatware and glassware.

Everyone gets a water glass and wine glass *because even non-drinkers love drinking out of something fancy.*

Grab your favorite serving dishes and layer them on the table. This will help you imagine how your table will be set. I love serving family style meals because it's easy and fills your table well.

PRO TIP  
always be thinking  
of *Abundance*

You want your  
tablescape and dishes  
to feel abundant. So  
when in doubt, *overfill*





## 3:00 PM

Start prep work for your meal. Chop the veggies. Boil the pasta. Make the entire casserole so it's ready to be thrown in the oven before guests arrive.

Write name cards - this is a thoughtful touch that'll help your guests feel invited and known.

Sit down and think of some conversation starters and write them down on the back of the name cards. This is especially helpful if you have people coming to your dinner party that don't know each other.

Here are some ideas :

- Who is one TV/movie character you resonate with most?
- What do people most misunderstand about you?
- What's your unpopular opinion?
- When's the last time you lost track of time, and what were you doing?
- Do you feel older or younger than your age?
- If you could have a second chance at one event in your life, what would you choose?
- What is one hobby you wish you were really good at?

## 4:00 PM

Start building your charcuterie spread. You want to have this ready when your guests arrive so they have something to nibble on while you finish up dinner.

Remember abundance applies here too. Even if you are only working with a couple cheeses and some crackers, pile those babies up.



*you're doing a  
great job*

## **5:00 PM**

Freshen yourself up and change clothes.

Turn on your dinner party playlist.

## **5:30 PM**

Toss your salad and slice a loaf of sourdough.

Set out drinks - make sure you have options... red and white wine, sparkling water and plenty of regular water, too. Have enough so your guests feel like they can get refills as needed.

## **5:45 PM**

Throw your dish in the oven to bake.

Light candles.

Pour a welcome drink to put in your guests' hand as soon as they come in - something bubbly works well for this.

Add ice to all glasses and fill several carafes to sit on the table for water refills.





# YOUR GUESTS ARE HERE

## **6:00 PM**

Welcome your guests... hugs and a drink in their hand.

People will hover wherever the charcuterie board is so choose the location wisely, and make sure it's not in the way of your food prep area.

## **6:30 PM**

Usher guests to the table and refresh everyone's drink.

Take your dish out of the oven and bring it to the table with salad and bread.



*you did it!*

**8:00 PM**

After dinner, throw some cookies in the oven and start a pot of decaf coffee...  
this invites your guests to stay a little longer.

Friends love to help you clean up afterwards. Let them help if they offer.

Send your guests home with the leftovers if you have enough.

