



## APPETIZERS

The number of guests and time of the party will determine the amount of appetizers required:

### COCKTAIL PARTY

6 to 12 guests: Serve 3 types of appetizers  
12 to 24 guests: Serve 4 or 5 types of appetizers  
24 guest or more: Serve 6 types of appetizers

### DINNER HOUR COCKTAIL PARTY

7-8 appetizers/per person, including 2 hot dips  
\*Rule of Thumb: Plan on 8-10 pieces per guest for a 2 hour party.

### CHEESE AND CHARCUTERIE BOARD OR TABLE

Guests can 'nosh on a beautiful table laden with cheese, meats, breads, crackers, hot and cold dips with vegetables. Always a huge hit!

### DESSERT TABLE & COFFEE/TEA BAR

End the evening on a sweet note by setting up a dessert table away from the kitchen. Mentioning that dessert and coffee is being served signals to your guests that the party is ending.

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## THE BAR

Create a signature cocktail to welcome your guests upon arrival.

### OFFER NON-ALCOHOLIC COCKTAILS. REMEMBER THE DESIGNATED DRIVER!

Make a "punch in a pitcher" with ice for easy pouring.

### SELF SERVE BAR OR BAR CART

- Keep the selection simple so guests can help themselves.
- Each guest will consume an average of 2-3 drinks
- 1 Litre bottle of alcohol yields 22 mixed drinks
- 1 bottle of wine serves 4 guests
- Stock up on mix and garnishes & lots of ice



## RENTABLES

If your budget allows, rent the plates, cutlery, and glasses.

Hire 2 servers and 1 bartender to allow you to spend time mingling with your guests. When the party is complete your home will be clean.



## MUSIC

Create a playlist that matches the theme of your gathering so that music plays continuously throughout the evening.



## COAT RACK

Invest in a free standing coat rack that can be set up in a bedroom which makes it easier for guest to retrieve their coats.

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