

Dinner party planning checklist

Pre-prep

- Clean all rooms and areas that the guests will be in and then close the doors on the other rooms.
- Go on your shopping trip for non-perishables three days in advance, perishables the day before.

The day before

- Finish shopping.
- Wash and spin salad greens, wrap in clean tea towels, place in plastic bag and store in fridge crisper.
- Make salad dressing, store in fridge.
- Make dessert—if it can be made the day before—or buy a high-end one.
- Set the table, complete with candles, flowers, serviettes, etc.
- Get all dishes out for every course, including tea and/or coffee.
- Stock the fridge with drinks: sparkling water, pop (diet and regular), white wine and beer. If the weather is cold enough you can store them outside the day of the party.
- Make ice cubes.
- Select a music playlist.
- Get the bar organized: I like to choose one special cocktail for the evening and then have an assortment of beer, and red and white wine.
- Do any food prep that can be done the day before according to your menu.



By Mairlyn Smith. From *How to throw a fabulous dinner party*
(www.canadianhomeandcountry.com/dinnerparties)

Tip

Keep the meal simple. A salad, a main with rice, pasta, or potatoes, and two different-coloured veggies, plus a dessert is great.