



[DINNER]

dinner party essentials

Think inviting everyone over to your pad is stressful? Not anymore. Dinner parties just got simplified with this quick hit list—bring it with you while running your errands a few days before your event.

FOR COCKTAIL HOUR

- Assortment of cheeses
- Assortment of crackers
- Cheese knives
- Cheese twists
- Crudités
- Cocktail glasses (lowball and martini)
- Flowers (for display)
- Gin
- Grapes, sliced apples, or pears
- Hummus
- Lemons
- Limes
- Mixed nuts
- Napkins (if using paper, allow for 2 for each guest)
- Olives (pits in for eating, stuffed for martinis)
- Platters
- Playlist (download our suggested cocktail party playlist at TheNest.com/cocktailhourmix)
- Salami
- Small canapé plates
- Soda
- Tonic (1 bottle for every 3 guests)
- Toothpicks
- Vodka
- Water glass (1 for every guest)
- Wine (1 bottle for every 2-3 guests)
- Wine glass (1 for every guest)

FOR DINNER

- Candles
- Centerpiece
- Napkins
- Place cards (optional)
- Tablecloth

FOR SERVING

- Breadboard or basket
- Bread plates
- Decanter
- Dessert plates
- Dinner plates
- Salad plates
- Serving platters
- Silverwares
- Steak knives (if applicable)
- Water goblets
- Water pitcher
- Wine coasters
- Wine glasses

FOR RECIPES

- Main course (check out TheNest.com/maincourse)
- Side dishes (check out TheNest.com/sidedish)
- Dessert (check out TheNest.com/dessert)