

So You Want To Host A Tea?



Great! Grab a notebook or your laptop if that's how you do things. I enjoy the good old paper and pencil way of planning. Jot down a few of the particulars;

- How many people are you planning to invite?
- Do you want your tea to be casual or a little more formal?
- Do you want to have a theme, or are you celebrating an occasion?
- Will you be preparing the food yourself or will you cater?
- Depending on the number of guest start looking for a venue.

Your menu will be decided largely in part by how formal you want your tea to be. Little girls would probably be happy with heart shaped peanut butter sandwiches and chocolate milk in pretty little tea pots ☺. So scratch this item off your list early in your planning stage.

Whether formal or casual be sure to include items from these three categories – Scones, Sweets, and Savories. Another thing to consider; look to appeal to the five senses, (e.g. background music, soft scented candles, good food, nice décor (doesn't have to be expensive), a small handcrafted or purchased item as a memento of the tea would also be a nice touch.

You want your guest to feel comfortable, special, and welcome, place cards may be a fun way to achieve a couple of these things. Use your imagination; dig deep for some all inspiring creativity. (Seating arrangements, personalization of the cards, glitter, etc.)

Even with a formal tea you don't have to have expensive linen table cloths and bone china, but do make sure you have saucers for your teacups. If you plan on serving biscuits, or scones have butter knives for spreading curds and creams. Check with your guest for allergies.

I tend to work backwards... ☺ First I set my date, then I decide what I want to do myself, what I need to delegate to others, and how long it will take to complete my task. However you do it, Do it! Have fun, let your ideas spring forth. I'll share a few of my ideas.