



PHOTO: KENT DRAKE PHOTOGRAPHY

Use mixed metals to add elegance to your home's decor.

Holiday Party Panache

THIS IS THE YEAR FOR HOLIDAY PARTIES TO HAVE A SAFE AND JOLLY COMEBACK. HERE ARE SOME OF THE HOTTEST HOSTING TRENDS OF 2021 TO MAKE SURE YOUR HOLIDAY PARTY MAKES THE NICE LIST.

A GREAT WAY TO MAKE UP FOR LOST TIME is to get the party started right away. Greet your guests with live music or carolers at the entrance of the event. A spirited performance will spread holiday cheer to each guest before they even get a chance to take off their coat. With guests entering in a joyful mindset, they will be excited to explore the rest of the event. Keep those spirits high by going with bright decor. Mixed metals, candles, and twinkling lights are in. They complement every holiday color, add texture, and make the space feel warm and inviting.

STYLIZED FOOD PRESENTATION

Wow your guests with your food. A classic charcuterie board is a great crowd pleaser. Crafting beautiful layouts has even become a popular art form over the last year. Start with a large platter (this would be a great way to incorporate metals) and place larger cheese blocks along the edges.

Line them with an assortment of crackers, breads, and sliced meats to give your guests options. Do not be afraid to get creative when picking the other finishing touches. Dried or fresh fruit, vegetables, nuts, spreads, and garnishes are a great way to add color and flavor. Separate them into small sections throughout the board rather than bunching each snack into one area. If you're feeling extra festive, look up tutorials on how to place items into unique designs like flowers or holiday symbols. Serving all other foods charcuterie style is a great way to stay consistent.

INTERACTIVE DINING

An interactive food and beverage experience is another way to keep guests full. Live action food stations let your guests interact with chefs to curate a personalized dish. Each plate acts as a customized present. Surprise guests with a sushi-making class to gift them with a new skill.



PHOTOS: JOSEPH KANG

MINGLING AND MIXING

Mixologists are a fun way to keep guests engaged. They can learn to make their own cocktail or have one made for them. Whether it is a live or virtual experience, sipping on unique drinks is intriguing. Whiskey or wine tasting parties will also keep guests entertained. Remember, no one knows your crowd like you do. Customize each food and beverage element to match the vibe you want for the event.

LASTING IMPRESSIONS

Help guests remember how much fun they had. A photo op area is always a good idea. It will be a great space to bring your theme to life. Add some color and florals to make the area stand out. As the host, make sure you are photo ready. Ditch those pandemic pajamas and dress to impress! This is the perfect opportunity to pull out cocktail attire. Keep your stylish outfits ready to go and jingle your way through the holidays. 🎵

Christina Currie is the owner of Christina Currie Events, an award-winning event planning company for domestic and international destinations for 16 years. For more information, call 224-558-1764 or visit christinacurrieevents.com.



Celebrate — WITH US —

PRIME DATES ARE FILLING FAST

**Book your event at one
of our 11 venues or
we bring the party to you!**

CALL NOW 847-469-1300
OR VISIT MORETTISEVENTS.COM

**Gift Giving
Made Easy**

THE GIFT OF
Moretti's
- FOR YOU -

SEND THE GIFT OF MORETTI'S
VIA E-GIFT OR GIFT CARD! Visit MorettisGifts.com

MORETTI'S BARRINGTON

Life After Dinner



**LIVE MUSIC IN THE BAR
EVERY THURSDAY, FRIDAY
AND SATURDAY NIGHT!**

MorettisRestaurants.com

128 WOOL ST • BARRINGTON • 847-469-1300