

The Art of Hosting

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We are Lori and Alyssa of Shannon Paige Events. We are thrilled to have you here on this hosting journey. Hosting in any capacity is something we have felt called to do our entire lives and sharing our tips and tricks to hosting with ease this holiday season is something we are overjoyed to do.

WELCOME



10 STEPS TO HOSTING

1. **Pick a theme**

Themes are a game-changer for any event. They help add personality right off the bat and also influence the details, music, menu, and signature cocktail choices.

2. **Simplicity is a must**

When creating a menu, stick to a few dishes, such as a main course, dessert, and an appetizer, especially if you are preparing them yourself. Then, buy and assemble the other items.

3. **Appetizers**

When hosting, expect your guests to come hungry. Always have an appetizer out and be ready to go as your guests arrive. Grazing boards are perfect to assemble right before guests are set to arrive.

4. **Details, Details, Details**

It's all about the details! Adding a few touches throughout the party will bring the theme together. Personalized placecards for your guests to take home are always a great touch when hosting a dinner party.

5. **Cocktail of Choice**

When entertaining a large crowd a batch signature cocktail is the way to go. It makes serving that much easier and having a backup of the cocktail in the fridge will help to replenish as you get low.



10 STEPS TO HOSTING

6. **Pause and welcome your guests**

It sounds like a silly request, but one of the biggest things we notice is that the host tends to disappear, especially at the start of the event when we are finalizing details. So, put the spatula down, welcome your guests, and offer them a drink.

7. **Music**

Create a playlist or pick a station that will help tie your theme and event together. You don't need a fancy sound system; a wireless speaker is perfect! *keep your phone close to the speaker to ensure connection*

8. **Prep beforehand**

Prep as much as possible a day or two ahead of time! The night before set the tablescape, cut everything for the grazing board, and set the flowers.

9. **NO CLEANUP**

We cannot emphasize this enough! You are there to spend time with the people you care about, and after everyone has finished their delicious meal, you do not need to head to do the cleanup. It will all be there later in the evening or the next day.

10. **Enjoy your event**

Pour that drink of choice and enjoy yourself. Take in the experience and see it through your guests' eyes! All the hard work was definitely worth it!



GRAZING BOARDS

SHELF LIFE

- **Poultry:** Cured and smoked poultry will last up to two weeks in the refrigerator or over a year in the freezer. This is in stark contrast to raw or cooked chicken that will only last a few days in the fridge.
- **Salami:** Vacuum-sealed cured pork has a shelf life of several months and up to twice as long if store in the refrigerator.
- **Pepperoni:** If unopened, pepperoni can last up to six weeks at room temperature, and another three weeks in the fridge after opening.
- **Pancetta:** Left in its packaging, pancetta can be stored up to a year. After opening, it has a shelf life of 2-3 weeks in the refrigerator or several months in the freezer.
- **Prosciutto:** Similar to pancetta, prosciutto can last up to a year if vacuum sealed.
- **Spanish Chorizo:** Cured chorizo, wrapped in a tea towel will last for about six months.
- **Bacon:** Unrefrigerated, cured bacon will last over a week. Putting it in the fridge will extend to up to six weeks.
- **Fish:** Lightly cured fish can last up to two weeks in the fridge and several months in the freezer. More heavily cured fish, like salt cod, can last in the fridge almost indefinitely.



GRAZING BOARDS

WHAT TO SERVE

WHAT TO SERVE

Traditional charcuterie board: you will want to serve a variety of meats, cheeses, spreads, fruits, nuts, olives, and pickles.

Grazing boards: These boards allow you to serve a variety of items and mix and match as you please. They are perfect for any occasion and theme. We love to include a grazing board at events such as breakfast gatherings, movie nights, “girl dinners,” tailgate parties, and more.



GRAZING BOARDS

HOW MUCH

HOW MUCH

A good rule of thumb is the rule of 3's. 3 meats and 3 cheeses. Exceptions to this rule are dietary restrictions. We tend to serve more in one section over another if we have guests that don't eat certain items.

Meat: estimate about 2 ounces of meat per person if you're serving it as a starter or 5 ounces if it's the main dish.

Cheese: We generally recommend a hard, a crumble, and a soft.

Accents: This is where you can have fun; this is the stuff that fills the board adds color, contrast, and flavor

- **Fruits/veggies:** Fresh or dried fruit. The dried will last longer and stay prettier while sitting out in the room. Veggies like peppers are perfect if you choose to place hummus on your board.
- **Nuts:** Choose a bundle of mixed nuts or a few specific kinds. We like to pick nuts that will pair well with the meats and cheeses.
- **Spreads:** This can be jam, mustards, honey, hummus, cheese spread, or veggie spread.
- **Olives & Pickled items:** Depending on the size of the board. We love to have at least one of these items.
- **Crackers:** Choose at least 2 types. We enjoy picking a basic plain cracker and one that is lightly flavored.



GRAZING BOARDS

ARRANGING

1. Select your serving board. This can be anything you would like to make an arrangement on.
2. If you are doing a block cheese place that first and everything will work around this.
3. Start arranging your meat. We recommend spreading the meats out to three different areas.
4. Add your cut cheeses to the mix.
5. Fruits and veggies. You will want to place these closer to the cheeses than the meats. This is to avoid the fruit and veggies starting to taste like the meats.
6. Tuck your spreads into the board.
7. Scatter your nuts, olives, pickles throughout the board.
8. Place your crackers into the mix. We suggest keeping them closest to the driest items on your board.
9. Top off your board with serving utensils, labels, and a few sprigs of fresh herbs if you have them.



GRAZING BOARDS

TIPS

- When purchasing cheese. Check out your local grocery store's sample bin to find smaller portions and unique choices.
- When choosing your board be considerate of the surface. Stones stay cool to the touch but are porous and will absorb the oils. A glossy stone will be more resilient but may show lines if you are having your guests use cutlery. Wood will stand up to just about anything. But don't overlook your everyday used stoneware, trays, or dishes. Add parchment when needed to help protect your more delicate surfaces.
- Slice cheese a few hours in advance and refrigerate until 20 minutes before guests arrive; cheese should be cool.
- Prepare fruit closer to the time of serving. Squirt lemon juice on apples and pears or soak in club soda to prevent oxidizing.
- Remove fruit spreads and olives from the refrigerator to bring to room temperature for better flavor.
- Place honey near blue cheese and jams near brie. To better showcase what pairs well with what.



HOW TO TREAT YOUR BOARDS

- **Olive:** These unique boards are both stunning and sturdy. They will work well as a workspace and a grazing board. Be gentle when handwashing, and don't soak this board. These boards will need to be treated with mineral oil frequently.
- **Slate:** Modern and sleek looking. These boards only need to be cleaned with soap and water.
- **Teak:** This elegant and stylish board is among the few that won't need to be treated often due to its naturally occurring oils.
- **Walnut:** Rich and dark in color. These boards are naturally resistant to bacteria and water. These boards are also strong enough to withstand regular cutting board use.

WINE WRAPPING

01



02



03



04



WINE WRAPPING

01



02



HOLIDAY POTPOURRI

With the holiday season upon us and it's time to bring the spirit to life. We have a few of our favorite DIY stove-top potpourri recipes that make fantastic hostess gifts or simply used in your own home. Each recipe can be used with dried or fresh ingredients.

Fall Potpourri

Dried Apples
Cranberries
Cinnamon Sticks
Whole Clove
Nutmeg
All Spice

Holiday Potpourri

Dried Oranges
Cranberries
Pine
Cinnamon
Whole Clove

Christmas Potpourri

Dried Oranges
Cranberries
Rosemary
Cinnamon
Star Anise
Whole Clove

Gingerbread Potpourri

Dried Ginger
Cinnamon Sticks
Star Anise
Nutmeg
Vanilla Bean



SNOWMAN CHEESE BALL

This quick Boursin Cheese appetizer is bound to be the most talked about appetizer on the table.

Two 5.2 oz Boursin Cheeses

Peppercorns (eyes, mouth, and buttons)

Carrot (just a little slice for the nose)

Mozzarella cheese finely shredded

Pretzels (arms)

Rosemary for garnish

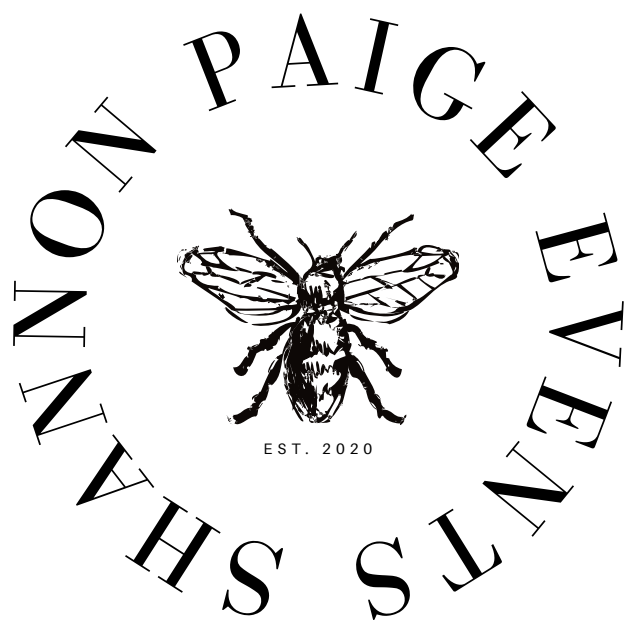
Saran Wrap

Cutting board

1. **Base of Snowman:** Cut 1 piece of saran wrap and place it on the cutting board. Add about 1.5 of the Boursin cheese to the saran wrap and wrap. Surround the cheese with the wrap to form the base of the snowman. Once formed, place the snowman in the fridge for 10-15 minutes.
2. **Top of Snowman:** Cut 1 piece of saran wrap and place it on the cutting board. Add the remainder of the Boursin cheese to the saran wrap and wrap. Surround the cheese with the wrap to form the base of the snowman. Once formed, place the snowman in the fridge for 10-15 minutes.
3. Once cooled, remove the cheese balls from the fridge and remove the Saran Wrap. Roll each ball in the shredded mozzarella and build the snowman. When the snowman is formed, add the pretzel arms, peppercorns, and a sliver of carrot. Garnish the snowman with rosemary.

2 cup granulated sugar, plus more for coating	1 bag of fresh cranberries
2 cup water	5-8 rosemary sprigs

1. Line a baking sheet with parchment paper and place a cooling rack on top.
2. **Simple Syrup:** Heat the water and sugar in a medium saucepan over medium-low heat until the sugar is completely dissolved.
3. **Frosted Rosemary:** Transfer about half of the simple syrup to a separate bowl and place rosemary sprigs in the cooled simple syrup. Once thoroughly coated, transfer the rosemary sprigs to the cooling rack and let them sit until the excess syrup has dripped off. In a separate bowl, add a fair amount of granulated sugar. When all excess simple syrup has been removed from the rosemary, roll each sprig in the sugar and return to the cooling rack to dry.
4. **Frosted Cranberries:** Transfer the remaining half of the simple syrup to a separate bowl and place the cranberries in the cooled simple syrup. Once thoroughly coated, transfer them to the cooling rack and let them sit until the excess syrup has dripped off. In a separate bowl, add a fair amount of granulated sugar. When all the excess simple syrup has been removed from the cranberries, roll them in the sugar and return them to the cooling rack to dry.
5. Store in an airtight container at room temperature for 3-4 days. If sugar has dissolved, add a second coating of sugar.



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