

Upper Fells Point

Progressive Dinner Host Guide

Thank you for agreeing to host! Here is some information we have found to be helpful as you prepare for the big event

Planning your menu

- The theme this year is *Around the World* and as a host you will select a country and prepare 2-3 dishes associated with that country that you will enjoy making.**
 - Ensure at least one dish is vegetarian.
 - Finger food tends to be easier than dishes requiring utensils to eat.
 - It's helpful for these to be dishes that do not require being hot when served so you aren't tied to the oven as guests arrive.
 - Hosts tend to err on the side of making too much food. As one of three courses, you are not responsible for serving your guests a full meal's worth of food.

- Plan a signature cocktail and mocktail**
 - This is ideally something served in a punch bowl or drink dispenser so guests can help themselves and you don't find yourself playing bartender to make drinks on demand.
 - Please ensure you are offering a non-alcoholic drink option, a booze-free version of your signature cocktail is recommended.
 - Both hot and cold drinks are popular.
 - Making beer and wine also available is customary.

Needed supplies

We love the environment and we know you do too! Try to minimize the disposable items you use but we get it, who has 25 tiny plates laying around?! Use your own judgment on disposable or multi-use. UPFIA wine glasses will be provided to all guests so you will not need to provide glasses. We suggest having:

- small plates
- utensils, if necessary for menu items
- napkins
- easily accessible garbage/recycling locations
- a location identified in your home for coats

FAQ

When will guests actually arrive and depart?

Guests tend to arrive right at the start time. You will have to pay attention to the clock to ensure they leave on time, which is hard when everyone is distracted by fun!

Should I expect everyone who bought a ticket?

Yes. You will receive a guest list the week of the event and typically everyone who purchases a ticket comes. You will not collect tickets from guests.

About how much should I expect to spend?

DO NOT break the bank on this. Track your expenses, they are tax deductible beyond the value of the complimentary tickets provided to hosts.

How do I accommodate guests with food allergies?

Guests are provided menus in advance so they can make determinations for themselves to accommodate any restrictions. Putting ingredient cards out is appreciated.

Should I expect to give a house tour?

You can decide what parts of your home you want to make open to guests and close doors where you don't want people going. With so many unique homes and uses of space in our neighborhood, people do enjoy an opportunity to look around, so we suggest you decide what you want and then you can direct guests to feel free to look around or not to your comfort level.