

Hospitality Tips – September 2019

Your club should plan for 50 people.

Two tables will be set up for you, one 6' food table and one 70" round table for coffee and drinks.

Please provide a tablecloth for the 6' food table only. The 70" round table won't have a tablecloth because of possible spillage from the drinks.

The Callanwolde staff will make the coffee and provide powdered creamer and sweetener. Also, an ice maker is available in the Callanwolde kitchen.

Other items your club will need to provide:

Seasonal fresh plant material/table design (optional)

Plates, napkins, utensils

Bowl and scoop for ice (if you need one)

Cold drink cups

Coffee cups

Bottled water

Juice

Half and Half (optional)

Food: Here are a few suggestions and keep in mind that you don't need to provide all of them.

Please aim for a balanced assortment

of sweet and savory breakfast-type refreshments.

Fruit trays/bowls, bite sized chunks (with toothpicks)

Sweet Rolls

Coffee Cake

Mini-muffins

Banana Bread, etc.

Bagels and spread

Sausage Balls

Cheese straws

Cheese and crackers

Mini Quiches and any other "nibbles"

Please do not bring too much food. All food should fit on a 6' table. Also, the Callanwolde staff members who help us with everything, always enjoy it when we share our refreshments with them after our meeting is over. Please remember this if your club members don't want to take home the leftover refreshments.