GALLERIA DALLAS

## 25 FABULOUS & SASSY PARTY TIPS! from Steve Kemble - America's Sassiest Lifestyle Guru



- 1 Chill drinks with chunky frozen fruit in place of standard ice cubes. Guests will love it and it's healthy too!
- 2 Plant a holiday evergreen in a decorative clay pot. Fill the base with apples, pomegranates and walnuts for a simple and elegant addition.
- 3 Change your light bulbs to fun and fabulous colors for the party. Think of such colors as pink, lavender and gold!
  4 Crown everyone with a fun Santa hat as they enter the party!
- 5 Prepare your own CD of the music you want to play at your soirée. "Burn" extra CDs and give them to your guests as favors.
- 6 Chill a bottle of wine quickly by placing it in a bucket with half water/half ice. It will be ready in 20 minutes, compared to an hour and a half in the refrigerator.
- 7 Take tiny holiday lights like you would put on your tree and place them atop a high shelf or cabinet for a romantic and festive glow!
- 8 Place vintage holiday ornaments in a clear bowl to create a beautiful arrangement anywhere holiday cheer is needed!
- **9** For a southern inspired high-impact arrangement that will last throughout most of the holiday entertaining season, use large magnolia branches with beautiful leaves. Place pine cones around the bottom of the vase to complete the effect.

- 10 Buy some inexpensive glass hurricane candle containers and decorate with Avery dots (found at your local office supply store) in festive holiday colors. You will be amazed at the simple and sassy look you get!
- 11 Include driving directions with your invitation. It will save last minute panic calls (right when you are trying to do your last minute party preparations) prior to the party.
- 12 If your pets are not accustomed to being around lots of people consider asking a neighbor to pet sit or board them for the evening.
- 13 Spills will occur whether on your furniture, carpet, or a guest's clothing. Have club soda, and upholstery and carpet cleaners readily available. This way, pandemonium will not crupt in the middle of an otherwise splendid evening!
- 14 Add a touch of plush to your table. Buy a table pad at a local store and place it under your tablecloth. You will be amazed at the difference this inexpensive touch makes.
- 15 Consider using serving pieces from a local rental company. You can rent entire place settings, glassware or just some unique pieces to jazz up your party!
- 16 Pick up a pre-made dessert at the grocery store, place it on a fabulous serving piece, then sprinkle the serving piece with cocoa, fruit or powdered sugar for that 5-Star restaurant look!

- 17 When selecting fun and sassy cocktail napkins, I recommend at least three per person.
- 18 If you are planning on serving alcoholic beverages at your party, think about having an enticing non-alcoholic specialty beverage for those that may not want an alcohol infused drink.
- 19 In this busy world in which we all live, it never hurts to ask a friend or neighbor to co-host the party with you. Plus, this leaves more time for holiday shopping!
- 20 Prior to your party, have your air conditioning, heating system and plumbing checked.
- 21 If you know you have some party guests who are smokers, then designate a smoking area prior to the party if you are going to allow them to smoke. Ashtrays should also be available in this area.
- **22** Refrigerate candles hours before lighting, they will drip less.
- 23 Be sure and label all of the food at your party. It's a nice touch, plus it helps those with food allergies.
- 24 Consider asking your guests to bring can goods or unwrapped toys for charity.
- 25 And last, but certainly not least, remember no one likes to be around a frazzled host! Relax and enjoy the party yourself!

Steve Kemble has been the magic behind countless international events for more than 20 years, including staging Galleria Dallas' spectacular celebration of its new look. His flair for the fabulous has been featured on ABC Primetime, the Style Network, ABC's Extreme Makeover: Wedding Edition, and ABC Family.