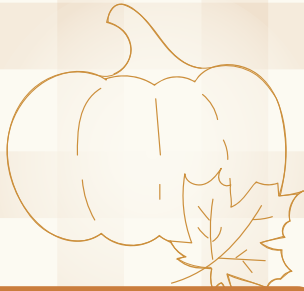


# Friends Giving checklist

## 1 THE PLANNING



- CHOOSE A DATE AND TIME** – Select a date and time that works for all your guests.
- CREATE A GUEST LIST** – Determine the number of guests you can comfortably accommodate and make a list of friends you'd like to invite.
- THEME AND DECORATIONS** – Decide on a theme for your Friendsgiving celebration. Once you've chosen a theme, start planning your decorations.
- MENU PLANNING** – Collaborate with your guests to ensure a variety of dishes. Make a list of who's bringing what.
- BEVERAGES** – Alongside your food menu, remember to plan a selection of beverages.
- ENTERTAINMENT** – Plan some activities or games to keep your guests entertained.

## 4 THE FEAST



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## THE PREP 2

- COOKING SCHEDULE** – A few days before Friendsgiving, create a schedule outlining when each dish should be prepped and cooked.
- CLEANING AND SET-UP** – Clean your home thoroughly and set up your dining area with all the necessary tableware, decorations, and seating arrangements.
- DELEGATE RESPONSIBILITIES** – Feel free to reach out to your friends for assistance with setting up, adding creative touches, or even prepping delicious dishes.

## THE ESSENTIALS 3



- TABLEWARE AND SERVEWARE** – Ensure you have enough plates, utensils, glasses, and serving dishes for all your guests.
- DECOR** – Craft a tablescape that complements your selected theme.
- MUSIC** – Prepare a playlist of music that suits the ambiance you want to create or have all of your friends create a playlist together for a mix that will set the mood.
- LIGHTING** – Adjust the lighting to create a cozy and inviting atmosphere.
- APPETIZERS** – Start your Friendsgiving with a selection of appetizers to keep your guests satisfied while the main course is being prepared.
- TURKEY OR MAIN DISH** – The centerpiece of any Thanksgiving or Friendsgiving feast is the turkey or the main dish.
- SIDE DISHES** – Traditional side dishes like mashed potatoes, stuffing, and cranberry sauce are essential. Encourage your guests to bring their favorite sides to add variety.
- DESSERTS** – Don't forget the desserts!
- THE BEST PART...LEFTOVERS** – Prepare goodie bags for your guests to take home leftovers.

