

How to Plan and Host an Indian Party

NOW

WEEKS BEFORE

WEEK OF

DAY BEFORE

DAY OF

PLANNING

GUEST LIST

- Confirm head count
- Check dietary preferences or allergies

THEME

- Festivals (Diwali, Holi, etc)
- Holidays (Christmas, Thanksgiving, etc)
- Movie or Game Night
- BBQ or Summer Party
- Events, Birthday's & Anniversarie

MENU

- Decide menu theme (traditional, fusion, etc) based on the guest list & theme you choose above
- Plan menu items and quantity

SUPPLIES

DECOR

- Plan based on theme
- Give yourself time for shipping

TABLEWARE

- Decide on reusable or disposable
- Dinnerware
- Cutlery
- Napkins
- Serverware
- Containers for leftovers

FOOD

LIST

- Create and print your grocery list

SHOP

- Ingredients
- Drinks
- Ready made foods if any
- Fresh flowers
- Candles

PREP

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- Chop veggies
- Prep appetizers
- Make chutneys and marinades
- Cook curries and dal
- Prep or make dessert
- Refrigerate prepped food

ARRANGE

- Gather or bring out tableware and serverware.
- Decorate with theme appropriate decor
- Get your party outfit ready!

HOST

- Reserve 1 to 2 hours before party time to get ready
- Take out refrigerated curries, dal, etc. 2 to 4 hours before the party
- Make raita, salad, rice, drinks, etc.
- Set up Appetizers
- Dress up & be ready to welcome the guests
- Now relax! If you are relaxed the guests will also feel comfortable at your party!
- Warm naan parathas along with the mains just before serving

Tip - Get help from your guests with warming up food, They are always happy to help and it makes them feel more involved and comfortable