

Profound Elegance

ROMANCE CONCIERGE SERVICES

HOLIDAY GUIDE

HOLIDAY CHECKLIST

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EAT, DRINK, AND BE MERRY

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DECK THE HALLS

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HOLIDAY CHECKLIST

KNOW WHAT TO GET TO HAVE A FUN CREATIVE AND STRESS-FREE HOLIDAY PARTY

- Set a party budget. Use a Party Budget planner to estimate costs.
- Make a party guest list.
- Invite guests.
- Track RSVPs on the guest list.
- Review recipes for party food, and plan party menu. Use familiar recipes to avoid culinary surprises.
- Plan decorations. Purchase or make any needed centerpieces or decorations, candles or linens.
- Select music. Create playlists on a computer or media player for party use.
- One week before the party, clean house. Focus on public areas, the kitchen and bathrooms.
- Two days before the party, begin preparing food. Decorate the house and set any tables ahead of time.
- Block out several hours on the day of the party to relax and prepare. Enjoy your event!
- Clean up after the party--and enjoy the "thank you!" phone calls from your guests.

DECK

The holidays is always a great time to explore your creative side.

Your uniqueness and inner child get to come out and show your guest your personality.

There are lights, decor of all color ranges and shiny things.

Now if you are not the creative type but still want to express yourself.

Let Profound Elegance Romance Concierge Services help you with duplicating our Deck The Halls themed table design.



We have taking some simple elements and created an elegant holiday table your guest will rave about.

Steps To create this look:

1. Start with a white tablecloth topped with a layer of fake snow to create a winter white table.
2. Place the large candle holders (3) along the center of the table

THE

HALLS

3. Create the floral runner by separating the stems of the fern bushel and creating sets by connected the two bottoms of the stems together using floral tape to hold them together. Then you will layer the sets along the center of the table ensure to slightly curve around the large candle holders. Be sure to fill in any sparse areas of the runner with loose leaves of the bushel. Then you will take your variety Christmas ornaments and layer them on top of floral runner. Make sure to use the different sized and colors along the floral runner to give a complex depth look to the table.

4. Now that the "hard" part is complete you will place the votive candle holders on the table ensuring that you alternate the votive candle holders on different sides of the floral runner.



5. Fold the napkin holders and place the utensils inside the napkin.

6. Place the charger plates on the table. Topped with the napkin holder.

7. Place glassware on table.

Now you have created a conversation piece holiday table.



Holiday Festive Drinks!



Egnog Martini

- 1 cup sugar
- 1/4 cup cornstarch
- 1 teaspoon ground nutmeg
- 1 teaspoon pumpkin-pie spice, plus more for garnish
- 8 cups whole milk
- 6 large egg yolks
- 3 cups brandy

DIRECTIONS

1. Set a large fine-mesh sieve over a large bowl. Place bottom of bowl in an ice bath; set aside. Off heat, in a medium saucepan, whisk together sugar, cornstarch, nutmeg, and pumpkin-pie spice. Gradually whisk in 4 cups milk, taking care to incorporate the cornstarch. Whisk in egg yolks.
2. Whisking constantly, cook over medium heat until the first large bubble sputters, 10 to 12 minutes. Reduce heat to low; cook, whisking constantly, 1 minute more. Remove from heat; immediately pour through sieve into bowl. Stir in remaining 4 cups milk. Let cool completely in bowl still set in ice bath.
3. Just before serving, stir in brandy, and ladle into glasses; garnish with pumpkin-pie spice.



Bloody Orange Maria

- 2 lime slices, for glass and garnish
- Flaky sea salt, such as Maldon, for glass
- Ice
- 3 tablespoons fresh blood-orange juice or regular orange juice, plus 1 twist from peel, for garnish
- 2 tablespoons tomato juice
- 1 1/2 ounces tequila (preferably blanco, or "silver")
- A few dashes hot sauce (optional)
- Freshly ground black pepper, for garnish

DIRECTIONS

1. Run the cut side of 1 lime slice around the rim of a glass; dip rim in salt. Fill glass with ice and add juices and tequila. Add hot sauce, stir once, and garnish with twist, pepper, and lime slices.

Receipt source <https://www.marthastewart.com/>



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