



X TABLE + *teaspoon*

PRESENT



Your reference for elevated gatherings

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THE HOLIDAY CELEBRATION HOSTING GUIDE

At Ferrero Rocher®, we know that *celebrating the moment* is key to enjoying festive occasions. But when you're already so busy with everything from the guest list to food and decor, it's all too easy to forget why you're planning in the first place: quality time with loved ones.

Lucky for you, we teamed up with hosting expert Liz Curtis of Table + Teaspoon to create this handy party-planning guide. Inside, you'll find inspiration and practical tips to help take your hosting to the next level and elevate any celebration as an event to remember.

Happy hosting,



x

Liz Curtis

THE FERRERO ROCHER® GOLDEN HOSTING KIT

Let's get to know your hosting kit

Inside you'll find everything you need to create a beautiful tablescape and a golden experience for your guests. Take a moment to get familiar with what's included:

- Oversize Luxury Zoe Chip Gold Lined Runner (27" x 108")
- Gold Lamour Napkins
- White Ceramic Dinner Plate
- White Ceramic Salad Plate
- Stemless Wine Glass
- Clear Beaded Water Glass
- Gold Salad Fork, Dinner Fork, Knife, and Spoon
- White Menu Card
- Gold Lined, White Place Card
- Two (2) Gold Wood Candlesticks
- Two (2) White 12" Taper Candles
- Hosting Guide

Kits also include a few gifts for you to enjoy all season long:

- **Ferrero Rocher® Pyramid** for your centerpiece
- Gold pen for filling out menus and place cards
- Two (2) 4.5" Gold Candlesticks
- Two (2) Additional White 12" Taper Candles
- Gold-paper Favor Boxes with Ferrero Rocher® Chocolates for Guests

Other notes:

- Once you've received your kit and set up your tablescape, be sure to reference this guide for ways you can add some extra thoughtful touches.
- After your celebration, simply repack all items and return with the included pre-paid shipping label. No need to clean anything!
- Don't forget to share your party photos! Tag us on social using @FerreroRocherUSA @TableAndTeaspoon and #CelebrateTheMoment.

Please use care and precautions when using candles. Burn at your own risk. It is recommended to place a lit candle on a heat resistant coaster/surface to prevent any possibility of heat damage. Ferrero U.S.A., Inc. and its affiliates, employees, agents, and representatives assume no responsibility for any damage that may occur due to misuse of candles, and candle burning.

HOSTING GUIDE & TIPS

Now for the main course. In the pages ahead, we collaborated with Liz Curtis of Table + Teaspoon to lay out a step-by-step guide to help you host an evening that's sophisticated, memorable, and, most importantly, *fun*. Remember: the most successful gatherings start with keeping things as easy for yourself as possible.

Ready? Let's get to it!

I

ONCE UPON A THEME

Employing a theme for your holiday table can be as straightforward as a color palette. While elevating your settings with a more season-appropriate aesthetic can be great, it's also important to avoid over-decorating, so your guests don't feel crowded or your table forced.

Instead, challenge yourself to think outside the box and simplify your vision. For example, decorating for Thanksgiving doesn't necessarily mean putting pumpkins and corn cobs all over an orange tablecloth; an elegant mix of gold and chocolate hues with fresh greenery can be just as effective.

II

START WITH THE INVITE

Your invitation will not only be the first thing your guests see, it also sets the tone for your gathering. So be sure to keep in mind these steps as you put yours together:

- 1. Method of delivery.** Decide if you want to send an e-vite using an online service, social media platform, or a good old fashioned snail-mail invitation.
- 2. Design.** Once you've decided on a theme for your celebration, use that to help inform the look and feel of your invitation. A great theme that's always classy: pairing Ferrero Rocher® golds with darker, sumptuous colors for an especially elevated look.
- 3. Details.** Include any important information your guests will need to know: date, time, location, attire, anything you would like them to bring, dietary-restriction requests, and an RSVP.
- 4. Send your invitation out **three-to-six weeks** before your event.** Especially during the holidays, the more notice your guests have, the better.

III

MAKE SEATING EASY

Good seating will always be appreciated. Since everybody wants to sit next to someone they'll be happy to chat with for at least a couple hours, helping your guests figure out where to sit will make all the difference. That's why we can't recommend [well thought-out place cards](#) enough. They'll help remove the pressure of finding "the best seat" and make sure you can get to the festivities sooner.

IV

ALL EYES ON THE CENTERPIECE

A great centerpiece accentuates and visually unites the elements on your tablescape. Fresh florals inspired by the current season always makes a great place to start. Try creating an arrangement with any combination of the following: garden roses, spray roses, peonies, parrot tulips, blackberries on the vine, and lots of leafy greens.

For some especially unique touches, you could even build [a floral arrangement around a Ferrero Rocher® pyramid](#), or include some decor to each place setting (like a speckled green pear during the fall or [some folded golden stars](#)).

V

CHOOSING YOUR RUNNERS & NAPKINS

Your runner (or tablecloth) helps create the foundation for your holiday table—literally. Since everything you set goes over the cloth, we always recommend choosing colors that match your evening's theme and helps bring your tablescape together. And if it has a subtle texture? Even better. If you prefer not to purchase new linens, event rental companies make an excellent option as well.



When it comes to napkins, just remember our main tip: make it easy on yourself. Sure, more ornate linens will always add an elegant touch, but they also require cleaning afterwards. There's no shame in nice paper napkins!

VI

LIGHT AND HEIGHT

Guests eat with their eyes as much as their mouths, so give them something to consume visually by staggering the heights of objects on the table. During the holidays, candles are already ubiquitous given the chilly weather. They're also the easiest way to change up the heights of items on your table: you can use both votives and taper candlesticks to create flickering light from a couple inches to a couple feet off the surface. Plus, candles are also much easier than flowers to achieve a variety of heights since guests will be able to more easily see around them.

VII

A PLACE (SETTING) FOR EVERYTHING

Even if you're positive no one will know the difference between a salad and dinner fork, it's always useful to know where to position flatware.

Here's where to place everything:

- **Salad fork:** Far left of the plate, next to the larger dinner fork.
- **Knife:** Right of the plate, with the blade facing in toward the plate.
- **Spoon:** Right of the knife. If you have a dessert spoon and fork, place them on top of the plate with the handle facing the direction they would go if brought down to the left and right of the plate (so fork handle on the left, spoon handle on the right).
- **Water glass:** Top-right corner, with the wine glass behind or beside it.
- **Standard-sized napkin:** Underneath the forks on the left. (For oversized napkins, place them folded in thirds underneath the plate for a bigger impact.)

SETTING THE TABLE

STEP-BY-STEP INSTRUCTIONS

1

Linens

Place the runner down the center of your table, then place your pre-folded napkin lengthwise in front of each seat, with half of the napkin hanging off the edge of the table.

2

Dishware and Glassware

Place the large plate, followed by the small plate on top of each napkin. Put a water glass next to the top right corner of each plate, and a wine glass angled behind it.

3

Flatware

Set a small fork and then a large fork to the left of each plate, set a knife and then a spoon to the right of each plate.

4

Accessories

Fill-in your menu and place cards using the included gold pen. Assemble your wood and keepsake candlesticks, then set on the table. Arrange your Ferrero Rocher® pyramids and keepsake chocolate boxes, and your table is complete!



VIII

RENT WHEN AND WHERE YOU CAN

From chairs and tables to napkins and serving pieces, most things you'll need for your event can be rented. Even better: since many rental companies accept your wares back unwashed, you'll have minimal clean-up! For tabletops, Table + Teaspoon makes it even easier by curating everything you need and shipping it right to your door so that you never have to think about what to rent.

IX

MAKE MEALS EASY ON YOU

When it comes to food, make the dish or dishes you know well. Comfort is key to preparation, so try not to feel pressured to go all-out on a recipe that may take a professional chef five minutes to make on TV—but takes you two hours.

Focus on one shining star per course. So rather than a plethora of your standard nibbles for your appetizer, as an example, keep it simple yet luxurious with caviar, popped chips, Meyer lemon creme fraîche and vodka or champagne. And if it's dessert you want to focus on, you'll find a plethora of deliciously decadent ready-to-make pairings at [FerreroRocher.com](https://www.ferrero-rocher.com).

In short: Stick with what you know. For anything else you're not comfortable making, you can always pick up pre-made items from the store (a stunning assortment of Ferrero Rocher® chocolates, for instance, never disappoints)!

X

TURN YOUR TABLE INTO A GRAZING TABLE

In case seating arrangements and place cards aren't your thing, might we suggest nixing the seated portion? It'll encourage people to move about and interact with new faces while filling up their plates. (This is a particularly effective strategy for Friendsgivings!)

XI

MUSIC MAKES GREAT AMBIANCE

There's no doubt the decor and menu are key parts to creating perfect ambiance for your event. But the right *music* helps tie everything together. If you don't already have a favorite go-to playlist, just stick to tried-and-true genres, including jazz, folk, classic, or even soft rock. But more importantly, you're the host, which means you know your guests best. So put on whatever feels right, whether that's easy-listening instrumentals or the latest pop songs.

XII

TIMING IS EVERYTHING

As best as you can, try to make sure everything is ready to go about an hour before your guests arrive. That way, you'll have time to get yourself ready without rushing—and maybe even enjoy a glass of bubbly. Plus, that extra-but-critical hour provides a little buffer to problem-solve if something comes up, even if it means you're not 100% dressed up once dinner starts.

XIII

REMEMBER THE LITTLE THINGS

Oftentimes, it's the smallest details at your event that guests will appreciate and help keep things running smooth. We recommend keeping the following on hand:

- Extra glassware
- Place settings
- Seating
- Throw blankets
- In the bathroom: luxury hand towels
- Trash bins
- Snacks including mixed nuts and [candy](#) strategically placed throughout your home



XIV

LIBATIONS AT THE READY

If you can help it, never make your guests wait for a cocktail. This is especially true at the beginning of your party. After all, who wouldn't love being handed a boozy beverage and a delicious Ferrero Rocher® chocolate to pair with it as soon as they walk through the door?

XV

A FAVOR THEY CAN'T REFUSE

Everyone loves a present! That's why party favors are a fun, easy way to end the evening and cement your status as a golden host. Whether you give away smaller single items or full-on gift bags, feel free to get as creative as you'd like. We personally love favors with flavor: [premium chocolate treats](#) make crowd-pleasing favorites guaranteed to send your guests (and their taste buds) off on a very satisfied note.



XVI

BUT FIRST, GRATITUDE

When you're caught up with planning your event, it's all too easy to lose sight of the occasion you're celebrating (and the people you're sharing it with). To prevent the day from escaping you and your guests, try making gratitude cards for everyone to write the top three things they're thankful for during dinner. Add the cards to your tablescape, then take turns reading them aloud. You'll create a beautiful, intimate tone for the evening. And if you'd prefer not to make your own cards, you can easily find some darling designs on Etsy.

XVII

ALL ABOUT THE FEELING

What takes a holiday celebration from average to amazing? No, it's not the juiciest turkey or the finest French bubbles. It's the tone you set for the evening.

When you entertain, you're opening your home up to the people you care about. So it's especially important to make sure each guest feels this the instant they walk through the front door. Make them feel welcome! Give them your undivided attention (offering to top off their drink always helps too). Because when all's said and done, *how you made them feel* is what they'll remember most long after your event.

Lastly, entertaining is ultimately about the thought, not the execution. Some things may not go according to plan—and that's completely OK! No matter what happens, just remember: you made it through. So laugh. Sip some champagne. And enjoy yourself!



TIME TO IMPRESS

RECIPES & PAIRINGS

Who doesn't love a good dessert? Peruse a few of our favorites in the next few pages. And for even more delicious ideas, be sure to visit [FerreroRocher.com](https://www.ferrero-rocher.com).

FERRERO ROCHER
HAZELNUT MARQUISE

Duration:

🕒 40 min

Servings:

👥 8 persons

Level:

●○○ Easy

Ingredients

FOR THE CAKE	AMOUNT
Ferrero Rocher	8
Dark chocolate	250g
Butter	120g
Icing sugar	100g
Toasted hazelnuts	40g
Eggs	3
Water	150ml
Sugar	170g
Sweetened condensed milk	200g
White chocolate	370g
Gelatin	4g
Red gel food colouring	
Raspberries	4

Directions

1. Cut into tiny pieces and melt the chocolate in a heatproof bowl over a pan of barely simmering water and set aside to cool a little. Beat the butter and icing sugar using an electric hand whisk until the mixture is light and creamy.
2. Separate yolks from the egg whites and add yolks one at a time to the butter mixture, then add the melted chocolate. Whip the egg whites with an electric whisk and add them slowly to the chocolate mixture.
3. Remove 3 tablespoons of the mixture, add the chopped hazelnuts to it, and mix. Pour half of the original chocolate mixture onto an 18cm mold lined with parchment paper, then pour over a layer of the chocolate hazelnut mixture and finish with the remaining chocolate mix. Level the surface with a spatula and place in the freezer for 4 hours.
4. Soak gelatin in cold water for 10 minutes. Pour water, condensed milk and sugar in a pan until it boils, then set aside. Add chopped white chocolate and the gelatin, squeezing out the moisture. Mix well with an electric mixer, adding red food colouring until you reach the right red colour. Let cool.
5. Remove from the mold and place on a wire cooling rack, pour over the red glaze and let rest for 10 minutes. Transfer to the serving dish and decorate with four Ferrero Rocher® chocolates and redcurrant. Serve with one Ferrero Rocher® per portion.

Allergens: milk, hazelnuts, soy lecithin

TIME TO IMPRESS

RECIPES & PAIRINGS



CAFÉ GOURMAND WITH SLIVERS OF CHOCOLATE & WAFER

Duration:

🕒 5 sec

Servings:

👤 1 person

Level:

●○○ Easy

Why not have the best of both chocolate and wafer, highlighting the flavors of Ferrero Rocher®? An espresso on the side will gently contrast with this sweet combination.

TIME TO PREP

HOSTING CHECKLIST

Ready to start planning the most gorgeous event ever? Use our handy checklist to help keep your party planning on track and as low-stress as possible.

PRE-PLANNING

- ☐ Settle on event date
- ☐ Assemble guest list
- ☐ Reserve Ferrero Rocher® Golden Hosting Kit
- ☐ Decide on theme and/or suggested attire, if applicable
- ☐ Send invitations
- ☐ Think up appetizers
- ☐ Choose entree(s)
- ☐ Pick dessert(s)
- ☐ Select beverages

DAY OF THE PARTY

- ☐ Prepare food (or pick it up, if catering)
- ☐ Create a music playlist
- ☐ Put together your outfit
- ☐ Set up Golden Hosting Kit
- ☐ Do final checks on everything
- ☐ Breathe
- ☐ Enjoy your celebration :)

AFTERWARDS

- ☐ Pack up all kit items (no need to clean dinnerware!)
- ☐ Return using the pre-paid shipping label
- ☐ Celebrate your job well done with [some treats](#) and bubbly

ACKNOWLEDGEMENTS

This guide, along with the Golden Hosting Kit, was created through a few tremendous collaborations.

We'd like to extend a heartfelt thank-you to Liz Curtis and her team at Table + Teaspoon for their partnership and expertise.

For the team at Ferrero Rocher®, we hold the highest admiration for how tirelessly the team has worked behind the golden wrapper to help so many folks *celebrate the moment*.

Last but certainly not least, we owe our gratitude to you, our reader, for trusting us to help with your planning. We hope you found this hosting guide useful, and wish you the best of luck for your next celebration—and every one thereafter. Cheers!



INSTRUCTIONS FOR RETURNING YOUR KIT

- 1 Wipe down the dishes, pour out any liquid from the glassware, and discard candles and paper products.

- 2 Place the salad plates in the back four slots and the dinner plates in the middle four slots. Place the flatware in the bubble sleeve it arrived in, and place that with the candlesticks in the center slot. Place the wine and water glasses back in their sleeves, and stack on top of each other in the front slots.

- 3 Fold the runner and napkins, then place over the box insert on top of the dishes, glassware, flatware, and candlesticks.

- 4 Close the box using the attached velcro patches, no tape needed! Apply the return shipping label OVER the label used to send the box to you to cover it up.

- 5 Drop off your box(es) or contact the delivery company to arrange for pick up at your home for a small extra cost.

- 6 Share your party photos with our community! Be sure to tag us on social using @FerreroRocherUSA @TableAndTeaspoon and #CelebrateTheMoment.

- 7 Email us at concierge@tableandteaspoon.com for any last minute questions, order additions, or feedback. Thank you so much!