HOST THOUGHTFULLY 019

Welcome Every Drink Choice



GIVE EACH OPTION THE SAME CARE.

Plan something enjoyable for guests who drink alcohol and guests who do not. Present every option with care and let each person choose without explanation.

1 Plan an appealing alternative

Choose a nonalcoholic option you would be pleased to serve with dinner. Think about its flavor alongside the planned meal.

Why: A considered alternative feels like part of the menu.

2 Present it thoughtfully

Use appropriate glassware and serve the drink as carefully as the other options. Keep the presentation comfortable and easy to use.

Why: The welcome should feel equally thoughtful whatever is in the glass.

3 Ask once and accept the answer

Offer the choices naturally. If a guest declines alcohol, move on without asking why or suggesting they make an exception.

Why: Guests can enjoy the evening without discussing a personal decision.

PUT IT INTO PRACTICE

Offer choices together

'Would you like wine, a nonalcoholic drink, or still or sparkling water?' Use the same relaxed tone for each option.

Think beyond sweetness

Consider a less-sweet option if it suits your menu. Taste what you plan to serve rather than relying on the label.

Be clear about what is poured

Name each drink and check before refilling. If a guest needs zero alcohol, verify the product label with them.

Keep the focus on dinner

Avoid turning a preference into a topic for the whole table. Make the choice easy, then return to the food and conversation.

THE PLATING MINDSET

Thoughtful drink service gives every guest a choice they can enjoy comfortably, without pressure or explanation.