HOST THOUGHTFULLY 045

Offer a Warm Finish to Dinner



MAKE COFFEE AND TEA AN EASY CHOICE.

If coffee or tea suits your evening, plan it before dinner. Offer choices naturally and prepare what is wanted without assuming every guest needs another drink.

1 Ask what sounds good

Offer coffee, decaf or tea according to what you have planned. A guest may also prefer water or nothing more.

Why: The choice can fit the person and the hour.

2 Prepare the useful pieces

Have cups, spoons and the additions you intend to offer ready before serving dessert.

Why: You can make the drinks without searching through the kitchen.

3 Keep service comfortable

Make the requested drinks in a manageable sequence and place them within easy reach. Keep the table from becoming crowded.

Why: The final drink should support the conversation rather than interrupt it.

PUT IT INTO PRACTICE

Keep the offer simple

'Would anyone like coffee, decaf or tea?' Name the options you actually have.

Ask about additions

Offer milk, a sweetener or another planned addition without assuming the same preparation for everyone.

Give the cup a place

Clear enough space for a cup and saucer or a mug. Keep it separate from the guest's dessert working area.

Let the choice stay optional

Someone may be ready to finish for the night. Accept that as easily as a request for another cup.

THE PLATING MINDSET

A little advance preparation makes the final drink feel welcoming and leaves more time to enjoy the company.