

2026 - Dessert Table

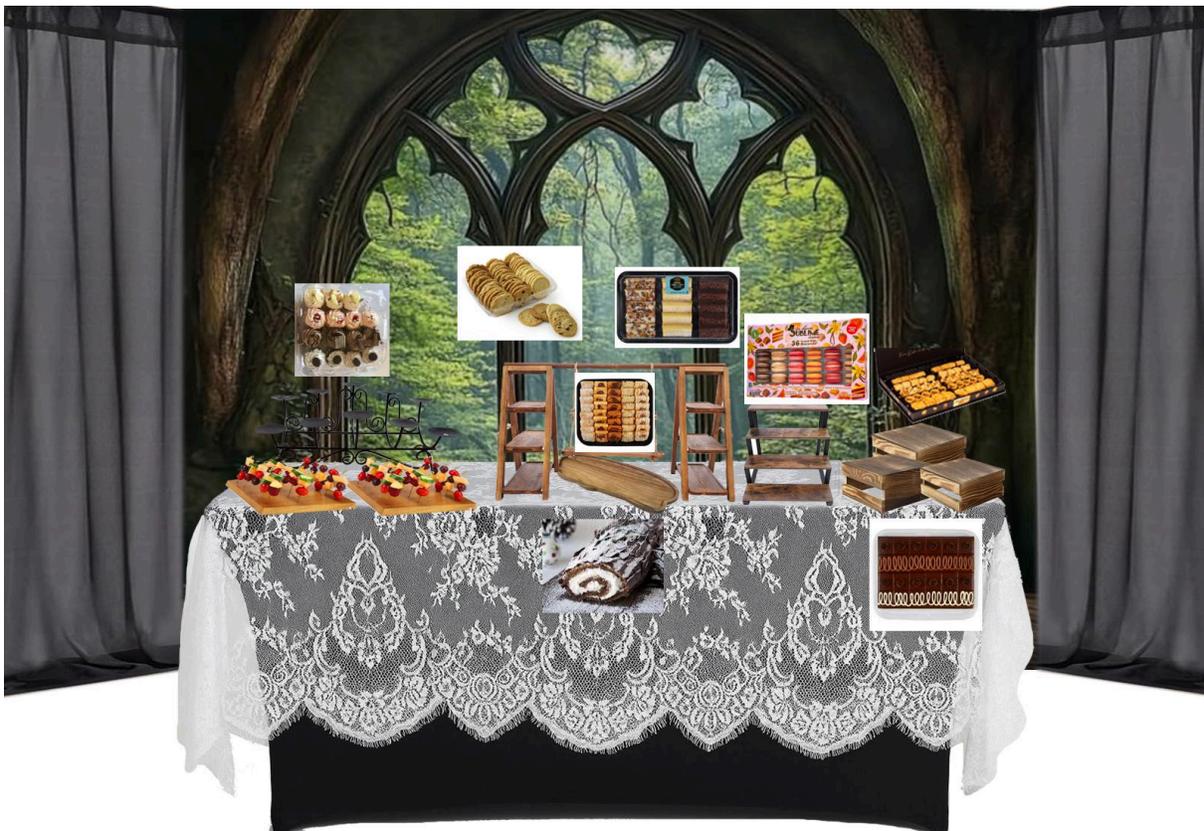
At the beginning of the event help guests find their tables

6:00PM- Hosts will start speaking

- Get desserts out of refrigerator
- Put on gloves
- Start Setting up the desserts on the table

6:15PM - Dinner is served

- Desserts are in the coolers behind the backdrops
 - Gourmet Brownies
 - Macarons
 - Baklava
 - Pastries
 - Vegetarian Skewers & non-vegetarian skewers
 - Cupcakes
 - Cookies
 - Brownies, Lemon bar, 7-Layer Magic bars
 - Yule log slices
- **Have table set up by 6:45PM - keep glass doors closed**, I will come over and open the door and inform our guests that Rivendell is open.



END OF NIGHT BREAKDOWN

- **8:30 Breakdown**: Start packing up the left over desserts
 - Carefully pack up the food displays (you will have tubs behind your backdrop)
- 9PM- Take off your table covers (if dirty place in a pile on floor to be collected)
 - Backdrop stands: Please lower each side to bring the top bar down
 - Make a pile of clips to be collected
 - Backdrops are to be folded and placed back into their bags with matching picture (in tubs behind)
 - Collapse the side inside itself (**Do not take the sides apart**) and put into bag, unscrew and take apart the top bar (make sure to screw the fly nut back onto the side posts)
 - Place all pieces of one stand into one bag, TAKE ONLY ONE STAND APART AT A TIME AS TO NOT MIX UP THE PIECES.
- Stack all your tubs and items outside the room into the main area for collection