
Coffee and Dessert Party Ideas

Posted by Lucy Bell - 2008/07/22 22:18

Most of my friends do not drink alcohol so thought it would be fun to have a party later in the evening with just coffee and desserts. I plan to ask around 20 people. I am in need of some ideas: how many desserts, how many different types of coffee, what type of music and decorations and type of suggested dress?

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Re:Coffee and Dessert Party Ideas

Posted by Joanna Walls - 2008/07/23 16:07

I think 2 or 3 kinds of coffee (maybe you can add hot chocolate, too) and 5 or 6 desserts will be fine for a coffee-and-dessert party for 20 people. Just don't forget the ultimate dessert of them all -- chocolate cake!!! It comes in different preparations (see my favorites below), so just choose what's best for you and your guests.

Chocolate Decadence Cake
Royal Double Chocolate Cake
Spicy Chocolate Cake
Chocolate Chip Cheesecake
Choco-Coconut Cake Bars
Choco-Banana Pie
Frozen Chocolate Crunch Cake
Chocolate Fudge

Aaaahhhh! Chocolate Heaven! :woohoo:

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Re:Coffee and Dessert Party Ideas

Posted by Kathryn Maitland - 2008/07/23 18:52

I would make at least one dessert that contains fruit, one that is spicy with cinnamon or cloves, at least one with chocolate and one that has a creamy texture. How about a tart, a cake, cookies, a type of pastry puff, and a pudding or frozen dessert style? Be careful using nuts because of allergies.

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Re:Coffee and Dessert Party Ideas

Posted by Laura Bettine - 2008/07/24 04:22

Hi, Lucy. Since you're having a dessert party, I'd like to share the recipe of my all-time favourite dessert -- the Mango Float.

1. Mix condensed milk, chilled all-purpose cream and mashed mango.
2. Arrange graham crackers in pan or glass dish.
3. Pour the mixture on top of the crackers.
4. Arrange the mango strips on top of the mixture.
5. Add another layer of graham crackers and repeat steps 3-4.
6. You may continue adding layers to the desired thickness, with the cream and mango strips as the topmost layer.
7. Sprinkle with nuts or chocolates or garnish with cherries, as desired.
8. Chill before serving.

You may also use peaches, if mangoes are not available.

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Re:Coffee and Dessert Party Ideas

Posted by Jaime Castleford - 2008/07/24 05:31

I have attended a dessert party a few months ago, and I simply love the idea! It was actually a bridal shower, and the

maid of honor hosted the dessert party.

The place was very relaxing. She had huge brown and white ribbons on the walls, with pink roses and carnations all over. She also had fairy lights around the room. There was also a glass waterfall fountain, which made the venue even more beautiful. It felt like paradise.

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Re:Coffee and Dessert Party Ideas

Posted by Maddy Hausmann - 2008/07/24 17:19

I would be sure to serve a variety of coffees. Kenyan coffee, Columbian and Yemen Mocha each provide a different aroma, sharpness and flavor which will accommodate your guests' taste preferences.

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Re:Coffee and Dessert Party Ideas

Posted by Sophie Briggs - 2008/07/25 18:01

I would play soft or light jazz type music.

Use several vanilla scented candles placed on plates. Decorate the plates with coffee beans and unshelled nuts. The aroma will be delightful and the lit candles a nice ambiance.

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Re:Coffee and Dessert Party Ideas

Posted by Camilla Everett - 2008/07/27 15:23

Be sure to serve a mocha flavored dessert such as a cake or torte. Mocha and coffee...the two flavors are superb together!

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