

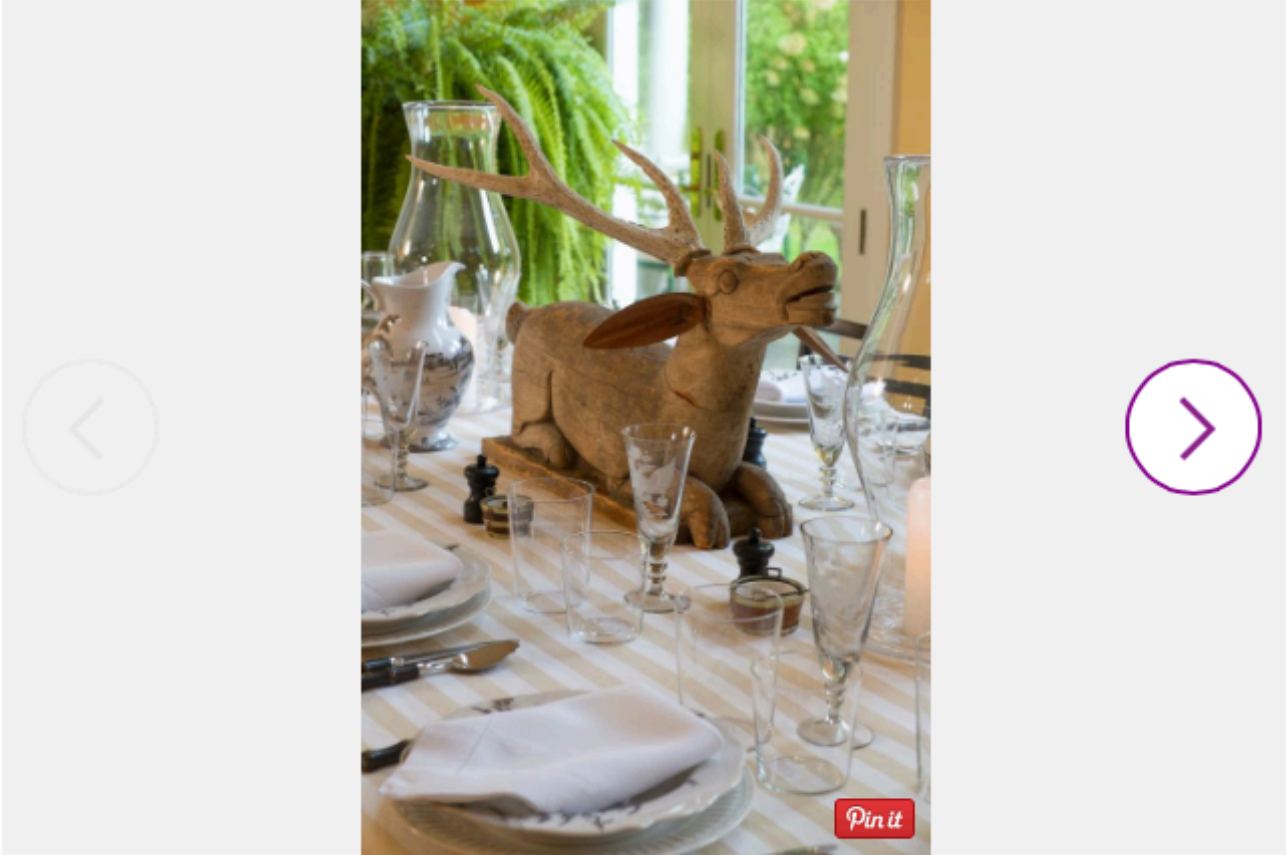


Fall Entertaining Ideas From Annie Falk

1 of 8

Stunning and Simple Fall Entertaining Ideas With Annie Falk

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Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

Create the Perfect Centerpiece | Annie Falk

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Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Whether you choose to decorate your table with flowers, objects or candles there is one rule to remember: Centerpieces should be below eye level or thin and transparent so guests can converse easily across the table."

See Harvest Centerpiece Inspiration from [BloomNation.com](https://www.bloomnation.com)

3 of 8

Start With a Signature Cocktail | Annie Falk

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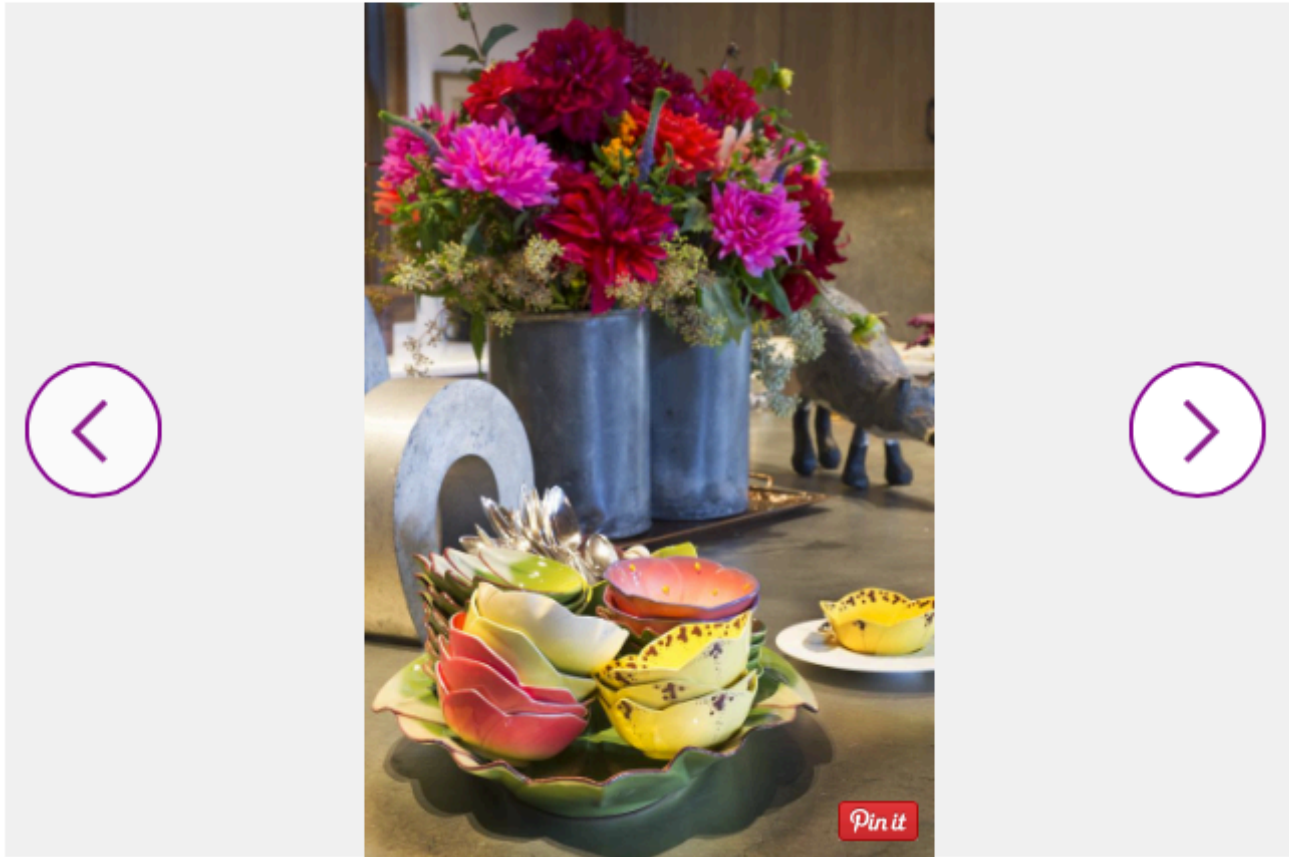
Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Welcome guests with a drink. A signature cocktail sets the tone for the evening. In the fall serve fresh-pressed apple cider and a hot spiced version, with rum on the side. This way guests can add it or if someone isn't indulging in alcohol, they can have what looks like the same drink as everyone else."

Annie Falks: [Moscow Mule Cocktail](#)

Let Natural Fall Colors Inspire Your Decor | Annie Falk

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Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Embrace the inspiring colors of fall. This time of year nature surrounds us with inspiration as trees transform in preparation for winter, bursting forth in colors rich and warm, earthy tones of red, orange, yellow and brown. Bring these gorgeous hues to the table in pottery, flowers, dishes and objects."




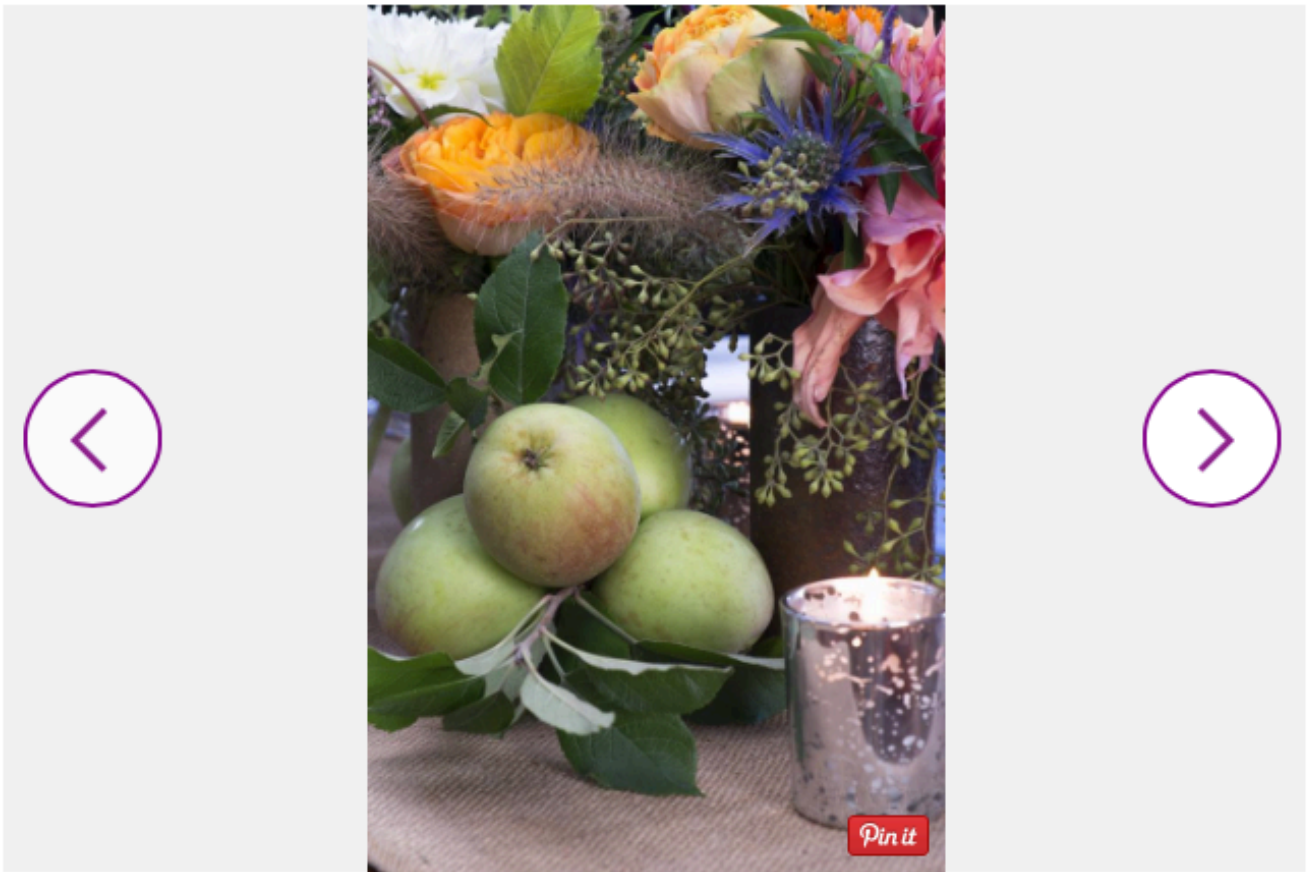
Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Elevate the everyday by focusing on presentation. As the cool weather rolls in you may be inspired to add some comfort foods to the menu, like mashed potatoes. Serving them en croute, in a lovely ramekin atop a beautiful plate reminds guests that it's a special occasion and tells them this indulgence is worth every bite!"

6 of 8

Style Your Tabletop With Autumn's Harvest | Annie Falk

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Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Bring a taste of autumn to your tablescape. Reflect the bounty of fall with floral arrangements that include seasonal fragrant apples or pears. Brussels sprouts on stalks, and gourds of every shape, size and color look festive and inviting; and when the dinner is over you don't have to throw them away, you can cook them into pies, compotes and soups."



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Celebrate the Bounty of Autumn | Annie Falk

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From Annie Falk: "Celebrate the season with stone fruits. Simply roasting fruit is a treat to make and eat and fall brings all the stone fruits to perfect ripeness - peaches, apricots, plums, nectarines or a combination drizzled with maple syrup round out any autumn menu."

Let's Take Our Celebration Outdoors | Annie Falk

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Fall Entertaining Ideas With Annie Falk. Photo Credit: ©Jerry Rabinowitz

From Annie Falk: "Host all or part of your gathering outdoors. As the weather cools, being outside in the crisp air is invigorating and it's your last chance to entertain al fresco before the chilly winter months. Of course, fall weather can be unpredictable, depending on where you live. Be sure to look ahead when planning and have a backup plan. Work with nature – If it's too chilly to dine outside consider having a toast outdoors just before being seated for dinner or end the evening with a warm hot chocolate by a cozy fire, with wraps for your guests."

