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Hamptons Entertaining

Creating Occasions to Remember With Annie Falk

If there ever were a place synonymous with summer, The Hamptons would be it. The exclusive Long Island enclave is among the most famous—and most flocked to—seasonal getaways on the East Coast.

But for all its celebrity (and the ones who make their homes there), many of the East End's greatest luxuries are also its simplest. Vacationers revel in the region's abundant farm stands, verdant gardens, coastal sightlines, and striking sunsets with as much gusto as they partake in the storied social scene.

It's the Hamptons' natural beauty and keen sense of place that set the scene for *Hamptons Entertaining*, the latest book by author and philanthropist Annie Falk. In it, she shares farm-fresh menus and casually elegant decor from the Hamptons soirees of nearly 20 of her friends and colleagues—names like Georgina Bloomberg, Peter Thomas Roth, and Kara Ross that perfectly capture the essence of a summer out east.

Here, Falk gives us the highlight reel—sharing must haves, top tips, and menu ideas for entertaining Hamptons style.



SHAMIN ABAS
Public Relations & Special Events



What inspired you to write Hamptons Entertaining?

Planning events, entertaining and trying new recipes is truly a joyful experience for me and creating entertaining books is my way of giving back. 100% of the author's proceeds are being donated to the Peconic Baykeeper. All around, it's a feel good project!

What makes entertaining in the Hamptons so special?

Glorious weather, painterly light and the scent of the ocean create a fantasy backdrop for any occasion. The easy access to delicious, organic, farm fresh produce is positively inspiring, as are the local wineries and microbreweries.

You previously wrote "Palm Beach Entertaining." How is entertaining in the Hamptons different?

While both locales are world-renowned for their beauty, quality of life and small-town character, the Hamptons is much more laid-back and rarely will an invite require black tie. Guests may arrive at gatherings in their tennis whites, golf apparel or cover-ups. The Hamptons culinary scene is highly elevated yet relaxed, with family-style table service and buffets.





Who are some of the people you featured in the book? How did you choose who to include?

Featured in *Hamptons Entertaining* is *A Fashionable Table by the Sea* created by accessories designer Kara Ross and her husband Steve; philanthropists Joan and George Hornig invite us in for *Dinner and a Movie*; we celebrate Father's Day with a Hungarian Accent at the home of skin care executives Peter Thomas Roth and Noreen Roth and my husband and I take you to the beach for some *Lobster and Libations by the Sea*. There is so much more, including a special chapter filled with favorite summer sips where we toast power broker Timothy Davis at the American Hotel; share a glass of rocket fuel with soul cycle's Senior Master Instructor, Stacey Griffith; and reveal the secret recipe for Cyril's Bloody Mary.

All of the hosts and hostesses highlighted on the pages of *Hamptons Entertaining* are friends. I'm very familiar with their entertaining style and wanted to capture their unique panache for hosting parties so I could share it with my readers. Entertaining is as unique and personal as dressing oneself and I encouraged the hosts and hostesses to stay true to their style. It was a wonderful surprise that I was presented with a Hungarian theme, Panamanian fare, a Halloween party and more.

Tell us about the best party you've ever been to in the Hamptons.

It's a tricky question. Having attended so many memorable gatherings, there are dozens that stand out. Many of my favorites are featured in *Hamptons Entertaining*. Certainly, the most unforgettable are those that authentically celebrate friends and family and where the party giver ensures that everyone is well cared for.

The book highlights many different styles of celebration thrown by many different people, but what are the common denominators of *Hamptons Entertaining*?

Every party in the book embodies the essence of great entertaining: a seemingly effortless combination of authentic food and imagination presented with a personal touch and enjoyed in good company.



What does it mean to entertain Hamptons style?

What gives the Hamptons its unique style is geography. It is in close proximity to NYC and surrounded by water, yet a vibrant farming community sits amidst some of our most magnificent homes. It exudes relaxed sophistication; think urban-meets-the-outdoors. Our cuisine is inspired by fresh, local ingredients like lobster, oysters, crab, duck, striped bass and an abundance of fruits and vegetables. The South Fork is known for its wineries, microbreweries and hand-crafted, small batch epicurean delights - making it easy to enhance any menu. When it comes to the tabletop, we keep it stylish and simple with artfully placed bunches of farm-stand flowers, hydrangeas freshly cut from the garden or clusters of sunflowers.



What are must-haves for a Hamptons-style soiree?

Begin with locally grown, seasonal produce and fresh-from-the-water seafood. Then, create a Hamptons atmosphere with hurricane lanterns punctuated by seashells, sea glass or flowers. Hydrangeas, sunflowers and Dahlias are our go-to blooms and evoke the Hamptons perfectly. Joss & Main is a great resource for blue & white décor, fabulous picnic items, fire pits for roasting s'mores and unique tableware. I even found a set of blue and white orbs that perfectly mimic those featured in *Dinner on the Dunes*, P58.

What are some of your favorite entertaining tips from the book?

There are so many great tips, but here are five of my favorites:

- In the early summer, when friends are traveling and transitioning homes, e-mail is the surest way to deliver invitations in a timely manner—and it reduces your carbon footprint. -Hostess, Annie Falk
- Consider setting your table the night before the party, cover it with a light blanket, and add the flowers just before guests arrive. -Hostess, Margarita Allinson
- Keep it local. Locally sourced items— from seafood to flowers—give a sense of place and help the local economy thrive. -Hostess, Cindy Sulzberger
- Take pictures at every dinner party of both the food and the seating to ensure you don't always put the same people together or feed them the same menus. -Hostess, Joan Hornig
- To maximize the fun quotient, plan an interactive component. "The point is to have everyone do something. I like to incorporate a crafting element, because everyone has fun with it." -Hostess, Judith Giuliani





Sold Out

Our Price: \$20.95 ~~\$38.76~~

La Bamba Carafe in Green



Our Price: \$46.95 ~~\$97.00~~

Bailey Candle Lantern



Our Price: \$96.95 ~~\$157.50~~

Derby Tray



Our Price: \$122.95 ~~\$129.99~~

Sand Dollar Tray



Our Price: \$15.95 ~~\$42.00~~

Sheila Fruit Bowl



Our Price: \$18.95 ~~\$52.48~~

Kamara Pitcher





Our Price: \$115.80 ~~\$230.00~~

Mina Folding Chair in White
(Set of 4)



Our Price: \$30.95 ~~\$58.99~~

Capri Martini Glass (Set of 6)



Sold Out

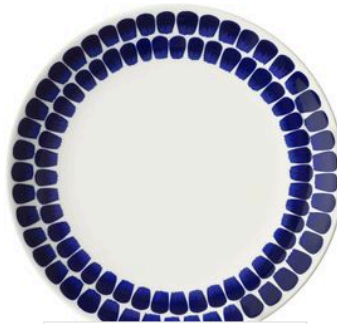
Our Price: \$32.95 ~~\$73.50~~

Miranda Pitcher



Our Price: \$34.95 ~~\$64.00~~

Galena End Table



Our Price: \$38.95 ~~\$55.00~~

Tuokio Dinner Plate



Sold Out

Our Price: \$44.95 ~~\$50.95~~

Arden Folding Chair in White



Our Price: \$63.95 ~~\$97.99~~

Seashell Sculpture



Our Price: \$73.95 ~~\$76.99~~

Swirl Highball Glass (Set of 4)



Our Price: \$149.95 ~~\$313.50~~

Nautilus Shell Vase

