

Down to the

Last Detail

Down to the Last Detail is a quarterly publication of The Last Detail.



Lynne Fisse Walker
President

Lynne Fisse Walker has a wealth of small and large event planning expertise, including 10 years of event planning for Microsoft. Passionate about the importance of details, Lynne personally oversees every event handled by The Last Detail.



Details From Lynne

Happy fall! I'm glad to welcome a new season, as summer kept me on the run planning everything from a beautiful wedding at the W Hotel to a Microsoft Product launch in Chicago.

It may only be fall, but the holidays are right around the corner. Time to panic? Definitely not! Learn how you can avoid holiday planning stress, so you can be a guest at your own event.

We're debuting a new column, *Event Essentials*, with tips from our partners to help you better plan your events. For a quick and healthy fall dish, see what head chef Victoria Dryden of Ravishing Radish Catering is cooking up.

Wishing you a happy, healthy and safe holiday season, down to the last detail.

Event Essentials

Expert advice from our partners

Impress your guests this season with this wonderful seasonal dish courtesy of the head chef of Ravishing Radish Catering, Victoria Dryden:

Here at the Ravishing Radish I attempt to create dishes focusing on the caliber and variety of our region's ingredients, because the Northwest clearly holds unique flavors in our wide range of fruits and vegetables, local and organic dairy farms, unique fishing industry, meats and poultry and even our wine regions. I truly enjoy the short span of time just between the changing of seasons as we get ready to change or alter our flavors of foods.

Organic Roasted Delicata Squash

with blood red beet chips and spiced pepitas

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|--------------------------|------------------------|
| 1 delicata squash | 2 t cumin |
| 1 T roasted garlic | 1 large red beet |
| 2 T olive oil | 1/2 cup spiced pepitas |
| salt and pepper to taste | |

Roast squash until soft, about 15 minutes. Scoop out flesh, combine with olive oil, roasted garlic, cumin, salt and pepper. Cut skin off beet and slice thin circles on a mandolin. Fry in hot oil until they begin to crisp. Top each beet chip with a spoonful of roasted squash and finish with spiced pepitas.

www.ravishingradish.com

Need help planning your holiday event or tips for surviving the holiday season? Visit The Last Detail at www.lastdetails.com or call 206.322.7123 and let us help you with your event details!

Issue #2

1

Fall '03

Fall is such a wonderful time of year. It's the beautiful colors and the nip in the air. Fall also signals that the holidays are just around the corner, so brace yourself for the madness.

Before you know it Thanksgiving is here, then Hanukkah, Christmas, Kwanzaa and New Year's. It's enough to make your head spin. Yet have you noticed how some people manage to get everything done and make it look absolutely effortless?

I know their secret. It starts with careful preparation. Whether you're entertaining at home with family and friends, or you're in charge of throwing the corporate party, planning ahead will help you keep your sanity.

The best way to start as early as possible is by making your checklist (and checking it twice). What should you include? Everything that you think will make the difference between pulling off a mediocre event and having a sensational one. Does your list suddenly look overwhelming? That may be a sign that it's time to call in a pro.

How do you know if you need an event planner this holiday season? Follow these guidelines to know for sure:

- You can barely keep up with the rest of the demands of the holiday, either at work or at home. Relax! A pro will reduce

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your stress.

- You're serving 15 to 20 for dinner or 30 or more reception-style. A caterer, party planner, florist and more know the best tricks for making it a success.
- You need a good caterer, entertainer, or venue and don't know where to begin. Advice from a pro makes it a smash!
- You want to send out fabulous invitations, create a unique theme or decorate the venue. Call The Last Detail. We have great resources in our back pocket!
- You want to ENJOY your own party, whether in the comfort of your own home or for your office. Being a guest at your own party is a special gift to yourself during the holidays!
- Impress your family, guests or colleagues at work. They'll never guess that you had some professional planning help.

Most importantly, take time to spend with your friends and family this season. And take the time to relax! And it's the perfect time to remember to honor the holidays that others celebrate too. So slow down long enough to savor the season and create some lasting memories.

Need more help? Read my Top Tips for Fall and Holiday Entertaining at my website: www.lastdetails.com. And feel free to email The Last Detail at lynne@lastdetails.com to learn about our gift certificates for the holiday season! It's the perfect gift for that busy person.



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