

# Valentine Dinner Party



Typically we are a bit casual when entertaining. However, once a year we do a formal sit down dinner party for Valentine's Day. This year we are having a Valentine dinner party for 5 couples. Generally we use the dining room, but the weather has been so glorious lately, we decided to have it outside on our back terrace. And now with the pandemic, having a dinner party outside while social distancing is a safe option.

The attire for the evening is *Fetching* for the women and *Dapper* for the men.

Inspiration is from this original photo from Style Me Pretty. I love the mood of this table~romantic, elegant, with shades of pink. See Style Me Pretty's link [here](#).



What is unique about this centerpiece is the various sizes of cups/vessels for flowers positioned on a long piece of raised wood.

I showed a picture of the wooden base to my husband. Within a few hours he had made me this raised platform. (See post [here](#)).



I gather any and all cups, bowls, spooners, and vases that would fill the space. The plan is to abundantly fill each vessel with lots of flowers.



Keeping with soft pastels, I purchase hydrangeas, stock, tulips, roses, carnations (from Trader Joe's, Fry's and Safeway) and add some flowers from the garden. Aren't these so pretty?



The brass candlesticks and tapers are a purchase from [West Elm](#). I must say these tapers are my new favorite. They burn well and are nice and tall.



It was a bit time consuming to do this, but the results are spectacular. Thankfully my sweet daughter, Elisabeth provides an extra set of hands.





Menus are printed on shades of pink card stock. I cut the edges with decorative scissors (purchased at [Michaels](#) ages ago). Using a 2 hole paper punch, we add holes at the top of the menu.

*St. Valentine's Day Dinner  
Saturday, February 10, 2018*

*Le Dolci Colline Prosecco  
Ruby Red Greyhounds with Rosemary*

*Cherry topped Brie with toasted almonds  
Stuffed Mushrooms escargot, garlic  
and goat cheese*

*Domaine Dupueble Beaujolais Blanc*

*Arugula Salad with roasted artichoke hearts,  
diced tomatoes, pine nuts in a light lemon  
vinaigrette with shaved Parmesan cheese*

*Pecchenino Dogliani Dolcetto*

*Chardonnay roasted salmon with butternut  
squash risotto and sautéed asparagus garnished  
with spiced pumpkin seeds*

*Vietti Moscato d'Asti*

*LIFE AT  
Vanilla Bean Crème Brûlée*  
*Bella Terra*

My daughter helps tie each menu with a pink satin ribbon.



I am so excited to use my very first set of china, [Romance Collection- Juliet by Royal Doulton](#). It has since been discontinued but the pattern is perfect for this dinner theme.



The gifts for each guest (Pink Champagne scented candles for the women and silk ascots for the men), also serve as a place card. Using baker's twine, I create pink card stock heart shapes with our guests' names.

My husband had never worn an ascot before, nor had any of our guests. It will be fun to see them figure out how to tie

them. Quite dapper!



We serve Prosecco and a pink themed Ruby Red Grapefruit Greyhounds with Rosemary Simple Syrup (my favorite winter cocktail) with appetizers. The recipe is from [Farmgirl's Dabbles](#) and click [here](#) for the recipe.



[Julie Greder](#), once again caters this event. She never disappoints. Calm and gracious, Julie creates a delicious menu. The [large pink wine goblets](#) are a purchase from [Pier 1](#).



Here is the view before our guests arrive, as dusk is approaching.



The weather in Phoenix is spectacular this time of year. Cool enough for a fire in the fireplace, but cozy enough for our guests. We will have a wonderful evening with a very fun group of friends.



Wishing you a Happy Valentine's Day!

*Mary*

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