

Diddy and Boo

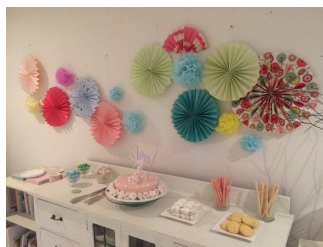
Dessert Tables



I love dessert tables! Over the years they have basically become the centre piece of my party decorating. Obviously you are going to need a place to put all the sweet treats at a party. But more than that, I find that dessert tables are the best way to make a big visual impact and to highlight the party theme. Read on to discover how you can create amazing dessert tables for your parties.

Where to set up your dessert table

I always set up my dessert tables on a white buffet. This is up against a white wall in the main living area of my home. Because of its central location, it is one of the first things that grabs guests' attention when they arrive. However, I have seen dessert tables set up in a variety of different ways. You could use your dining table, a shelving unit or maybe bring a trestle table inside for the occasion. Alternatively, set it up on your deck or even in the back yard if the weather allows.



If you are able to have your dessert table against a wall, this provides another great area for decorations such as bunting and banners. All of these can really enhance the

look of your dessert table and add to your overall party theme. I have written about various backdrop ideas here.

Decorating your dessert table



Depending on the party theme, I have sometimes used a table runner. Rarely would I actually own a table runner in the party theme colours. Instead I have folded tablecloths, strips of fabric or even a bed sheet into a narrow strip to use as a makeshift runner. A plastic tablecloth from a party supplies store can be another inexpensive alternative. At other times I find the white of my buffet works best with the party colours and so I don't worry about using any cloth at all.



I like to place all of the cups, plates, serviettes and so on on the dessert table as another example of the theme colours. Plastic and paper plates with co-ordinating serviettes are available in solid colours, stripes, polka dots. They are another easy way to bring in your chosen theme.



Depending on space, you can place other non edible decorations either on the dessert table or nearby. Look around your house to see what fits in with your theme. For example, plastic bricks sorted into separate colours and displayed in glass vases look great for a Lego party. Or pull out test tubes and funnels from a child's chemistry kit to decorate a science party.

Dessert Tables for Parties – Time for the sweet treats!



And now for the food. I generally use the dessert table to showcase the all important birthday cake. I then place the other dessert foods around the cake on the table. These foods can bring in the theme either by their colour or by the way they actually relate to party theme. For example, put out popping candy crystals at a science party, or mini pineapple lollies at a Hawaiian luau.

Marshmallow pops are a fun and fairly easy treat that can be adapted to many party themes. Simply stick a white marshmallow on a lolly pop stick or a bamboo skewer, dip in melted chocolate and decorate with googly candy eyes or with an edible cake decorating pen. I use food dye to tint the chocolate and then add a little melted copha if the chocolate starts to seize. Over the years I have made marshmallow Lego heads, pirates, monsters and more.

A quick tip is to cover your sweets and candies with cling wrap until you are ready to serve. Otherwise your treats may prove too tempting for little fingers. For example at our Harry Potter party when it came time to serve the birthday cake we discovered that all the 'magic chocolate frogs' had magically disappeared! Dessert tables provide a fun and visual focal point for guests to gather round at parties. They are a great way to show off your chosen theme in a playful way. I hope you are inspired to try one at your next party

[Click here to get your party printables](#)