



## *Wedding Etiquette Soirées*

CELEBRATE YOUR WEDDING WITH STYLE, GRACE & EASE



*Kathleen Cover has the style and patience that creates a fun and unintimidating atmosphere for everyone to enjoy. Her interactive, small group lessons include...*



### **MAKE YOUR FIRST IMPRESSION AS 'MR. & MRS.' A FAVORABLE ONE**

The Presenting a favorable and lasting impression; always being aware of your couple branding; entering a room with style, grace and confidence; always being a lady and fine gentleman, making proper introductions; tips for remembering names; what our handshake says about us; how to mingle; accepting butler-passed hors d'oeuvres and easily handling cocktail reception props; extend a fond farewell; and entering a limousine.

### **WEDDING ETIQUETTE & TRADITIONS**

Enjoy your wedding planning process and wedding day festivities, knowing you are well-versed in the essence of etiquette and traditions of weddings.

### **BEING A GRACIOUS HOST & A CONSIDERATE GUEST**

Focusing on your guests' comfort and enjoyment to make your event memorable; accepting an invitation to a social gathering; the obligation to be a good guest; engaging people with courtesy, warmth, care and excitement; basic conversation principals; the art of small talk; initiating and gracefully end conversations; avoiding inappropriate conversations.

### **WRITTEN CORRESPONDENCE BEFORE & AFTER THE WEDDING**

What our paper portfolio says about us; invitation and thank you note etiquette; the printing process, including paper selection, proper phrasing, composing an invitation, addressing the envelopes, enclosure cards and invitation assembly; when to mail invitations for various wedding events; the difference between an escort card and a place card; printed reception pieces; and the four essential parts of a thank you note.

### **REFINING DOMESTIC & CONTINENTAL FINE DINING SKILLS**

While enjoying a delicious four-course tasting lunch... Approaching a table; how a lady is to be seated; the five uses of the napkin; defining your place setting and identifying the proper utensil to be used with each course; the proper resting and closeout positions for both domestic and continental styles of dining; using a finger bowl; specialty station and buffet etiquette; what to do if you have a mishap and other basic table manners; proper wine protocol; toasting etiquette; the amuse bouche; French service; and cutting the wedding cake as a couple.

*...and so much more.*

