

BREN BREWER REAL ESTATE

Thanksgiving Hosting Guide



www.brenbrewer.com



Hello there!

Hi, I'm Bren Brewer, and I'm here to help you host a Thanksgiving gathering that's as warm and welcoming as your favorite family recipe. Thanksgiving is one of my favorite holidays—a day filled with gratitude, delicious food, and cherished memories with family and friends. But let's be honest: hosting can sometimes feel more stressful than joyful.

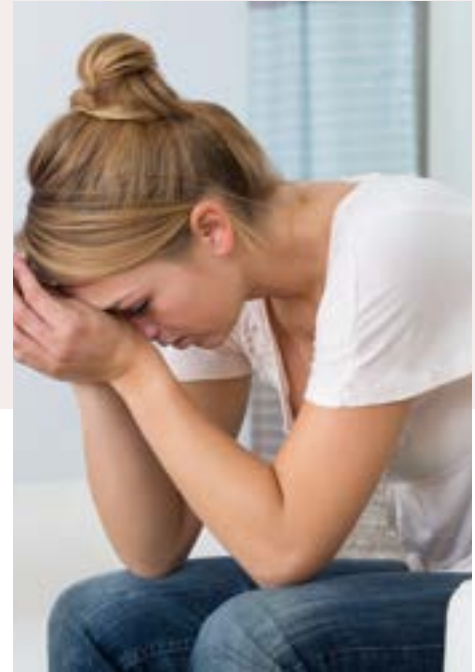
This guide is designed to make your Thanksgiving experience smooth and enjoyable, whether you're planning your very first holiday dinner or you're a seasoned pro looking for new ideas. With a little planning and some creative touches, you'll be able to create a day where everyone—from the youngest guest to the oldest—feels right at home. So grab your favorite fall beverage, and let's get started on crafting an unforgettable Thanksgiving!

Cheers to a celebration full of love, laughter, and great food!

Founder, Bren Brewer Real Estate

Tips for a Stress-Free Thanksgiving

1. **Stay Organized:** Use checklists and timers to stay on top of each step.
2. **Delegate:** Assign a few simple tasks to family members or guests.
3. **Prepare for Imperfections:** Not everything has to be perfect—embrace the imperfections!
4. **Focus on Fun:** Remember, Thanksgiving is about making memories, not just making food.



Hosting Thanksgiving can be a joyful but complex task. Whether it's your first time or you're a seasoned host, having a solid plan will keep the day smooth and stress-free. Here's a step-by-step guide to help you host a memorable Thanksgiving gathering!

Step 1: Planning Ahead

01 **CREATE A GUEST LIST**

Determine How many people are coming and confirm any dietary restrictions or special requests

02 **SET YOUR BUDGET**

Decide on a budget for food, drinks, decorations, and any other essentials. Stick to your budget by planning your menu and shopping list accordingly.

03 **CHOOSE A THEME OR STYLE**

Decide if you want a formal dinner, casual buffet, or something in between. Pick a color palette or theme (e.g., rustic, modern, traditional)



Step 1: Planning Ahead Continued

04 PLAN THE MENU

Classics: turkey, stuffing, mashed potatoes, green bean casserole
cranberry sauce rolls & pumpkin pie

Add Variety: Consider adding a new dish each year or a family favorite to spice things up.

Dietary Needs: Include options for vegetarians, gluten-free, or other dietary restrictions

05 ASSIGN DISHES

If family and friends want to contribute, assign them dishes to avoid duplication

06 CREATE A SHOPPING LIST

Separate your list into items to buy early and items to buy closer to Thanksgiving. Don't forget extras like beverages, serving ware, and decor.



Step 2: Preparing your Home

01 **DEEP CLEAN THE HOUSE**

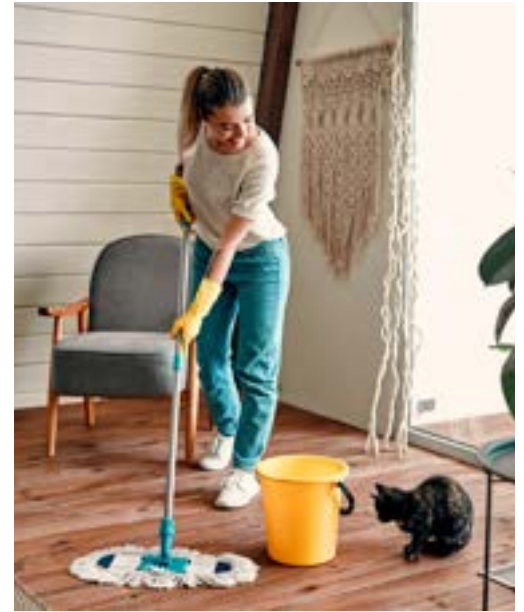
Focus on high traffic areas like the living room

02 **DECORATE EARLY**

Set up seasonal decor like pumpkins, fall leaves, and cozy centerpieces. If you have a theme, make sure your decor aligns

03 **SET THE TABLE IN ADVANCE**

Set the table a day or two early if space allows. lay out place cards, napkin rings, and any special serveware.



Step 2: Preparing Your Home Continued

04 **MAKE SPACE FOR COATS & BAGS**

Clear a coat closet or designate a space for guests' belongings

05 **ORGANIZE THE KITCHEN**

Clean out the fridge to make room for Thanksgiving ingredients. Set up a coffee or beverage station away from the main cooking area.



Step 3: Cooking Timeline & Prep

01 ONE WEEK BEFORE THANKSGIVING

Shop for non-perishables: canned goods, spices & baking supplies

Prepare a cooking timeline: plan which dishes you can prepare in advance and what needs to be made fresh.

02 TWO TO THREE DAYS BEFORE THANKSGIVING

Thaw the Turkey: If you're using a frozen turkey, it needs 24 hours for every 5 pounds.

Make Desserts: Pies, cakes and other desserts can be made ahead of time.

Prepare sides: Chop veggies, make casseroles or prepare stuffing (without baking)

03 ONE DAY BEFORE THANKSGIVING

Brine or Season the Turkey: For extra flavor and moisture

Make Gravy Base: prepare your gravy base using stock and drippings

Set up serving stations: set up areas for appetizers, drinks and desserts.



Step 4: Thanksgiving Day

01 MORNING

Prep the Turkey: stuff, season and get it into the oven early

Set out appetizers: simple, make ahead appetizers like cheese boards or veggie platters

Prepare Cold Sides: Salads and cranberry sauce should be done early

02 AFTERNOON

Start Hot Sides: Bake or heat up casseroles, rolls and any other warm dishes.

Finish Gravy and Cranberry Sauce: Make final touches so they're fresh

03 30 MINUTES BEFORE GUESTS ARRIVE

Final Check: Light candles, put on background music, and do a quick tidy.

Greet guests with Drinks: Have a welcome drink station ready – spiced cider, wine or hot cocoa



Step 5: The Dinner Flow

01 **WELCOME GUESTS AND SERVE APPETIZERS**

Keep it light since dinner will be heavy.

02 **SERVE THE MAIN COURSE**

Present the turkey first, followed by all sides. If your hosting buffet style, set up dishes in a logical order (meats first, then sides, then rolls).

03 **DESSERT TIME**

Set out desserts and coffee after dinner. Consider a dessert bar with multiple options like pies, cookies and light fruit salad.



Step 6: Wrapping Up

01 **PACK UP LEFTOVERS**

Have take-home containers ready for guests. Store leftovers in labeled containers for easy next day meals

02 **PLAN A POST-MEAL ACTIVITY**

Consider a family game, a gratitude circle, or watching a classic movie together.

03 **ENJOY THE MOMENT**

Don't get too caught up in perfection - Thanksgiving is about connecting and celebrating gratitude.





Wrapping up a Beautiful Thanksgiving

WE DID IT!

As the plates are cleared and the last slice of pie disappears, take a moment to reflect on the wonderful day you've created. Hosting Thanksgiving is about more than just the meal—it's about bringing people together, sharing stories, and creating memories that will linger long after the leftovers are gone.

So, give yourself a well-deserved pat on the back, savor a quiet moment, and enjoy the warmth of a home filled with laughter and gratitude. Thank you for making this Thanksgiving special. Until next year—cheers to all the moments that make life worth celebrating!

A Note from Bren...



I hope this Thanksgiving guide has inspired you and helped make your holiday hosting a little easier and more enjoyable. Just like creating a perfect holiday, I believe real estate should also be a stress-free and memorable experience. Whether you're looking to buy, sell, or simply have questions about the current market, I would love the opportunity to be your go-to real estate resource.

If you or someone you know is considering making a move, I'm here to provide expert guidance and support every step of the way. Nothing means more to me than the trust of my clients, and I am committed to delivering exceptional service to help you achieve your real estate goals. Referrals are the heart of my business, and I truly appreciate any opportunity to help your friends, family, and colleagues with their real estate needs. Wishing you a joyful holiday season and a home filled with warmth, happiness, and love.

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LET'S WORK TOGETHER