



The complete Christmas checklist for an organised and stress-free holiday season.

The Ultimate Checklist for Christmas Day Entertaining

Let's face it: there's nothing less festive than trying to whip up a decadent Christmas feast at the last minute. With the party season in full swing and Christmas Day mere weeks away, now's the perfect time to plan your Christmas celebrations.

Our handy Christmas checklist will help you prepare as much as possible in advance – leaving you more time to soak up the festivities (with a glass of bubbly in hand!) as the big day approaches.

The best bit? Breaking your Christmas Day checklist into manageable, bite-sized chunks means less stress and more merriment.

Hungry to get started? Here's how.

Plan ahead – four weeks out

Now's the time to draft your menu from entrée through to dessert. (Hint: Our [Christmas Fruit Mince Trifle with Gingerbread Stars](#) is the ultimate show stopping dessert!)

Compile your Christmas shopping list. We suggest dividing the list into what can be bought in advance and what has to wait until a few days before Christmas.

Stock up on alcohol. Don't forget to include plenty of festive bubbly, as well as a sparkling shiraz to complement that glistening [turkey](#).

Order your meat and seafood from your local butcher.

Sort out your table décor. It's a good idea to make your place cards and other decorative elements early so you can set and forget.

Get decorating! Hot tip: we recommend decorating your Christmas table in advance if possible. That way, all you have to do is add festive crockery when it's time to entertain.

Get prepping – two-three weeks out

Stock up on your non-perishables.

Clean out the fridge. Not the merriest of tasks, so a good one to get out of the way.

[Clean your oven](#). Again, best to get this one sorted early!

Check supplies.

Start shopping – one week out

Hit the shops. Why not mount a festive shopping trip with a friend?

Pick up your seafood and meat. You'll be grateful for that beautifully clean fridge. If you've got oysters on your list, here are [4 different ways](#) you can cook them for your Christmas guests.

Make your sauces and butters. Time to dust off that novelty Christmas apron.

Make your desserts in advance. [Here](#) are our favourites that are better made a few days before. Best crank the Christmas carols!

Start baking – one-two days to go

Finally – time to start cooking!

Stock up on ice. If you're too busy having a ball in your NEFF kitchen, send Grandad down the road.

Check it all twice. Of course, you've done this already.

Enjoy it – on Christmas Day

After literally weeks of work, you deserve to enjoy Christmas Day and the delicious food you've prepared as much as anyone else. Don't sweat the small things (like when your sister's boyfriend's brother tags along and you need to find another spot at the table) and remember to sit down with everyone, eat and be merry. The dishes will still be there tomorrow, we promise.

Other tips and tricks

Buy Australian natives as your florals – they last longer and look amazing.

Shop online or [make your gifts](#). Whipping up edible gifts keeps costs down, and that personalised touch is hard to beat.

Schedule a baking date. Just ensure there's plenty of Gluwein to go around.

Check supplies in advance. You don't want to discover you're out of napkins on Christmas morning!

And finally, the best tip of all. Download this list via the button below and stick it on your fridge so you can stay on top of the delightful madness Christmas brings.

Download here