



We've noticed an emerging trend among cooking enthusiasts, so have come up with some coffee party ideas to help you host a coffee-centric event.

The ultimate guide to hosting your first coffee party

We've noticed an emerging trend among coffee-crazed cooking enthusiasts who are hosting a coffee party to celebrate their favourite bean brew. With Australia's love of coffee at an all-time high it's not surprising that we're hunting for more ways to enjoy our favourite aromatic drink.

Following on from other fine dining trends that allow you to explore the complexities of your favourite food, a coffee party is an all-round celebration of coffee. Whether you're constantly debating with your friends about the best type of coffee or simply want an excuse to try out some delicious coffee-based recipes, then hosting a coffee party is going to be right up your alley.

What coffee to serve at your coffee party

When you're planning on hosting a coffee party for your friends it goes without saying that you'll want the best beans. If you select a single variety, you might find that your palette gets bored very quickly. When you're having a day full of coffee you want every sip and every bite to explore a new element or contrast other flavours to round out your palette perfectly.

The best solution is to buy several varieties of beans to check all the boxes. Get a selection of dark, medium and light beans. Buy some options or blends from different countries so they don't all have the same origin and flavour story. You'll need a coffee grinder to be able to make your own blends or experiment with the effect of the coarseness of the coffee on the overall flavour.

By giving your guests options you'll not only be prepared for every set of tastebuds, but you'll be able to have a coffee tasting. Whether a blind tasting to see who knows their stuff or clearly labelled options, this will allow your guests to explore new flavours and discover what their palette is craving.

Coffee recipes that pack a punch

There's no reason to limit the coffee you're serving to liquids only. Look for different ways to add coffee to your food to add a new layer of coffee love to the day. Desserts like [Coffee Eclairs](#), [Coffee Scrolls](#) and [Coffee Roulade](#) all make a perfect accompaniment to your coffee drinks. For something a little bit different – and also savoury for a change – you can serve lunch in the form of these [Coffee Spiced Pulled Pork Sliders](#). It might sound like a strange combination, but the rich flavour of the coffee adds depth and complexity to the pork that will have your guests clamouring for more.

Coffee based activities

It doesn't have to be all food and drinks (not that there's anything wrong with that) when you host your first coffee party. If you're looking for ways to keep your guests entertained between sips or to ensure that you're not left with a giant pile of coffee grounds at the end of the day, there are lots of fun activities that you can do.

Coffee grounds can be made into many beneficial beauty products that will also make great parting gifts for your guests. Add a small amount of coconut or avocado oil to make an energising body scrub that will leave your skin soft and silky. Mix coffee with a tablespoon each of honey and olive oil for a hair mask that can stimulate hair growth and exfoliate the scalp. Or even just send some of the grounds home with everyone to give their gardens some love.

Coffee parties are a fun way to celebrate your love of coffee and a wonderful excuse to get together with friends. So why don't you try hosting your own coffee party?