



A comprehensive guide to hosting a spring racing high tea that will impress your guests.

How to host your own spring racing high tea

Spring racing season is upon us and it has something exciting in store for every Australian. Punters have horses to bet on, stylists have fashion shows to watch and foodies have crowds of people to entertain. With the weather warming up and cherry trees blossoming, why not invite your friends to your house for a decadent high tea, complete with champagne on arrival and French pastries for dessert.

Put these tips into place, and your guests will be raving about your spring racing high tea for years to come.

Dare to dress up

Men and women have been dressing up for the races since 1840. Embrace the age-old tradition and encourage your guests to put on their best frock and fascinator for the event. This will make them feel like they are trackside and instantly put them in the racing spirit.

Set the scene with decorations

Every entertainer knows that the right decorations can transform a room and small touches can make a big difference to the overall mood of a gathering. Channel the spring racing energy with bold colours, vibrant prints and exciting florals that will brighten up the room and dazzle your guests.

Pop the corks

Nothing says spring racing like the sound of champagne popping or the sweet taste of bubbly on arrival. But why not try something a little bit different with our famous [espresso martinis](#) or bright red [strawberry daiquiris](#). You can also cater for your non-drinking guests with virgin cocktails and of course, no high tea would be complete without a selection of herbal teas in beautiful tea pots.

A feast they won't forget

The food you serve will be the highlight of your high tea so choose your dishes wisely. We recommend having a variety of sweet and savoury options to make sure there is something for everyone.

In general, bite sized finger food works best because it gives people the opportunity to try everything and walk around the room to mingle with guests.

You can start off with a delicious [French onion quiche](#), [tomato bruschetta](#) or

[cheesy pull apart bread](#). Then finish off with decadent desserts including [pumpkin scones](#), [chocolate macarons](#), [currant -meringue tartlets](#) and [white chocolate and macadamia brownies](#). These won't just taste good, they'll look good too!

Don't forget to think about the dietary requirements of your vegan, vegetarian and celiac guests as this will affect your menu on the day – if you're unsure, ask them to RSVP with their needs ahead of the big day.