

How to Upgrade Your Home for Easy Entertaining

It's all about keeping those glasses clean so your vino stays on a steady stream.

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Every great host needs a home fit for entertaining. And while you may have a spacious place for guests to fill, investing in a few upgrades or going for an all-out remodel with parties in mind can enhance every occasion with style and ease. “Where I am from in Italy, home is where we gather and bring together generations of family and friends to enjoy each other’s company, so having a space that is conducive to this is

really at the heart of my designs,” says architect and designer *Achille Salvagni*. “You have to have a great flow, durable materials, as well as a design that makes it easy to prepare and serve a meal,” Salvagni says.

The other key is having the right appliances. “Being well organized and having essentials such as an icemaker, wine fridge, sink, and dishwasher at your fingertips means you won’t have to schlep back and forth from the kitchen to get more ice, glasses, or wine,” says Allison Babcock of *Allison Babcock Design* in Sag Harbor, New York.

If your soirees tend to showcase a buildup of dirty glassware and dishes, or guests like to bottleneck in the kitchen impeding your progress, here’s how to solve common entertaining dilemmas by redesigning your space —so that every shindig proceeds with ease.



Problem: A painstaking after-party cleanup process

Solution: An appliance designed to clean delicate drinkware

A successful party is over—epic eats, effortless conversation, and a consistent stream of vino. While guests went home full and happy, now you're faced with the aftermath—an inevitable stash of dirty glasses. And since quality drinkware is often too delicate to put in the dishwasher, it requires hand-washing—which is the last thing you feel like doing after a long evening of entertaining. It can take hours and end up creating a massive backlog on your countertop.

Meet the *Thermador Glass Care Center*, perfect for under the counter in a bar area or a dedicated entertaining room, the sleek system was designed to cradle and care for any type of fragile glassware eliminating the need to wash it by hand. Thanks to a tine-less configuration, there's enough space for everything from wine glasses and Champagne flutes to highballs and beer steins, which cuts down on the number of washes needed. Special *Crystal Protection technology* softens the water to see that every glass comes out spotless. You can also wash tools, small plates, and bowls on the top rack, saving even more time.

Problem: Guests won't stay out of the kitchen

Solution: Strategic seating setups

While chatting and reveling with guests is the point of the party, busy cooks still need some time to focus in the kitchen. To encourage talking amongst themselves, away from the kitchen, designer Phillip Thomas, founder and principal of *Phillip Thomas Inc.* in New York City suggests using seating arrangements to form distinct zones. “This allows for more intimate conversation and creates a space that accommodates both larger and smaller groups without feeling that the space is

empty," Thomas says.

To accomplish this, set up groups of furniture around a focal point such as a coffee table or ottoman, fireplace, or a piece of art—so that each arrangement feels like it's a separate area. This also helps encourage good flow throughout the room. "Circulation is fundamental to a successful entertaining environment. People need to be able to feel that they can move freely through a space without being bottlenecked or stuck in the corner," Thomas says.

Adding bespoke touches like a *Thermador Built-in Coffee Machine* right in the living room will also encourage your party to stay put—by providing an endless stream of customized selections from espresso and teas to frothy cappuccinos. The other must: *Thermador Under-Counter Double Drawer Refrigerator/Freezer*. Guests can easily access cold beverages and ice refills for themselves—without having to set foot in the kitchen and leaving their conversations.



Problem: Not enough space to chill wine

Solution: A wine fridge

Whether you have a decade's worth of wine you want to proudly display or need a place under the counter of your bar to store and preserve bottles for easy access, a *Thermador Wine Refrigerator* is your answer. If you're a connoisseur, let your collection take center stage with a built-in *Thermador Wine Column*. The 24-inch iteration can hold up to 98 vintages in style and at the ideal temperature thanks to three separate zones each with dedicated temperatures to suit different types of wine.

Or, if you'd rather keep your booze under the bar, choose a *Thermador Wine Reserve* for covert cooling; this model also has adjustable temperature zones to accommodate reds, whites, and everything in between.

Problem: Precariously balancing dishes and drinks

Solution: Purposefully placed furniture and food

Part of a successful entertaining space is hiding the evidence of dirty dishes and glassware and minimizing the chance to spill. Babcock advises having a variety of cocktail and end tables around the room, as well as a sideboard or console table nearby, for guests to place drinks, small plates, napkins, olive pits, and the like.

Aside from a bar, a butler's pantry or prep kitchen in the space can help you stay organized and keep used dishes out of sight without impacting the flow of the party, Babcock says. Her other essential tip: "Place bite-sized cocktail food around the room so that guests can actually enjoy their food without having to balance a plate and a drink."



Problem: Harsh lighting

Solution: Dimmers and candlelight

The right lighting can set the mood and make guests feel more relaxed. “It can be bright and energetic or dim and sexy,” Thomas says. He relies on recessed and cove lighting to provide a foundation and then adds chandeliers and other decorative light fixtures to elevate the space. Dimmers are also key, since they give you the most flexibility, Thomas notes.

And while Salvagni also relies on recessed lighting “to cast the room in a swath of light so simple changes create different atmospheres; nothing creates an intimate environment like low lighting, candlelight, or a fire,” he says.

For more ideas to outfit your entertaining space, the pros at [Thermador](#) can help you design a bespoke home.