



ELIZABETH MOYER PLANS HER DATEBOOK AROUND HER TULIPS

—all 1,300 she and husband Grant plant each November. The shoots start poking up in late April, and by Mother's Day they're peaking. "All year long, I look forward to the two or three weeks they bloom," says Elizabeth, founder of the lifestyle blog Pretty Pink Tulips. "They are regal, happy, and put on a great show." If tulips are Elizabeth's first love, hosting friends at her Rye, NY, home is a close second. She sets the patio table with a mix of high/low, old/new favorites and rolls out a bar cart for help-yourself drinks. All that's left is to fill vases with tulips (always pink) and pop open some bubbly (also pink). See how she pulls it together.

CENTERPIECES Arrange loose bunches of tulips inside tall hurricane vases. Counter with tight bouquets of tulips in short glasses.



TABLE SETTING

TABLECLOTH

Hem a few yards of outdoor fabric with iron-on hem tape. Graphic stripes balance the florals.

PLATES

A pink charger frames a vintage-look cabbage plate and echoes the pink glassware and napkins.

FLATWARE

Salt and pepper cellars are an easy but glamorous touch. Mixed bamboo utensils lighten the formality.

PLACE CARDS

Elizabeth believes in assigned seating. "I mix up couples but make sure they can see each other."



LEMON ZEST AND HALVES STAND READY TO ADD EXTRA ZING.

Years of thrifting and gifts from friends resulted in a collection of mix-and-match pink glasses.

For a tulip arrangement that lasts, Elizabeth says, make sure the vase is really (no, really) clean no soap or plant residue.

A cart holds the makings of a Tulip. Shake with ice: 1 oz. Calvados, 1 oz. sweet vermouth, ½ oz. apricot brandy, and 1 Tbsp. lemon juice.

Hosta leaves dress up the inside of a glass ice bucket.







FINISHING TOUCHES

DESSERT PALETTE

Elizabeth extends the pink theme to her dessert spread with napkins and tumblers paired with gold accents.

SIMPLE TREATS

Cookies from nearby Sweet Lisa's Exquisite Cakes are pretty but unfussy—just right for an outdoor party.

DIY COOKIE ART

Royal icing is the canvas for watered-down gel food coloring. Draw accents using a black edible-ink marker.

CUSTOMIZED PLATES

Back a clear plate with a printout of Jeanne's design on a circle of contact paper cut about ½" larger.