The following is a list of the most popular types of activities that you will be likely to give or to which you will be invited during your posting. It is far from exhaustive, but it will help you select activities suited to most of the occasions that come to mind.

TYPE OF RECEPTION	TIME	REQUIREMENTS
LUNCHEON	12:30 pm	 Aperitifs are served before lunch. The menu should include at least three dishes. It is usual to serve only one wine. A table plan should be drawn up and places assigned for groups of six or more. It is not necessary to serve liqueurs after the coffee.
DINNER	8:00 pm	 Aperitifs and drinks are served before dinner. The menu may include three dishes or more. Two or more wines are usually served. A table plan should be drawn up and places assigned when there are six guests or more. Liqueurs are served in the living room after the coffee.
RECEPTION (to honour a special guest or mark a par- ticular event)	6:00 pm to 8:00 pm	— Drinks, hors-d'oeuvres and appe- tizers are set out on buffet tables or offered to guests on trays.
COCKTAILS	8:00 pm	 Punch may be served, but a complete assortment of drinks should also be provided. No assignment of places is required.
AFTERNOON RECEP- TION (TEA)	4:00 pm	 Tea, coffee, fruit juices, punch, appetizers and pastries are served by the hostess in the living room. No assignment of places is required.