

Three homes, eight total diners

Proposed times only. Check the actual route, access and return arrangement.

Time (p.m.)	Stop	Plan	Owner / handoff
6:00-6:45	Home A	Welcome + starter	Morgan / Casey; departure check
6:45-6:55	A to B	Checked travel + arrival	Riley keeps the group together
6:55-8:05	Home B	Main course; 8 seats	Sam / Jamie; confirm next arrival
8:05-8:15	B to C	Checked travel + arrival	Riley communicates any delay
8:15-9:10	Home C	Dessert + conversation	Avery / Taylor; agreed way home

Eight diners include every host, route coordinator Riley and guest Jordan. Each destination confirms capacity for all eight. Two ten-minute travel blocks are example assumptions, not measured journey times for your route.

Preparation agreement: courses must fit each host's actual recipe and handling plan. If a host must leave an earlier course to finish preparation, record that absence and their portion arrangements. No one is assumed to be in two homes at once.

Fallback: choose and check an agreed alternative before invitations. A single-home plan requires real capacity, suitable access and a workable kitchen; it is not automatic.

Write the shared itinerary

Keep private addresses and contacts in your own guest copy.

Date / version / coordinator / all diners including hosts

Time	Home / route	Course / travel block	Owner / next handoff

Transport and return-home arrangement

Agreed weather / unavailable-home fallback

Change communicated to all guests and hosts by / at

Check each stop and handoff

A host confirms the practical arrangements before the route is finalized.

HOME A / host / course: _____

Full head count / actual places / entrance / toilet access

Recipe yield / equipment / permitted storage and finishing

Arrival owner / next-host message / departure and food jobs

HOME B / host / course: _____

Full head count / actual places / entrance / toilet access

Recipe yield / equipment / permitted storage and finishing

Arrival owner / next-host message / departure and food jobs

HOME C / host / course: _____

Full head count / actual places / entrance / toilet access

Recipe yield / equipment / permitted storage and finishing

Arrival owner / next-host message / departure and food jobs

Coordinator checks: actual travel blocks; group together before each move; any changed head count; guest return arrangement; one dated version shared with everyone. A schedule does not establish food handling instructions.