

■ Tea Party Planner – Yunnan Milk Tea & Cocktail Gathering

■ Theme

“Yunnan Tea Journey” – DIY Milk Tea & Cocktail Party

Highlighting Yunnan Pu'er, Dianhong, Sun-dried Red, and Green Tea with DIY drinks, competitions, and cultural sharing.

■ Materials Preparation

Teas (2–3g per person, 4–5 options):

- Raw Pu'er: Bada, Bulang, Pasha
- Ripe Pu'er: Bulang, Pasha
- Dianhong: Fengqing
- Sun-dried Red
- Green Tea: Yunnan high-mountain

Other Ingredients:

- Milk: whole, oat, coconut, almond (500ml each)
- Sweeteners: honey, brown sugar, maple syrup, coconut sugar
- Add-ins: tapioca pearls, coconut jelly, grass jelly, red beans, ice
- Cocktail flavors: lemon, mint, lychee, passion fruit, osmanthus, rose, ginger
- Alcoholic options: gin, bourbon, Campari, vermouth

Teaware & Utensils:

- Glass teapot, strainer, measuring cup, stirring rods
- Transparent glasses or small sharing cups
- Pu'er needle
- Bamboo coasters, flowers, colorful straws

■ Activity Timeline (2.5 Hours)

0:00 – 0:15	Welcome & Ambience Setup Music: Yunnan folk/jazz, table setup with flowers & coasters
0:15 – 0:40	Tea Introduction & Culture Sharing Quick explanation of tea types & Pu'er cake demo
0:40 – 1:10	DIY Milk Tea Guests create milk teas, add toppings, share first round
1:10 – 1:30	Cultural Sharing Stories of Yunnan tea mountains & short video screening
1:30 – 2:00	DIY Tea Cocktails & Competition Non-alcoholic & alcoholic creations, judged on flavor, creativity
2:00 – 2:20	Food Pairings & Free Sharing Yunnan flower cakes, sticky rice cakes, tropical fruits
2:20 – 2:30	Closing & Farewell Best drink highlights, small gifts, group photo

■ Interaction Highlights

- **Competition:** Engage guests with awards for Best Flavor, Most Creative, Best Presentation
- **Cultural Storytelling:** Add depth with tea legends & origins
- **Flavor Exploration:** Guests try unique pairings
- **Sharing Round:** Everyone describes their cup's flavor