



HOW TO THROW A PARTY PEOPLE ACTUALLY TALK ABOUT

Insider Tips, Life Hacks, and Secrets
to Throwing an Unforgettable Event

CHRIS WHEEL

Professional Magician & Event Entertainment Expert

CONTENTS

Introduction

A Note From Chris

Chapter 1

Before You Plan Anything: The Questions Nobody Asks

Chapter 2

Budgeting Like a Pro

Chapter 3

Food and Drink Secrets

Chapter 4

Setting the Scene: Atmosphere Hacks

Chapter 5

Entertainment That Actually Works

Chapter 6

The Timeline Nobody Gives You

Chapter 7

Troubleshooting: When Things Go Sideways

Chapter 8

After the Party: The Stuff That Makes People Love You

Chapter 9

Resources and Checklists

About Chris Wheel

CHAPTER

A Note From Chris

I have been a professional magician for years now, and in that time I have performed at hundreds of events: corporate galas, backyard birthday parties, holiday mixers, fundraisers, weddings, and everything in between. I have seen parties that people talked about for years and parties that were forgotten before the drive home.

The difference is almost never about the budget. It is almost never about the venue or the centerpieces or whether you hired a DJ or made a Spotify playlist. The difference comes down to a handful of decisions that most people never think about, and a few small touches that take almost no extra effort.

I put this guide together because people ask me the same questions all the time. Not about magic (well, sometimes about magic), but about parties in general. "How do I keep guests from just standing around?" "How much food do I actually need?" "What do I do if it rains?" After answering these questions hundreds of times, I figured I should just write it all down.

This is not a book about hiring me. This is a book about throwing a party so good that your guests bring it up at the next party they go to. If I happen to be at that next party, doing card tricks by the bar, well, that is just a happy coincidence.

"I read this entire book and not once did he try to sell me anything. Suspicious."

-- Dave, a guy who clearly does not know Chris very well

Whether you are planning a 200-person corporate reception or a surprise party in your living room, this guide is for you. Everything in here comes from real experience, real events, and real conversations with the hosts, planners, and caterers who make these things happen every weekend.

Let us throw something unforgettable.

Chris Wheel

CHAPTER 1

Before You Plan Anything

Every great party starts long before the invitations go out. It starts with a handful of questions that most people skip entirely, and skipping them is exactly how you end up scrambling the week before your event wondering why nothing is coming together.

Start With the Feeling, Not the Checklist

Here is the single best exercise I have ever seen a host do. Close your eyes and picture the moment your guests leave. What are they saying to each other in the car on the way home? What are they texting the group chat? That feeling, that conversation, is your target. Everything else is just logistics to get you there.

A friend of mine was planning her husband's 40th birthday and she told me, "I just want people to say it felt like us." That one sentence shaped every decision: the playlist was their road trip music, the food was from their favorite local spots instead of a caterer, and the backyard was strung with the same lights from their first apartment balcony. People talked about that party for months. Not because it was expensive. Because it felt intentional.

The Questions Nobody Thinks to Ask

What time of day changes everything. A Saturday at 2 PM is a completely different party than a Saturday at 7 PM. Afternoon parties are shorter, less alcohol-driven, and people expect to leave by early evening. Evening parties naturally expand. They build energy. The same guest list behaves differently depending on when you start. Choose your time based on the vibe you want, not just what is available.

Walk the venue at the exact time of your event. This is one of the most overlooked steps in party planning. That restaurant patio that looked gorgeous at noon? At 6 PM it might be directly in the setting sun, blinding half your guests. That community room might have a basketball league in the gym next door at 7 PM, with sneaker squeaks echoing through the wall. Visit the space when your event will actually happen and you will catch problems that save you real headaches.

Your guest count is wrong. Plan for it. Here is the reality: for casual parties, about 15 to 20 percent of people who RSVP "yes" will not show up, and about 5 to 10 percent of people who said "no" or did not respond will show up anyway, sometimes with a plus-one. For milestone events (weddings, major birthdays), attendance is much more reliable. The takeaway: plan your food and seating for about 85 percent of your RSVP list for casual events, but have a buffer plan for the extras.

PRO TIP: The Golden Invitation Window

For most parties, send invitations 3 to 4 weeks out. Earlier than that and people forget; later and their calendars are full. For holidays or major events, push that to 6 weeks. For casual get-togethers, 2 weeks is fine. Always follow up 5 days before with a friendly reminder. The reminder does more work than the invitation.

Parking matters more than you think. I cannot tell you how many events I have been to where the host put incredible thought into the food, the decorations, and the entertainment, and then guests spent 20 minutes circling for parking and arrived frustrated. If parking is tricky, include clear instructions in your invitation. A simple "street parking is available on Oak and Elm" or "the lot behind the building is free after 5 PM" can completely change a guest's first impression.

Know your neighbors. If your party is at home, give your neighbors a heads-up. It does not have to be a formal thing. Just knock on the door and say, "Hey, we are having about 30 people over Saturday night. It might be a little loud until about 10. I wanted to let you know." That small gesture almost always buys you goodwill, and sometimes an extra parking spot.

CHAPTER 2

Budgeting Like a Pro

Here is the truth about party budgets: almost everyone sets one, and almost everyone accidentally blows past it because they forgot to account for the things that do not show up on Pinterest boards.

The Costs Everyone Forgets

When people plan a budget, they think about the big items: food, drinks, venue, maybe decorations. But the costs that sneak up on you are the ones nobody puts on the list.

Tips and gratuities. If you have a bartender, a caterer, delivery drivers, or any service staff, plan for 15 to 20 percent gratuity. This is not optional; it is expected and it is the right thing to do.

Ice. You always need more ice than you think. Always. A good rule of thumb: one pound of ice per person for a 3-hour event, plus whatever you need for chilling bottles and trays. Buy it last so it stays frozen, and designate a spot for it that is not your kitchen freezer.

Trash and cleanup supplies. Extra garbage bags, recycling bins, paper towels. These are the things you realize you need at 11 PM when the store is closed.

Day-of emergencies. Something will break, spill, run out, or go wrong. A \$30 to \$50 emergency buffer built into your budget will save you real stress.

Where to Spend and Where to Save

I have been at events with \$50,000 budgets that felt cold and forgettable, and backyard barbecues that felt like the best night of the year. The difference is almost always about where the money goes.

THE MEMORY TEST

Ask yourself: will guests remember this specific detail a week from now? If yes, spend on it. If not, save. Guests remember how the food tasted, how the music felt, whether they laughed, and how the host made them feel. They almost never remember the napkin color, the table runner, or whether you used real or plastic cups.

Spend on anything that creates an experience or a sensory memory: good food, good drinks, entertainment that gives people something to talk about, and lighting that makes the room feel warm. Save on everything that is decorative but forgettable. Your guests are not judging your centerpieces. They are judging whether they had a good time.

Free and Low-Cost Resources Most People Overlook

Warehouse clubs (Costco, Sam's Club, BJ's) are not just for bulk snacks. Their bakery sections do custom cakes and sheet cakes for a fraction of what a specialty bakery charges. Their flower sections sell event-ready bouquets and arrangements at wholesale prices.

Local Facebook groups and community boards are gold mines for finding affordable DJs, photographers, and other services. Ask for recommendations instead of searching Google; you will get honest reviews from people who actually used them.

RSVP and event management apps like Evite, Paperless Post, and even a simple Google Form can replace expensive invitation suites. Most guests do not care whether the invitation was printed on linen stock or arrived in their inbox. They care about knowing where to go and what time to show up.

"Budget tip: if you spend all your money on decorations and none on food, your guests will stand in a beautiful room talking about how hungry they are."

-- Chris Wheel, speaking from unfortunate experience

CHAPTER 3

Food and Drink Secrets

Food is the one thing every single guest will notice. You do not need to be a chef or hire a five-star caterer to get it right. You just need to know the rules that caterers and event planners live by.

How Much Food You Actually Need

This is the number one question I hear from hosts, and most people either over-buy by a mile or run out halfway through. Here is a simple formula that works for any event:

For appetizer-only events (cocktail style): plan for 8 to 12 pieces per person for the first hour, then 4 to 6 pieces per person for each additional hour. If your event is 2 hours with 30 guests, that is roughly 360 to 540 pieces total across all your appetizer types.

For plated or buffet meals: 6 to 8 ounces of protein per person, 4 to 6 ounces of starch, and 3 to 4 ounces of vegetables. That translates to roughly one chicken breast, a generous scoop of rice or potatoes, and a side of roasted vegetables per guest.

For drinks: plan for 2 drinks per person in the first hour, then 1 per person per hour after that. For a 3-hour event with 40 guests, that is about 160 drinks total. Always have non-alcoholic options; more people skip alcohol than you expect.

The Signature Drink Strategy

This is one of my favorite party hacks. Instead of stocking a full bar (which is expensive and overwhelming), offer one signature cocktail, one signature mocktail, plus beer and wine. It saves money, it simplifies setup, it makes the party feel curated instead of generic, and it gives guests a built-in conversation starter. "Have you tried the Midnight Mule? It is so good."

Name it something fun that ties to your event. A 40th birthday party might have "The Big Four-O Fizz." A holiday party could serve "The Snowball." A corporate mixer could have something branded. The name does as much work as the drink itself.

Timing Food to Energy

Most hosts put all the food out at once and hope for the best. Seasoned planners stagger it. When guests arrive, have something light and easy to eat standing up (bruschetta, skewers, chips and dip). About 45 minutes in, bring out the more substantial food. If your event is long, have a late-evening surprise: a dessert table, a taco bar, or even just fresh popcorn. That "second wave" of food creates a second peak in energy, and it keeps people from leaving early.

THE DIETARY ACCOMMODATION HACK

Instead of asking every guest about restrictions (which creates awkward conversations and rarely gets honest answers), just build in variety. Have at least one hearty vegetarian option, one gluten-free option, and mark your dishes with small, discreet signs. Nobody has to ask, nobody feels singled out, and everyone eats happily. A simple card that says "roasted vegetable skewers (vegan, gluten-free)" does all the work silently.

CHAPTER 4

Setting the Scene

Atmosphere is the invisible architecture of a great party. Most of it has nothing to do with decorations and everything to do with how a space makes people feel the moment they walk in.

Lighting Is Everything

If I could give every host one single piece of advice, it would be this: turn off the overhead lights. Nothing kills a mood faster than fluorescent ceiling lights buzzing at full blast. That is a waiting room, not a party.

String lights, candles (real or LED), and table lamps create warmth and intimacy. You can string cafe lights across a backyard for under \$25 and completely transform the space. LED candles in mason jars cost almost nothing and look beautiful on tables. The goal is warm, soft light at eye level or below, not cold light from above.

If your venue has dimmer switches, use them. If not, turn off the main overheads and use floor lamps, table lamps, or clip lights aimed at walls to create bounce light. Professionals call this "indirect lighting" and it makes every room (and every person in it) look better.

The First Impression Zone

The first 10 feet inside your door set the tone for the entire night. Whatever guests see, hear, and smell in those first moments shapes how they feel for the next 3 hours. If they walk in and see a coat pile on a chair, hear the TV on in the other room, and smell yesterday's lunch, the party is already working uphill.

Instead, make those first 10 feet intentional. Have music playing before the first guest arrives. Put something welcoming near the door: a drink station, a small sign, or even just a candle. Clear the entry of clutter. If it is a home party, close the doors to rooms you do not want people in. Guide the eye toward where you want guests to go.

Music: The Secret Energy Controller

Your playlist is not background noise; it is the emotional thermostat of your party. Think of it as an arc with three acts.

Act 1 (arrival, first 30 to 45 minutes): mellow, familiar, inviting. Think acoustic covers, jazz, or bossa nova. Volume at a level where people can talk easily. This gives guests permission to settle in.

Act 2 (mid-party peak): energy builds. Recognizable songs that make people nod or sing along. This is your Motown, your '80s hits, your crowd-pleasers. Volume comes up slightly.

Act 3 (wind-down): tempo drops gradually. Signal to guests that the night is winding down without having to make an announcement. Nobody wants to be told to leave; they should feel the evening naturally come to a close.

Free playlist tools like Spotify's party playlists or Apple Music's curated mixes give you a great starting point. Just search for "dinner party" or "cocktail hour" and you will find dozens of pre-built playlists you can customize.

Flow: How Furniture Shapes Behavior

People will go where the furniture tells them to go. If you put all the chairs in a circle around a coffee table, people will sit down, stop mingling, and the energy will stall. If you have no seating at all, older guests will get tired and leave early.

The sweet spot: create small clusters of 3 to 4 chairs or stools in a few different areas, with standing-height surfaces (counters, bar tables, or even a cleaned-up workbench) in others. Put the food in one area and the drinks in another so guests have to move through the space, which naturally creates mingling. Avoid pushing all the furniture against the walls; it creates a dance-floor effect where everyone hugs the perimeter and nobody goes to the middle.

"The best party I ever went to had zero decorations, great lighting, a killer playlist, and the host actually seemed relaxed. That is the whole formula."

-- An actual guest at an actual party

CHAPTER 5

Entertainment That Actually Works

Entertainment is not a luxury or a "nice to have." It is the connective tissue of a great event. It gives strangers something to talk about, fills the awkward gaps, and creates the shared moments that become the stories people tell afterward. The right entertainment does not just entertain your guests; it makes your entire party better.

Why Entertainment Matters More Than You Think

Think about the last party you went to where you did not know many people. You probably stood near the food table, checked your phone, and made small talk about the weather. Now think about the last party where something happened: a performer, a game, a moment where the whole room reacted together. Completely different energy. That shared experience gives people a reason to talk to each other, and that is the entire point of bringing people together.

I have seen corporate receptions go from stiff and awkward to genuinely fun in about three minutes of interactive entertainment. I have watched total strangers become friends because they experienced something together that surprised them. That is the power of live entertainment; it creates a moment everyone in the room shares.

Strolling (Walkaround) Magic

Strolling magic is when a magician moves through the crowd, performing close-up magic for small groups of 3 to 8 people at a time. It requires zero setup, no stage, no AV equipment, and no special room layout. The performer goes where the people are.

This format works beautifully during cocktail hours, receptions, mixers, and any event where guests are mingling. It creates those little crowd clusters where people start laughing, leaning in, and grabbing their friends to come watch. It is the easiest form of entertainment to add to any event because it fits around everything else; it works alongside dinner service, during a reception, or while guests are waiting for the main event to start.

Strolling magic is particularly effective at events where guests do not all know each other. It gives people an instant shared experience and a natural conversation starter. Instead of "so, what do you do for a living," it is "did you see what he just did with that card?"

Parlor Shows

A parlor show is an intimate, interactive performance for smaller groups, typically up to about 75 people. Think of it like a dinner party crossed with a theater show. Everyone can see, everyone can hear, and audience members become part of the performance.

This format works perfectly for birthday parties, private gatherings, holiday parties, rehearsal dinners, and smaller corporate events. Because it is interactive, it creates a feeling of connection that a larger stage show cannot always achieve. Guests are not just watching; they are part of the story.

Stage Shows

For bigger audiences, a full stage show brings the energy, the production, and those big "how did he do that" moments that become the story people tell on Monday morning. This format works best for crowds over 75, where you want a dedicated entertainment segment that commands the room.

Stage shows are ideal for corporate events, galas, college events, fundraisers, and any event where you want a clear highlight. Audience participation brings the energy even higher, because now your guests are not just watching; someone from their table is up there being part of the show.

Combo Packages: The Two-Peak Strategy

One of the most effective entertainment strategies I have seen is combining strolling magic during cocktail hour with a show later in the evening. This creates two completely different peak moments in the same event. The cocktail hour builds excitement and curiosity ("wait until you see what this guy does"), and the show later delivers a big shared moment for the whole room. Planners love this because it keeps energy high throughout the entire event instead of front-loading or back-loading the entertainment.

CHOOSING THE RIGHT FORMAT

Not sure which type fits your event? Here is a quick guide. Standing cocktail reception or mixer? Strolling magic. Seated dinner party under 75 guests? A parlor show. Large audience with a stage and AV? A stage show. Want the best of both worlds? Combo strolling plus a short show. When in doubt, the venue, the headcount, and the flow of your event will usually tell you the answer.

Questions to Ask Any Entertainer Before You Book

Whether you are booking a magician, a musician, a comedian, or any other performer, these questions will help you make a smart choice and avoid surprises on event day.

What is included in your price? Ask for one all-inclusive number. You do not want to discover add-on fees for travel, setup, or extra time after you have already committed.

What do you need from me? Some performers need a stage, a sound system, a dressing room, or a specific room layout. Others need nothing. Knowing this upfront prevents day-of scrambling.

Can I see video from a real event? Slick promo reels are one thing. Video from an actual event (even smartphone footage) tells you what the real experience looks and feels like for guests.

What happens if you cancel or have an emergency? Professionals have a backup plan. Ask about it.

Do you carry insurance? This matters more for venue events. Some venues require vendors to carry event liability insurance. A professional entertainer will have it.

"Best show I saw this evening."

-- John, a guy, in there

CHAPTER 6

The Timeline Nobody Gives You

One of the biggest stressors of hosting is not knowing what to do and when. Here is a real, honest timeline that covers the entire arc from planning to cleanup.

3 Months Out

Pick your date and time. Lock in your venue if you are using one. Start your guest list. If you are booking entertainment, a caterer, or a photographer, now is the time. The good ones fill up, especially during holiday season (November through December) and the spring/summer wedding season. A general rule: if you are planning a December event, start reaching out to vendors by late October.

6 Weeks Out

Send invitations. Finalize your food and drink plan. Start thinking about your layout: where will the food go, the drinks, the entertainment? If you are doing a playlist, start building it now so you are not scrambling the night before.

2 Weeks Out

Confirm all vendors and services. Send RSVP reminders to anyone who has not responded. Start your shopping list for non-perishables: plates, napkins, cups, decorations, trash bags, candles, extension cords, and anything else that does not need to be fresh.

1 Week Out

Finalize your headcount based on RSVPs. Do your non-perishable shopping. Confirm the timeline with anyone who is helping you. Clean and organize the space. If you are using a venue, confirm your load-in time and any rules about decorating, noise, or cleanup.

Day Before

Do whatever you can in advance: set up tables, hang decorations, prepare any food that holds overnight, chill drinks. Charge your phone. Charge any speakers. Check the weather and adjust plans if needed. Set out your outfit. Go to bed at a reasonable hour. A rested host is a relaxed host, and a relaxed host is the single biggest factor in a good party.

Day Of

Finish food prep. Buy perishables and ice. Set up the food and drink areas. Turn on your playlist 30 minutes before guests arrive (you will be amazed how much this settles your own nerves). Light your candles, dim the overheads, and give the space one final walkthrough. Then, and this is important, stop. Pour yourself a drink. Take a breath. The party starts when you relax.

THE 30-MINUTE RULE

Whatever time you tell guests to arrive, be fully ready 30 minutes before that. Not "almost done" ready. Actually ready: music on, lights set, drinks accessible. Because someone will always show up early, and the way you greet that first guest sets the tone for the whole night.

CHAPTER 7

When Things Go Sideways

Something will go wrong. It always does. The difference between a stressed-out host and a confident one is not that nothing goes wrong; it is that the confident host has a plan.

Weather

If your event is outdoors, you need a rain plan. Period. This does not have to be elaborate. A pop-up tent, a canopy, or a simple "we move inside if it rains" message in your invitation covers it. Check the forecast starting 5 days out and make the call 24 hours before if possible. The worst outcome is not rain; it is being caught without a plan when rain shows up.

For extreme heat, have a shaded area, cold water easily accessible, and fans if possible. For cold weather, blanket baskets, a fire pit, or outdoor heaters make outdoor spaces usable well into fall.

Running Behind Schedule

Events almost never run exactly on time, and that is fine. The trick is compression, not cancellation. If dinner is running 30 minutes late, shorten the gap between courses instead of cutting a course. If entertainment was supposed to start at 7 and it is now 7:15, the performer adjusts (professionals are very used to this). What you never want to do is announce the delay. Just keep the energy going and adjust quietly.

The Missing Vendor

Your caterer is late, your DJ is stuck in traffic, or a delivery did not arrive. First: call them. Most delays are 15 to 30 minutes and just need a quick status check. Second: have a backup for the essentials. A Bluetooth speaker with your playlist loaded covers a late DJ. Grocery store appetizer trays cover a late caterer. The goal is not perfection; it is keeping the energy up while the problem resolves itself.

The Overly Enthusiastic Guest

Every host worries about this one. If a guest has had too much to drink, the best approach is quiet and kind: "Hey, let me grab you some water and a plate of food." Swap their drink for a non-alcoholic version. If it gets to the point where they need to leave, enlist a friend of theirs to help, not a stranger. And always, always have a plan for safe rides home: keep a rideshare app ready and know the local taxi number.

"In ten years of performing at events, the parties that go best are not the ones where everything goes perfectly. They are the ones where the host handles the imperfections gracefully."

-- Chris Wheel

CHAPTER 8

After the Party

The party is over. Guests have gone home. You are standing in your kitchen surrounded by half-empty cups and crumpled napkins. The work is done, right? Not quite. What you do in the next 24 to 48 hours is what turns a good party into one people remember fondly for years.

The Morning-After Messages

Send a quick thank-you text or message to anyone who helped: the friend who stayed late to clean up, the person who brought the amazing dessert, the partner who handled the grill. These tiny acknowledgments take 30 seconds each and they make people feel genuinely appreciated. People who feel appreciated help again next time.

Share the Moments

If anyone took photos or videos, share them. Create a shared album (Google Photos, iCloud, or even a group text thread) and invite guests to add theirs. Moments captured become memories preserved. There is also a subtle benefit: when people see photos from your party on their phone a week later, they relive the experience. That is what keeps your party in the conversation.

The Handwritten Note

This is the move that almost nobody makes anymore, which is exactly why it works. A short, handwritten thank-you note to anyone who contributed something meaningful (a gift, a dish, their time) is incredibly powerful. It does not need to be long. Two or three sentences: "Thank you for coming Saturday. The kids are still talking about the card trick you showed them. You made the night special." That kind of note gets kept, not thrown away.

Keep a Party Journal

This sounds more formal than it is. Just open the Notes app on your phone and jot down: what worked, what you would change, any vendor you would use again (or would not), how much food was left over (or if you ran out), and any guest feedback. Do this within 24 hours while it is fresh. Future you will be incredibly grateful when you are planning your next event and have real data instead of fuzzy memories.

THE VENDOR THANK-YOU

If a vendor did a great job, send them a quick message or leave them a review online. This takes 2 minutes and means the world to small business owners. It also means next time you call them, you are not just a customer; you are the person who took the time to say something kind. That relationship gets you better service, better availability, and sometimes better pricing.

CHAPTER 9

Resources and Checklists

Here are some practical resources and quick-reference checklists to keep you organized from first idea to final cleanup.

Useful Free Tools

RSVP and Invitations: Evite, Paperless Post (free tier), Canva (for designing custom invites)

Budget Tracking: Google Sheets (a simple "item, estimated cost, actual cost" spreadsheet is all you need), Goodbudget, or even a dedicated note in your phone

Music and Playlists: Spotify, Apple Music, YouTube Music (all have free tiers with pre-made party playlists you can customize)

Photo Sharing: Google Photos shared albums, iCloud Shared Photo Library, or a simple group text thread

Design and Printing: Canva for flyers, signs, menus, and place cards; your local library may offer free color printing for small quantities

The Master Party Checklist

3 Months Out

- Choose date, time, and location
- Start guest list
- Book entertainment and key vendors
- Set budget

6 Weeks Out

- Send invitations
- Plan food and drink menu
- Plan room layout and flow
- Start building playlist

2 Weeks Out

- Confirm all vendors
- Send RSVP reminders
- Shop for non-perishables

-
- Plan weather backup (if outdoors)

1 Week Out

- Finalize headcount
- Deep clean and organize space
- Confirm timeline with helpers
- Charge all devices and speakers

Day Before

- Set up tables and decorations
- Prep make-ahead food
- Chill drinks
- Lay out outfit; go to bed early

Day Of

- Buy perishables and ice
- Set up food/drink stations
- Start music 30 min before guests arrive
- Set lighting; final walkthrough; relax

After the Party

- Send thank-you messages to helpers
- Share photos with guests
- Write vendor reviews
- Jot down notes for next time

Questions to Ask Your Venue

- What is the earliest we can access the space for setup?
- Is there a hard end time? What happens if we run over?
- Are there noise restrictions or curfews?
- Is there on-site parking, and how much?
- Who is our point of contact on event day?
- Are outside vendors (caterers, entertainers) permitted?
- Is there AV equipment available, or do we bring our own?
- What is the cancellation or rescheduling policy?
- Are there any insurance requirements for vendors?
- Where is the nearest restroom, and is it accessible?

Questions to Ask Any Entertainer

- What is your all-inclusive price for my event type and duration?
- What do you need from me (space, power, AV, etc.)?
- Can I see video or reviews from real events, not just a promo reel?
- What happens if you have an emergency and cannot make it?
- Do you carry event liability insurance?
- How early do you arrive and what does setup look like?
- Do you have references I can contact?
- What is your deposit and cancellation policy?

CHAPTER

About Chris Wheel

Chris Wheel is a professional magician and event entertainment specialist based in Central New York. He performs at corporate events, private parties, fundraisers, holiday celebrations, and everything in between. His shows range from intimate strolling magic during cocktail hours to full stage productions for large audiences.

By day, Chris is a certified school psychologist working in Central New York. That background shapes everything about the way he performs. He understands how people connect, what makes someone feel included in a room full of strangers, and how shared experiences create real bonds between people. He knows how to read a room, meet people where they are, and turn a hesitant observer into the star of the show.

There is a reason his magic feels different. It is not about fooling people; it is about creating a moment where everyone in the room feels something together. The same skills that help a child open up in a school setting, building trust, listening, finding the right moment to surprise someone with something they did not expect, are the same skills that make his performances warm, genuine, and impossible to forget.

What sets Chris apart is not just the magic; it is the experience. His performances are funny, interactive, and deeply human. Guests do not just watch; they become part of the show. Event planners love working with him because he is professional, low-maintenance, and makes their job easier. Audiences love him because he makes them laugh, gasp, and leave with a story worth telling.

Chris has performed for thousands of guests across hundreds of events, from intimate living room gatherings to large-scale corporate galas. He takes pride in making every event better than the host imagined it could be.

If you are planning an event and want to explore adding magic, Chris would love to hear about it. No pressure, no pitch; just a conversation about what would work best for your guests.

www.chriswheel.com

magic@chriswheel.com

"He is so handsome!"

-- Mrs. Wheel



THE MAGIC OF CHRIS WHEEL

This guide was written by someone who has been in the room
at hundreds of events and seen what makes people say
"that was the best party I have ever been to."

No sales pitch. No gimmicks. Just real advice
from someone who loves a great party
as much as you do.

www.chriswheel.com
