

# PLANNING TO HOST A ROYAL BALL? HERE ARE SOME TIPS FOR MAKING IT A ROYAL SUCCESS:



## FOOD

*Bite sized, easy to eat.*

*Think:*

- Hors d'oeuvres
- Tea sandwiches
- Fruit skewers
- Petit fours



## MOOD

The mood of the host sets the mood of the whole party.

- Be Kind*
- Be Generous*
- Celebrate Your Guests*

## MUSIC

Make a play list that sets the tone you want for your ball.

*Play music loud enough to dance to yet quiet enough to hear a voice.*



## GAMES

*Keep them simple.*

*Keep them fun.*

*Stick with the classics:*

- Duck Duck Goose
- Musical Chairs
- Charades

## DANCE

The best way to get your guests up and dancing – show them how it's done.

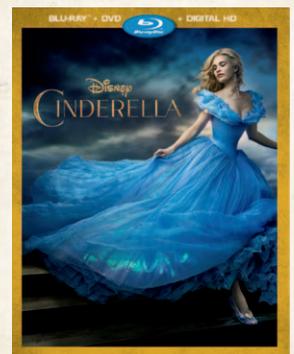
*Plan your song and dance partner in advance.*

*Have Courage. Have Fun!*



## WATCH

After all the great food, fun and games, try winding down your event with a special screening of Disney's CINDERELLA.



*Celebrate Disney's Cinderella, a modern classic that shines with beauty, imagination...and magic!*

**ON BLU-RAY™ & DIGITAL HD  
SEPTEMBER 15**

Disney

# CINDERELLA

Elegant & Easy

Planning Your Next Party

# EDIBLES

## ORGANIC FRUIT SKEWERS

**Ingredients:** Strawberries  
Mango  
Red Gapes  
Blackberries

**Preparation:** Wash and cut fruit.  
Assemble to your liking on bamboo skewers.

## CUCUMBER SANDWICHES

**Ingredients:**  
French baguette | Cream cheese  
Sliced cucumber | Chopped chives

**Preparation:**  
1) Slice bread diagonally into 1/4 inch pieces. 2) Smear cream cheese on two sides of bread. 3) Layer chives and cucumber slices. 4) Close, plate and repeat until baguette is finished.

**Yield:** 12 sandwiches

**Suggestion:**  
Elevate this elegant edible with fine smoked salmon!

## TURKEY MEATBALLS

**Ingredients:**  
1 lb. organic ground turkey | 1/2 cup bread crumbs | 1 organic egg  
1/4 cup chopped chives | 2 tbsp soy sauce | 2 tbsp sesame oil  
1/2 tspn salt | 1 tbsp chopped parsley

**Preparation:**  
1) Preheat oven to 400°F. 2) Add all ingredients into a mixing bowl. 3) Combine thoroughly. 4) Roll into 1 inch diameter meatballs. 5) Place onto a lightly greased baking pan. 6) Bake for 20 minutes or until fully cooked. 7) Transfer meatballs to a serving platter, add a toothpick to each one and garnish with fresh parsley.

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# CINDERELLA

The Enchanted

# PU P KIN MU N



## PU P KIN MU N S



### Ingredients:

- 14 Oz. Organic Whole Wheat Flour
- 8 Oz. Pumpkin Purée
- 3 Oz. Cup Melted Coconut Oil
- 4 Oz. Maple Syrup
- 2 Organic Eggs
- ¼ Cup Organic Almond Milk
- 1 Teaspoon Bourbon Vanilla
- 1 Teaspoon Baking Soda
- ½ Teaspoon Sea Salt
- ½ Teaspoon Ginger
- ½ Teaspoon Cinnamon
- ¼ Teaspoon Allspice
- ¼ Teaspoon Nutmeg

### Instructions:

1. Preheat oven to 325° F
2. In a large bowl, combine pumpkin purée, eggs, milk, coconut oil and maple syrup and beat together.
3. Add vanilla, baking soda, salt, cinnamon, ginger, allspice and nutmeg and mix in thoroughly.
4. Add your flour and mix all together until evenly combined.
5. Portion your batter out evenly into 10-12 muffin cups or muffin pan.
6. Bake muffins for 25 minutes, or fully cooked.
7. Remove from oven and let cool.

### Get creative with fondant!

Fondant is a smooth, firm, putty-like frosting that can be colored and molded into different shapes.

## ORGANIC FONDANT RECIPE

### Ingredients:

- 3 1/2 cups Organic Powdered Sugar
- 1/3 cup Organic Light Corn Syrup
- 1/3 cup Organic Butter (soft)
- 1/2 teaspoon Sea Salt

### Instructions:

- 1) Mix corn syrup, butter and salt in a large mixing bowl.
- 2) Mix in powdered sugar with a soft spatula.
- 3) Knead mixture together with your hands until smooth.

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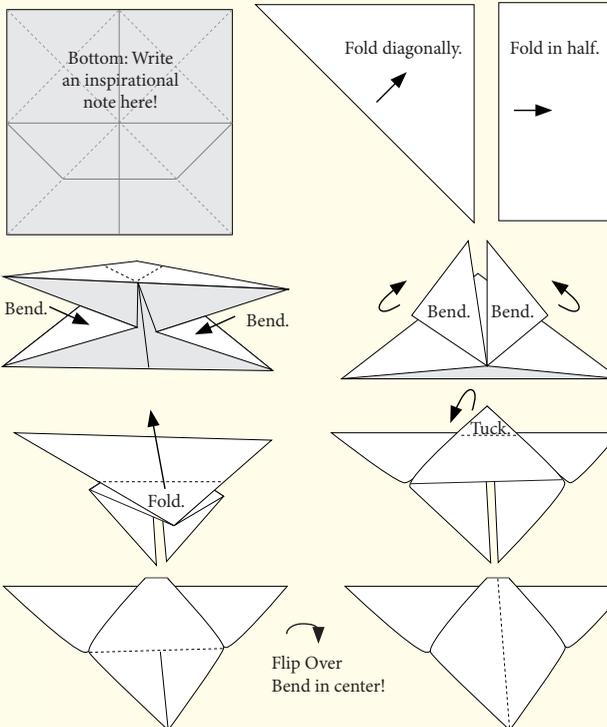


Disney  
CINDERELLA



Butterfly  
WORDS OF  
KINDNESS

Share some words of kindness with someone that inspires you or someone you wish to inspire.



*You will need:* Craft Paper | Scissors | Pen or Pencil

*Adult Supervision Required*

*How to make:*

Use the picture above as a reference.



- 1 - Have an adult help you cut a square piece of craft paper. Lay it bottom side up on a table and write an inspirational note. Fold in half each direction, then diagonally in each direction. Unfold.
- 2 - Bend the side creases toward the center (note side in) making sure they touch in the middle.
- 3 - Take two outside corners and bend to align with the top of the triangle. Flip over.
- 4 - Bend the bottom triangle to overhang at the top. Bend and tuck into the body.
- 5 - Flip over and bend upward from the center!

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# BUTTERFLY NOTES

## Template ✂

- 1) Print this page
- 2) Have an adult help you cut out the template along the edge
- 3) Follow instructions on p. 1

