

CRUNCH TIME

Party Planning



Serve Information:

1 platter with Watermelon Monster, 1 platter of Fruit Cups

INGREDIENTS:

Scary themed party food (from Scary Party cooking segment C011, if possible)
Fruit platter (from Watermelon Monster cooking segment C053, if possible)
Punch (from Watermelon Punch cooking segment C054, if possible)
Ghost birthday cake

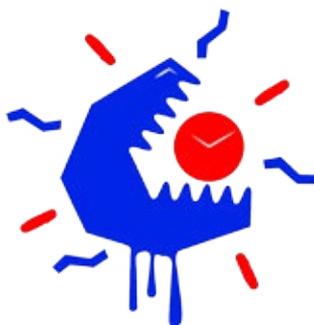
EQUIPMENT:

Scary party costume
witches hat and cloak
Scary themed invitation - black bat shaped, spider web or witches hat invitation
Scary themed party ware - black and white plates and cups, green plastic tablecloth, red paper napkins
Scary themed table decorations - plastic spiders, bats and mice, mini pumpkins on a cake stand, cobwebs
Pass the disgusting parcel sample
Three-tiered platter
Scary themed party bag



METHOD:

1. For a home based party a good guide is to invite 10 to 15 guests for a duration of 2 hours with home-made activities and entertainment
2. Starting with a good theme for your party, the invitations, costumes, decorations, party games, food and birthday cake will fall into place from there
3. Next get creative and make a theme inspired invitation to help set the mood. Although email invitations are perfectly acceptable, there's nothing quite like a mailed invitation to set the tone for a party
4. Organise the decorations. Theme coloured balloons, table cloths, paper plates and cups are a good place to start
5. Plan some activities and games to play within the theme of the party. Leave some time for party food after the games and free play before going home
6. Plan the menu. Think about food that will be closely aligned to the chosen theme and style of party
7. Offer a range of food, including fruit and vegetables and check if any guests have food allergies or dietary restrictions
8. Keep food simple. Finger food is ideal and so are noodle boxes. Choose menu items that can be prepared ahead with minimum attention before serving
9. Allow one of each finger food piece per person plus a little extra. You will only need 4 or 5 different items
10. Think about how the food can be attractively presented to suit the theme
11. Food can be set out on buffet tables with napkins for guests to help themselves
12. Start with cold finger food first, then serve the hot
13. Set up a self-serve drinks station. Punch is the ideal party drink and something you can get creative with, like a hollowed out watermelon used as the punch bowl
14. For the birthday cake, with a bit of imagination and lots of icing, you can turn a plain sponge into pretty much any shape to suit your theme. There's lots of ideas but just remember to keep it simple
15. Decorate your own party bags or noodle boxes and rather than filling them with lollies, you could do something different and follow the theme of the party



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