

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



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.



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!

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*



GAMES

*Keep them simple.
Keep them fun.*

Stick with the classics:

- Duck Duck Goose
- Musical Chairs
- Charades

Disney
CINDERELLA
HOSTING A
ROYAL
BALL



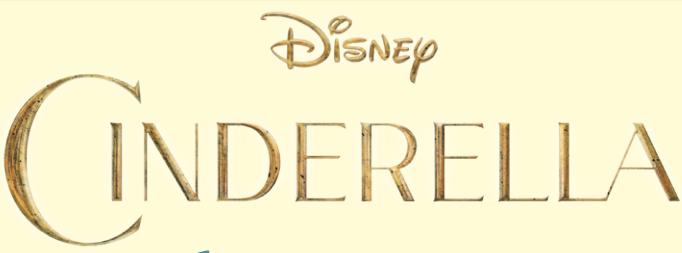
WATCH

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**



Planning Your Next Party

Elegant & Easy EDIBLES



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!

ORGANIC FRUIT SKEWERS

Ingredients:

Strawberries
Mango
Red Gapes
Blackberries

Preparation:

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

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.

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

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Disney
CINDERELLA
The Enchanted
PUMPKIN
MUFFINS



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

**ORGANIC
FONDANT
RECIPE**
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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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Ingredients:

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

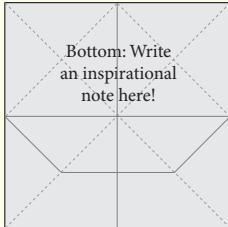


Disney CINDERELLA



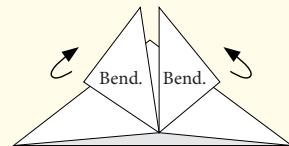
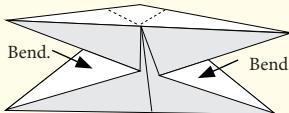
Butterfly WORDS OF KINDNESS

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



Fold diagonally.

Fold in half.

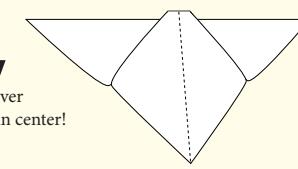
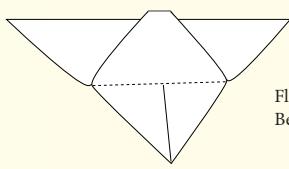
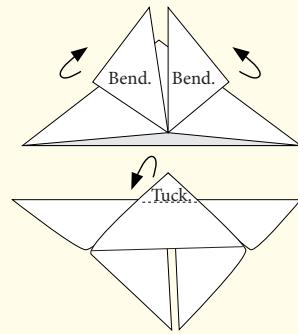
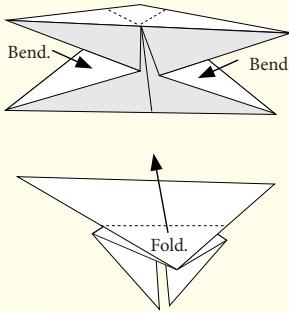
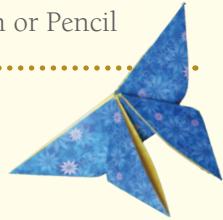


You will need: Craft Paper | Scissors | Pen or Pencil

Adult Supervision Required

How to make:

Use the picture above as a reference.

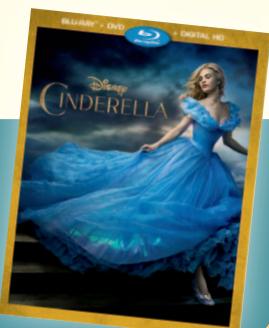


- 1 - Have an adult help you cut a square piece of craft paper. Lay it bottom side up on a table and write an inspirational note. Fold in half each direction, then diagonally in each direction. Unfold.
- 2 - Bend the side creases toward the center (note side in) making sure they touch in the middle.
- 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

