

# bash

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## Party Guide

### *Bunnies & Blooms*

BASHBIRTHDAYS.COM

# Party Checklist

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## 1 Month Before

- Establish Budget
- Choose a Bash Theme
- Choose Date & Venue
- Create Guest List
- Hire Vendors (if applicable)
- Order Invitations

## 3 Weeks Before

- Send Invitations
- Order Personalized Bash Decor
  - Banners & Signs
- Request Help if Needed
- Set Up, Food, Photography

## 2 Weeks Before

- Shop for Gifts
- Place Final Decor Orders
- Order a Cake (or plan to make one)

## 1 Week Before

- Finalize Food & Cake
- Confirm RSVP Count
- Coordinate Plans for Help
- Confirm With Any Hired Vendors
- Finalize Your Party Schedule

## 2 Days Before

- Review BackUp Plans
- Clean Up (if hosting at home)
- Get Groceries (if preparing the food or Cake at home)
- Wrap Gifts
- Finalize Your Decorating Plan

## The Day Before

- Decorate
- Prepare Food
- Bake the Cake (or pick it up)
- Prepare the Activities
- Final Confirmations with Vendors
- Final Coordinations with Help

## The Day Of

- Final Decorations
- Prepare Drinks
- Display the Food
- Decorate the Cake
- Set Up Activities
- Take Pictures
- Welcome Guests
- Celebrate your Guest of Honor!

## After the Party

- Send Thank You Cards
- Ask Guests for Photos
- Settle Any Final Vendor Payments

# Guest List

## Four Ways to Invite

- ✓ **TEXT** - Message a photo invite to each guest individually
- ✓ **PLATFORM** - Use your invite on a platform like evite
- ✓ **MAIL** - Send physical invitations
- ✓ **IN PERSON** - Deliver invites to friends & family

## Invitation Etiquette

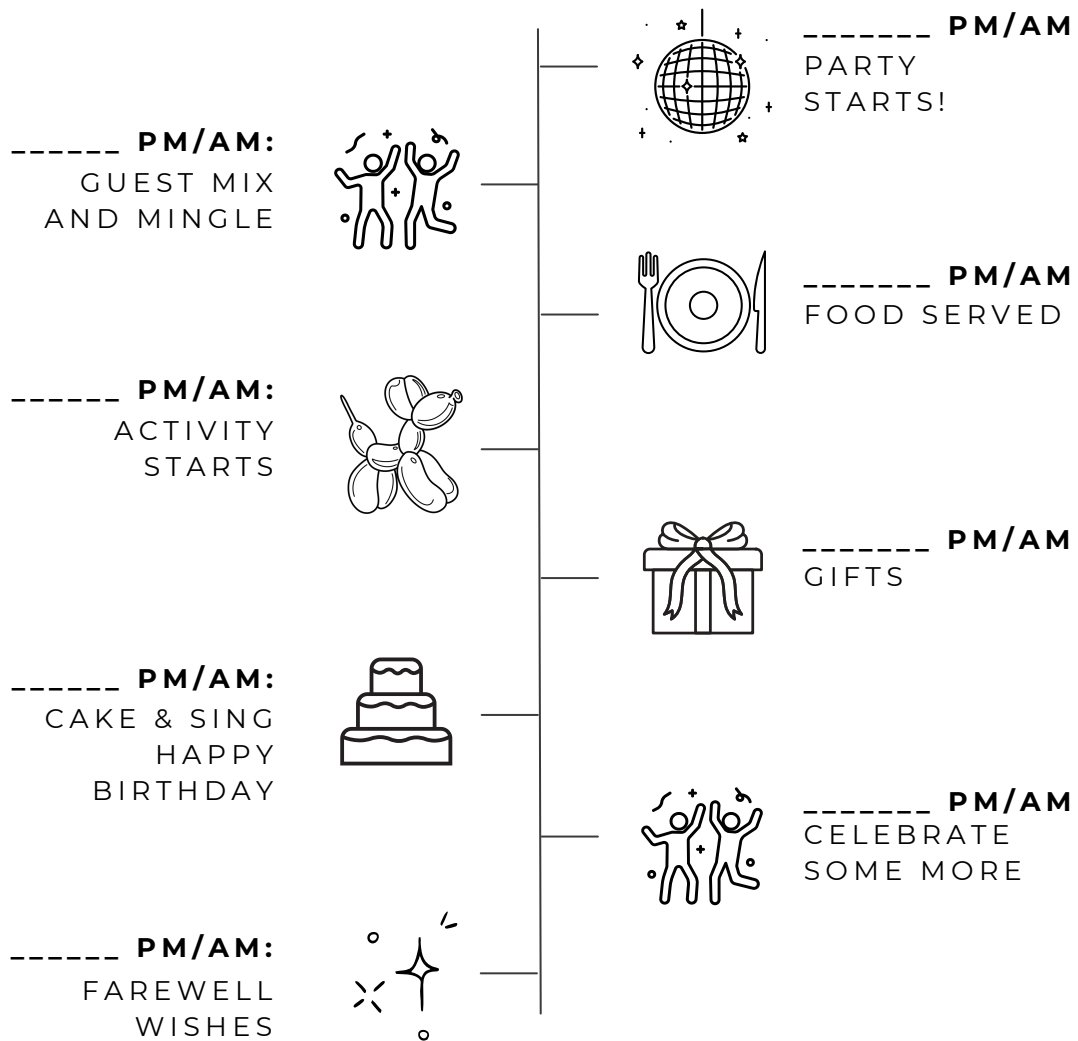
Think about who the party is really for—and who will genuinely add to the joy of the day. Invite people who have a meaningful connection to the guest of honor or the occasion itself. It's okay to keep things intimate! A smaller, intentional guest list often makes for a more relaxed, memorable celebration. When in doubt, ask yourself: Would their presence make this day better? If yes, send the invite.

Shop the look @  
**WWW.BASHBIRTHDAYS.COM**

## Who's Invited?



# Party Timeline



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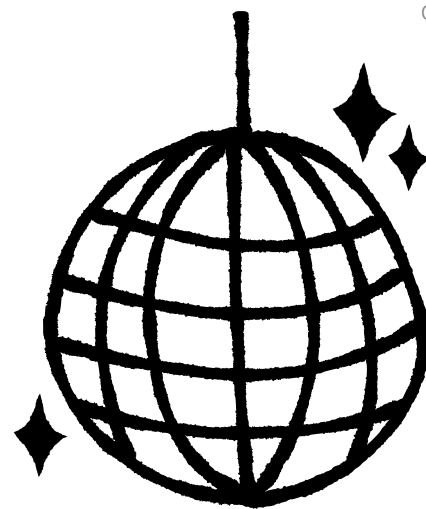
# Decorations For

08

<b>Entry/Gift Table</b>	<ul style="list-style-type: none"><li>• Welcome sign</li><li>• Balloon garland</li><li>• Vase</li><li>• Theme Props</li></ul>
<b>Food/Beverage Tablescape</b>	<ul style="list-style-type: none"><li>• Plates</li><li>• Napkins</li><li>• Table Cloth</li><li>• Servingware</li><li>• Utensils</li><li>• Cups</li><li>• Dispensers</li><li>• Table Scatter</li><li>• Florals</li><li>• Mini signs</li><li>• Vases</li><li>• Theme Props</li></ul>
<b>Celebration Wall</b>	<ul style="list-style-type: none"><li>• Photo Arch Stand</li><li>• Banners</li><li>• Balloons</li><li>• Streamers</li><li>• Backdrops</li><li>• Theme Props</li></ul>
<b>Miscellaneous</b>	<ul style="list-style-type: none"><li>• Cake Decor &amp; Candles</li><li>• Activity Station</li><li>• Theme Props</li></ul>

# The Activity

03



## Activity Instructions

Our activity instructions combine everything you need to prepare and execute this activity.

### Activity Guide

## Hosting an Amazing Activity

01.

### Make It Inviting

An activity isn't just a table with stuff—it's an experience. Use our activity signage and make an announcement to encourage people to participate. Frame it like a moment they get to enjoy, not something they have to figure out.



02.

### Keep It Simple

You want fun—not frustration. Keep your setup clean, your instructions short, and your supplies obvious. If it's a DIY, offer an example. If it's a game, explain the rules with one sentence. Simplicity is the secret sauce to participation.

03.

### Prep for Mess & Magic

Whether it's glitter, frosting, or paint—you'll want wipes, trash bins, and maybe a drop cloth. But also? Expect magic. Some guests will surprise you with how into it they get. Prep for cleanup, but leave room for creativity to take over.

# Making the Menu *Gummm*

05



## Easy Peasy Prep

Here are some suggesting menu items to serve at your party. With prepaid grocery pick up and easy to follow recipes, it's never been easier to prepare (or get help preparing) food for your party

## Theme Inspired Recipes

01.

### The Main Course

Where the food is the party is. That's why we've crafted this special recipe to help fuel your party and your guests. It's crowd-friendly and easy to prep ahead.

[Get Recipe](#)

02.

### Small Bites

It's always nice to have something to snack on, or to serve as a side to your main dish. Check out this recipe for a fun, themed treat!

[Get Recipe](#)

03.

### Delicious Drinks

Let's hear it for the sips! Let's hear it for the sips! We've crafted a yummy recipe that's perfect for any crowd—sparkly enough for toasts, simple enough for refills.

[Get Recipe](#)




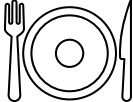



04.

### Bash Birthday Cake

One of my favorite birthday traditions is a homemade birthday cake! No matter your skillset, this recipe is simple to make and delicious with your favorite ice cream or candy topping!

[Get Recipe](#)

# Photo Shot List

GUEST OF HONOR WITH FAMILY			GUEST OF HONOR (SOLO)
CANDID SHOTS OF CELEBRATING			GUEST OF HONOR WITH FRIENDS
GUEST OF HONOR BLOWING OUT THE CANDLES			GUEST OF HONOR OPENING GIFTS
PICTURES OF PARTY DECOR IF DESIRED			GROUPS OF FRIENDS AND FAMILY CELEBRATING

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# Bouquet Bar

## Supplies:

- **Fresh flowers** - choose 4–6 types in a mix of filler(1-2), greenery(1-2), and statement blooms(1-4)
- **Vases or buckets** - to hold the flowers—1 per variety, filled with water
- **Pruners or floral scissors** - multiple pairs for easy access
- **Floral tape or rubber bands**
- **Brown kraft paper or tissue paper** - for wrapping
- **Twine or ribbon** - for finishing touches
- **Tags or stickers** - optional, for labeling or personal notes
- **Table or bar setup** - covered in a plastic tablecloth or kraft paper
- **Signage** - a cute “Build-A-Bouquet” sign + step-by-step instructions

**Get Supplies**

## Instructions:

1. **Pick Your Blooms:** Choose 6–8 stems—mix textures and colors! Encourage guests to grab at least 1 focal flower, 2 fillers, and some greenery.
2. **Trim the Stems:** Snip the ends at an angle with scissors or pruners. This helps the flowers drink up more water later.
3. **Wrap It Up:** Lay the bouquet diagonally on tissue or kraft paper. Fold the bottom up, then roll it into a cone shape. Secure with twine or ribbon.
4. **Decorate It:** Want to write who it’s for? Add a little tag or sticker for that finishing touch.
5. **Snap a Pic!**

# Tea Sandwiches

## 🥒 Cucumber & Herb Cream Cheese Tea Sandwiches

**Fresh, floral, and oh-so-fancy.** These cucumber sandwiches are a garden party classic—and for good reason. With a dreamy whipped herb spread and crisp, cool cucumbers, they're a bite-sized burst of spring in every slice.

### Ingredients:

- 1 English cucumber, thinly sliced
- 8 oz cream cheese, softened
- 1 Tbsp fresh dill, chopped
- 1 Tbsp chives, chopped
- 1 tsp lemon juice
- 1/4 tsp garlic powder
- Salt & pepper, to taste
- 1 loaf soft white sandwich bread, crusts removed

**Get Groceries**

### Instructions:

1. **Make the herby spread:** In a mixing bowl, combine softened cream cheese with dill, chives, lemon juice, garlic powder, salt and pepper. Stir until smooth and fluffy.
2. **Build the sandwiches:** Spread a generous layer of herb cream cheese on each slice of bread. Lay thin slices of cucumber over half the slices, slightly overlapping.
3. **Slice & serve:** Top with the remaining bread, trim crusts for a clean edge, and cut into fingers or triangles. Chill until ready to serve.

*Party Tip:* These sandwiches hold up best when made the morning of your event and stored covered in the fridge with a slightly damp paper towel over them.

## 🧀 Whipped Feta & Roasted Red Pepper Sandwiches

**Bold meets buttery.** Creamy whipped feta gets a citrusy lift, then cozies up to smoky roasted red peppers on hearty multigrain bread. It's grown-up flavor wrapped up in finger-food charm.

### Ingredients:

- 6 oz feta cheese
- 2 oz cream cheese
- 1 Tbsp olive oil
- 1/2 tsp lemon zest
- 1 jar roasted red peppers, sliced
- 1 loaf multigrain or rye bread, crusts removed
- Optional: baby arugula or chopped parsley for garnish

# Tea Sandwiches

## Instructions:

- **Whip the feta:** In a food processor or with a hand mixer, combine feta, cream cheese, olive oil, and lemon zest. Blend until silky and spreadable.
- **Assemble:** Spread whipped feta onto all slices of bread. Top half of them with strips of roasted red pepper and a few baby arugula leaves if using.
- **Slice & finish:** Add the top slice, trim the crusts, and cut into clean squares or diagonals.

*Party Tip:* The whipped feta can be made a day ahead—just bring it to room temp before spreading!

## Strawberry Preserve & Nut Butter Sandwiches

**Sweet, nostalgic, and party-perfect.** This grown-up spin on a childhood favorite brings the cozy flavors of almond butter and strawberry preserves to a fluffy brioche base. Bonus points for a sprinkle of freeze-dried strawberry magic on the edges!

## Ingredients:

- 1 jar strawberry preserves
- 1 jar almond butter (or peanut butter)
- 1 loaf white or multigrain bread, crusts removed
- Optional: crushed freeze-dried strawberries or flaky sea salt

## Instructions:

- **Spread the love:** Slather almond butter on one slice of bread and strawberry preserves on the other.
- **Sandwich & slice:** Press the slices together gently. Trim the crusts for a polished look, then cut into fingers, triangles, or fun shapes.
- **Garnish (optional):** For extra flair, roll the sandwich edges in crushed freeze-dried strawberries or sprinkle with sea salt.

*Party Tip:* These are a hit with both kids and grown-ups—make extra!

# Floral Fruit Wands

**Whimsical, juicy, and full of color.** These fruit skewers double as décor and a snack—plus, the floral shapes make them bloom-tiful on your buffet table.

Makes ~12 wands

## Ingredients :

- 1 pint strawberries (hulled)
- 1 cup green grapes
- 1 cup cantaloupe or honeydew (cut into flower shapes with a cookie cutter)
- 12 wooden skewers
- Optional: blueberries, mini marshmallows, edible flowers for flair

**Get Groceries**

## Instructions:

1. **Cut:** Slice melon and use a flower-shaped cookie cutter to punch out floral pieces.
2. **Assemble:** Thread fruit onto each skewer in a colorful pattern—ending with a melon “flower” at the top.
3. **Display:** Arrange upright in a mason jar, floral foam base, or laid flat on a platter.

*Party Tip:* Chill before serving for max freshness, and brush cut melon with lemon juice to keep it vibrant.

# Blooming Strawberry Punch

**Sweet, tart, and oh-so-pretty.** This sparkling strawberry lemonade is elevated with fresh berries, citrus slices, and edible flowers for a drink that's both refreshing *and* centerpiece-worthy.

Serves 12


## Ingredients:

- 1 cup fresh lemon juice (about 4–6 lemons)
- 1 cup strawberry purée (blend 1 pint fresh or frozen strawberries)
- 1/2 cup simple syrup (adjust to taste)
- 3 cups cold water
- 2 cups lemon-lime soda or sparkling water
- Ice
- Optional: lemon and strawberry slices, mint leaves, edible flowers (like pansies or violas)

**Get Groceries**

## Instructions:

1. **Make the base:** In a large pitcher, mix lemon juice, strawberry purée, simple syrup, and water. Stir well.
2. **Add bubbles:** Just before serving, pour in lemon-lime soda or sparkling water.
3. **Garnish:** Add ice, fresh fruit slices, mint, and edible flowers.
4. **Serve:** In clear cups or mason jars for max bloom factor.

 **Party Tip:** Freeze extra fruit and flowers into ice cubes the night before for a drink that *literally blooms* as it chills.

# Tall Vanilla Butter Cake

**Dense, delicious, and full of rich vanilla flavor.** This cake bakes up with a tight crumb and a golden buttery finish. Use it for layered cakes, cupcakes, or cut-out party shapes.

Makes Three 9-inch Rounds

## Ingredients:

- 1½ cups (3 sticks) unsalted butter, room temp
- 3 cups granulated sugar
- 6 large eggs, room temp
- 4½ cups cake flour (or sifted all-purpose flour)
- 1½ Tbsp baking powder
- ¾ tsp baking soda
- ¾ tsp salt
- 1½ cups whole milk, room temp
- ¾ cup sour cream or full-fat Greek yogurt
- 1½ Tbsp pure vanilla extract

**Get Groceries**

## Instructions:

1. **Preheat** oven to 350°F.
2. **Grease and flour** three 9-inch cake pans, and line the bottoms with parchment paper.
3. **Cream butter & sugar:** Beat butter and sugar together on medium-high until light and fluffy, 3–5 minutes.
4. **Add eggs** one at a time, mixing well and scraping down the bowl between each.
5. Stir in wet ingredients in another bowl: milk, sour cream, vanilla extract.
6. **In a separate bowl whisk together:** flour, baking powder, baking soda, salt.
7. **Add the dry mixture** to the butter mixture in 3 batches. Mix until just combined—don't over mix!
8. **Divide the batter** evenly among the three pans.
9. **Bake** for 28–32 minutes, or until golden, the centers spring back, and a toothpick comes out clean.
10. **Cool** 10 minutes in the pans, then turn out onto racks to cool completely.