

# Happy Hour Baby Shower Party



*The day of the baby's arrival is drawing near and it's time for the baby shower! Baby's room colors and decorating themes are an easy way to tie together the invitations, decor, menu, and more. They can also bring a greater sense of festivity to a baby shower. But remember, the theme you choose doesn't have to be over the top: The star of the show will always be the new mom. We have created an elegant, yet fun baby shower. You can use all or part of the party box, or even mix and match from other party boxes, to create a shower any Mom would be thrilled to have.*





## *Happy Hour Baby Shower Invitations*

### *Who's at the Party?*

*Everyone loves to celebrate the new baby! The Happy Hour Baby Shower can be for girlfriends and family or invite the guys to join the party.*

*However you let people know about your party be sure your invitations include the following information:*

- 1. Date*
- 2. Time*
- 3. Location*
- 4. Where Mommy is registered*
- 5. Baby's colors and room theme*
- 6. RSVP Info (usually 1 week before the party)*

*Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a happy hour shower is from 3:00 pm - 6:00 pm.*



# *Happy Hour Baby Shower*

## *Menu*

### *Beverages*

*Red Wine Sangria with Fresh Fruit*

*Cranberry Sparkling Soda*

### *Finger Foods*

*Grilled Focaccia Mini Club Sandwiches*

*Antipasto Platter with Crostini and Red Bell Pepper  
Tapenade*

*Sausage, Basil & Tomato Skewers*

*Grissini Sticks Wrapped with Prosciutto*

*Melon Balls*

### *Dessert*

*Lavender Cupcakes*



# *Happy Hour Baby Shower*

## *Recipes*

### *Beverages*

#### *Red Wine Sangria with Fresh Fruit*



#### *Ingredients:*

- 8 bottles Tempranillo or Cabernet Sauvignon*
- 1 Brandy*
- 2 bottles Orange Juice (5 cups)*
- 1 bottle Pomegranate Juice*
- 3 oranges, sliced into rings and cut in half*
- 3 limes, sliced into rings*
- 3 apples, sliced*
- 2 baskets blackberries*
- 2 bottles ginger ale*



## ***Directions:***

*Mix together the wine, brandy and juices until well mixed.*

*Add in the orange ring halves, lime rings, apples slices and blackberries. Refrigerate overnight. Very important to let the flavors meld for at least 24 hours.*

*You may need to make this in batches depending on the size of your container. A large acrylic beverage jar with a pour spigot is great for this.*

*Serve the next day from a large pitcher filled with ice or directly from the beverage jar into glasses with ice.*

## ***Cranberry Sparkling Soda***

*6 bottles Cranberry Sparkling Soda*

*(Non-alcoholic for Mom and friends)*



## *Finger Foods*

### *Grilled Focaccia Mini Club Sandwiches*



#### *Ingredients:*

#### *Egg Crepes:*

*1 tablespoon olive oil  
6 large eggs, at room temperature  
1/4 cup whipping cream  
1/2 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper*





## ***Mayonnaise:***

*1/2 cup mayonnaise*

*1/2 cup pesto*

## ***Sandwich:***

*2 long loaves of Ciabatta bread*

*2 cups arugula*

*12 slices provolone cheese*

*12 slices Honey Roasted Turkey*

*12 slice of bacon*

## ***Directions:***

***Egg Crepes:*** *In a nonstick 10-inch skillet, heat the oil over medium heat.*

*In a medium bowl, whisk together the eggs, whipping cream, salt and pepper. Pour ¼ of the egg mixture into the pan and cook the egg mixture, without stirring, until the eggs are almost set and the bottom is golden and firm, about 3 to 4 minutes. Slide the crepe onto a dinner plate and invert back into the skillet until cooked through, about 2 to 3 minutes longer. Transfer the crepe to a cutting board and continue to make the rest of the egg crepes. Cut crepes in half when ready to assemble the sandwich.*

***Mayonnaise:*** *In a small bowl, combine the mayonnaise and pesto until smooth. Set aside until you are ready to assemble the sandwich.*

***To assemble the sandwiches:*** *Slice the Ciabatta loaf in half and toast lightly under the broiler until golden brown. This will keep the bread from getting soggy once the sandwich is complete. Divide the mayonnaise mixture and spread it evenly over each side of the bread loaves. Layer 6 slices of turkey, 6 slices of cheese, 6 slices of cooked bacon*



*and 2 egg crepes (4 halves) on 2 of the bread loaves. Sprinkle with arugula over the top and cover with the remaining bread slices. Chill and when ready to serve, cut into 1-2 inch by 1-2 inch cubes and insert toothpicks. Place on platter to serve.*

### *Antipasto Platter with Crostini and Red Bell Pepper Tapenade*



#### *Ingredients:*

*1/2 -3/4 lb each sopressata, capicola and Genoa salami, sliced in thin rounds*

*2 cans quartered marinated artichoke hearts, 15 ounces*

*1 jar marinated button mushrooms, 14 ounces*





*1/2 lb each sharp provolone, Pepato, Fontina, Parmigian-Reggiano, asiago, smoked mozzarella (choose 2-3), cubed*

*Mixed olives from the bulk olive bin - 2 kinds*

*Grape tomatoes*

*Green Leaf Lettuce - 2 bunches for platter garnish*

***To Assemble:** Place the green leaf lettuce on the platter with the ruffle edges at the edge of the platter. Place the cubed cheeses, mushrooms, tomatoes, olives, and artichoke hearts in sections separating each item by the lettuce ruffles. Take the salami rounds and fold it in half and then in half again so that the edges all come together and the center is in a point. Looks like a salami rose. Place it point side down on the platter and continue with this process until you have them all on the platter, nestled very close together. They will keep each other closed up like a rose when they are placed closely together.*

## ***Crostini and Red Pepper Tapenade***

*Recipe Courtesy of Rachel Ray*

### ***Ingredients:***

*1 baguette*

*2 large cloves garlic, cracked*

*Extra-virgin olive oil, for drizzling*

*1 (16 to 18-ounce) jar roasted red peppers, drained*

*1/4 cup parsley leaves, a couple of handfuls*

*1/4 cup black oil-cured olives, 20 olives or kalamata olives*

*2 tablespoons capers, drained*



## ***Directions:***

*If your slices are wider than a few inches, cut each slice in 1/2. Toast pieces of bread under hot broiler to brown and crisp. Rub with cracked garlic and drizzle bread with extra-virgin olive oil. Place in napkin lined basket.*

*Place roasted red peppers in a food processor with parsley. Add olives to the food processor. Drain a few spoonfuls of capers and add to processor. Pulse the processor and grind into a paste. Transfer to a small dish.*

## ***Sausage, Basil & Tomato Skewers***

### ***Ingredients:***

*1 box basil  
1 box grape tomatoes  
1 package of chicken sausages (Adelaide's)  
1 -14 oz can artichoke hearts, quartered  
Toothpicks*

### ***Directions:***

*Slice chicken sausages into ½ inch rounds and place in a nonstick skillet to brown on each side. Remove and cool. Cut each grape tomato in half and remove the basil leaves from the stems. Place each round on the platter. Fold a basil leaf in half or quarters, depending on size, and place a toothpick thru a tomato half, artichoke quarter and the basil and then stab the toothpick through the sausage round. The sausage will act as a base and hold the skewered treat upright.*





*Grissini Sticks Wrapped with Prosciutto  
With Melon Balls*

***Ingredients:***

*2 packages Prosciutto  
2 Honeydew Melons  
2 Cantaloupes  
4 boxes of Grissini*

*To assemble: Separate prosciutto into single pieces and cut in half. Wrap a piece of prosciutto around each grissini half way up the stick. Leave the bottom half plain so that it can be held.*

*Slice each melon in half and remove the seeds. With a melon baller, form round melon balls and place in separate glass serving bowls or square glass vases, like in the picture.*



## *Dessert*

### *Lavender Cupcakes*



### *Yellow Buttermilk Cupcakes*

#### *Ingredients:*

*3 cups cake flour*

*1 1/2 cups flour*

*3/4 teaspoon baking soda*

*2 1/4 teaspoons baking powder*

*1 1/2 teaspoons kosher salt*

*1 cup plus 2 Tablespoons unsalted butter at room temperature*

*2 1/4 cups sugar*

*5 large whole eggs plus 3 egg yolks at room temperature*



*2 cups buttermilk at room temperature  
2 teaspoons vanilla*

### ***Directions:***

*Preheat the oven to 350 degrees and line 2 muffin tins with liners. Whisk together the dry ingredients in a bowl and set aside.*

*Cream the butter and sugar together until light and fluffy, about 5 minutes. Add the eggs and yolks one at a time until well incorporated. Scrap down the sides of the bowl and continue to beat.*

*Reduce the speed to low and add the vanilla. Add the flour mixture in three batches alternating with the buttermilk. Combine well after each addition.*

*Divide the batter into the liners using a large ice cream scooper to keep the size uniform.*

*Bake the cupcakes for about 20 minutes. Rotate the pans once during cooking. They are done when a toothpick comes out clean. Let cool in pans for 10 minutes. Move the cupcakes to a cooling rack until completely cool.*

### ***Swiss Butter Cream Frosting***

#### ***Ingredients:***

*½ cup sugar*

*2 ½ oz egg whites*

*1 ½ tbs water*

*8 oz butter - room temperature, cut into 8 - 1 oz pieces*

*½ tsp vanilla*

*1/8 tsp salt*





## **Directions:**

*Place egg whites, sugar and water in a double boiler and whisk constantly until the sugar has melted and the mixture has heated to 160 degrees. Transfer to bowl of mixer and mix on low speed gradually increasing to high speed until stiff glossy peaks have formed. About 5-10 minutes. Add butter in 8 stages about 1 oz at a time until it is incorporated. Add vanilla and salt and whip at med high speed until fluffy and creamy.*

*Divide frosting in half and place in separate bowls. (half for the base frosting color and almost half for the petals of the flowers) Remove a small amount from one bowl for the flower centers (3 bowls total) Add food coloring to each bowl to get your desired color. A gel color for this works best and a little bit goes a very long way, so start slowly.*

*This is the most amazing frosting you will ever have!*

# *Happy Hour Baby Shower*

## *Decorations*

### *Creating the Mood*

*Set a long table up and cover it in a white linen table cloth. The white cloth is a good base and then you can use accent colors that tie in with the shower theme. Place small boxes or books at different intervals under the table cloth to create height and interest. Use tiered plate stands for some of the food and long platters on the elevated areas. Scatter glass beads in the theme colors around the food after it is placed. Add in small planted terra cotta pots that have been painted to tie in with the theme colors.*





*Place the pots throughout the room and on the drink area also. All accent napkins, plates, forks and spoons should be the tune with the color scheme.*

*The gift table can be draped in the coordinating colors and a comfy chair for Mommy placed beside it.*

*Bunches of multicolored balloons in shades of the theme color are bundled together and tied half way down the streaming ribbons and then gathered in the corners of the room like balloon flower bouquets.*



# Happy Hour Baby Shower



## Music

*Target has a wonderful selection of music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes under the baby theme music. Start a playlist on Pandora you can revisit and play for baby!*

*A wonderful gift for the Mom and new baby is a personalized CD with her favorite songs to listen to at the shower and at bedtime with baby. Select songs that have a baby theme and songs that you know have meaning to the parents and burn them onto a CD. Here are some suggestions but iTunes will have others that are current to the parents' age group.*

- 1. Retune to Pooh Corner - Kenny Loggins*
- 2. Thank Heaven for Little Girls - Maurice Chevalier*
- 3. Before I Knew Your Name - Mark Erelli*
- 4. Forever Young - Rod Stewart*
- 5. Baby Girl - Will Hoge*

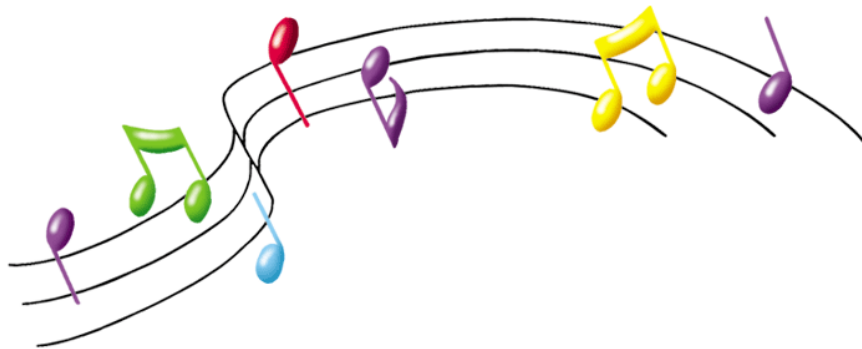


6. *Lullaby (Good Night My Angel) - Billy Joel*
7. *Circle of Life - Elton John*
8. *I Have a Dream - ABBA*
9. *Barefoot Children - Jimmy Buffet*
10. *I Hope You Dance - Lee Ann Womack*
11. *What a Wonderful World - Louis Armstrong*
12. *In My Daughter's Eyes - Martina McBride*
13. *Because We Believe - Andrea Bocelli*
14. *Somewhere Over the Rainbow - Israel Kamakawiwo'ole*
15. *The Prayer - Andrea Bocelli & Céline Dion*
16. *Danny's Song - Ann Murray*
17. *Beautiful Boy - John Lennon*
18. *(If he's) Anything Like Me - Brad Paisley*



*Make a poem that goes along with the gift expressing your feelings and hopes for the new family. Include a scented candle in the baby room color.*

*This is a CD made with love and great joy  
For the new baby girl or sweet little boy  
To play while you're waiting for baby to come  
By singing and rocking and humming along  
So, when the happy day is finally here  
Burn this candle and spread the good cheer  
And know that our sweet baby's now on the way  
May this music float to up and pave the way  
To the Mommy and Daddy that will cherish this day!*







## Happy Hour Baby Shower

### Activities

*The most important thing to remember is that you are throwing this party for a good friend, sister, daughter, or family member and that being with good friends and family while welcoming the new baby into the “family” is the best part of the party!*

*There are so many games and you need to find ones that suit the Mom. A very heart warming activity that will be wonderful to share in the future with the “baby” as it grows up, is a list of [Wishes for Baby](#) from family and friends. Have everyone fill in the blanks (you can download it in [blue and pink](#) or [brown and orange](#) for free), collect the cards, and have the mother-to-be or grandmother-to-be read the wishes out loud to the whole group. There won't be a dry eye in the house.*



Since we are having a Happy Hour Shower a little game of *Baby Shower Bingo* would be in order. Print out 15 different bingo cards (free download) with instructions and a bingo caller list. Use baby buttons for bingo buttons and have a ball! The winner gets a little gift so be sure to pick one up.

<u>Baby Shower Bingo</u> 				
Onesie	Baby Toy	Baby Powder	Baby Shirt	Wash Cloths
Baby Food	Baby Lotion	Rubber Duck	Booties	Pacifier
Rattle	Hooded Towel	Baby Bingo!	Blanket	Diaper
Burp Cloth	Teether	Baby Book	Baby Hat	Baby Sleeper
Baby Socks	Formula	Bib	Bottle	Diaper Bag

## *Happy Hour Baby Shower Favors*

*Baby shower favors are meant to be a small gift of appreciation for coming to the party and a lasting memory of how fun and special the baby shower was. You can purchase these items from a local or online drugstore or toiletry shop. Target or Cost Plus World Market is a good source for these fun items too.*



*Every time they use one of these, they will remember the special day and how much fun it was. Include a little thank you note.*

*Eye Pillows*

*Bath Salts*

*Soaps in baby toy shapes*

*Bath Bombs*

*Bubble Bath Soap*

*Aromatic Soap*

*Little Packets of Scented Shampoo*

*Little Packets of Conditioner*

*Soothing Cream or Lotion*

*Gift Certificate to Starbucks or A local juice and smoothie place*

*Inspirational Book*

## ***Thank You Cards***

*A nice and helpful touch for Mom is to purchase the Thank You cards that she will send to her guests and have the guest fill in their name and address on the envelope. This will make it so much easier for Mom to get the cards out right after the shower. She will really appreciate you for this!*



# Happy Hour Baby Shower

## Ready, Set, Go

*The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.*

### *One Month Before*

- 1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.*
- 2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now.*
- 3. Consider the areas for the party and any touch ups that may be needed. Plants for outdoors, pillows for indoors.*

### *One Week Before*

- 4. Decide where you will have each of the food, drink and dessert stations. Make a list of all accessories, serving pieces and tableware you will need. Plates, napkins, plastic glasses and utensils can be found at Party City that will tie into your color scheme.*
- 5. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.*
- 6. Shop for any non-food type items. Party favors and prizes for the games. Download and print Baby Wish activity and Bingo Game. Purchase Thank You cards.*



## ***1-2 Days Before***

7. *Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized..*
8. *Prepare some or all of recipes as follows:*
  - *Prepare the Sangria and chill the cranberry soda - 1-2 days before*
  - *Prepare Red Pepper Tapenade - one day before*
  - *Bake cupcakes. Frost and decorate - 1 day before*
  - *Cook bacon for club sandwiches and refrigerate- 1 day before*
  - *If possible, decorate the gift area and set the food and drink tables the night before.*

## ***Day of the Party***

9. *Pick a time you must begin getting yourself ready and stick to it.*
10. *Set up the stations and decorate for the “Happy Hour Baby Shower”*
11. *Make the sandwiches and refrigerate. Cut them into squares before the party starts and stick with toothpicks. Place on tiered platter.*
12. *Assemble the Antipasto Platter and refrigerate until ready to serve.*
13. *Toast the crostini.*
14. *Make the melon balls and store in refrigerator. Pour into 2 separate glass containers tied with accent color ribbons to serve.*
15. *Arrange cupcakes on the dessert table. Place party favors by the cupcakes so that you remember to give them to the guests.*
16. *Make the prosciutto wrapped grissini. They are the very last food*





*item to make because the grissini will get soggy if wrapped in the prosciutto for hours.*

*17. Review lists to make sure everything is ready.*

*18. Get dressed in your party attire.*

*19. Begin the music and have music playing the entire time.*

### *Once Guests Arrive*

*20. Show the guests where the gift table is and introduce them around.*

*21. When all have arrive, show the guests to the food and drink areas and make sure Mom gets to eat first. It may be one of her last times to eat a calm, continuous meal!*

*22. Play the Bingo Game*

*23. Announce that we will be opening gifts and during the opening of gifts have the guests fill out the Wishes for Baby cards to be read later.*

*24. Don't forget to take pictures!*

*25. Open the gifts. Be sure to have a note pad and pen and choose someone to write down the gifts and who gave them so that Mom can easily thank them later when she writes her Thank You Cards.*

*26. Read the Wishes for Baby that the guests filled out earlier during dessert.*

*27. Serve dessert and party favors.*

*28. Remind the guests to fill out the envelope for the thank you cards with their name and address.*

