



Creative invitation Custom postage wording ideas options

"Glitz, Glamour, and Girlfriends!" "Walk the Red Carpet at our party" "Pop the bubbly, it's Awards Show night!"

"It's Hollywood's Biggest Night!"

"And the award goes to...."

"Join us for a night at The Oscars!"

Change the envelope liner

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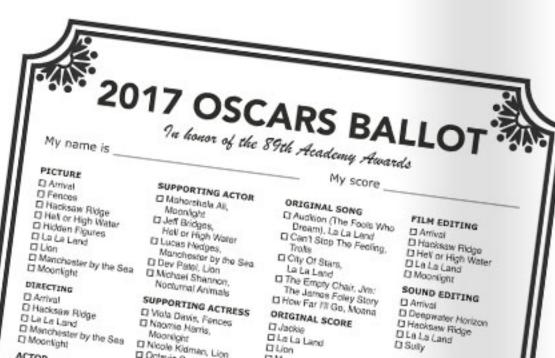
Printable Oscars Party Activities

To make sure everyone is included in the fun, entertain your guests with Academy Awards party games and contests!

To get guests chatting, pass out our free Oscars
Ballot and have everyone fill one out. Guests will
make their predictions before the show starts, and
the person with the most correct guesses wins!

Score 3 points for correct guesses on Best Picture, Director, Actor, Actress, Supporting Actor, and Supporting Actress. Score 1 point for correct guesses on all other categories. The person with the most points wins!

Download printable 2017 Oscars Ballots »



If you're expecting a crowd, download and print our free 2017 Oscars Bingo. There are fifteen unique bingo cards featuring clues like "Winner admits forgetting people," "Car commercial airs," and lots of details that are specific to this year's ceremony!

Provide your guests with clipboards and pens to fill out their cards, and instruct them to cross off the boxes as the events of then night unfold. Whoever is first to get five boxes in a row, wins!

Download printable 2017 Oscars Bingo »



Oscars Party Menu Ideas

Plan a show-stopping Oscars party to watch the 89th Annual Academy Awards! Here are four of our favorite food and drink recipes.



The Leading Lady Cocktail

- 1/2 fresh lemon
- 1 1/2 oz. raspberry vodka
- 1 1/2 oz. citrus vodka
- 1 1/2 oz. orange liqueur
- 2 oz. lemonade
- Fresh raspberries, for garnish
- Sugar (to rim the glasses)

Ahead of time, skewer raspberries and place in freezer (for garnish).

Fill cocktail shaker with ice, and squeeze in juice of 1/2 of a lemon.

Next, add the vodkas and orange liqueur. Top with the lemonade and shake rapidly for 10-15 seconds.

Sugar the rims of two chilled cocktail glasses, then pour cocktail into each glass. Garnish with frozen raspberry skewers.



Champagne Raspberry Cupcakes

For the cupcakes:

- 2 3/4 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 c. butter, room temperature
- 1 1/2 c. sugar
- 1 c. Champagne, room temperature
- · 5 egg whites
- · 2 tsp. vanilla

For the frosting:

- 1 c. butter, room temperature
- · 3 tbsp. strained, pureed raspberries
- . 5 c. confectioner's sugar
- 1/4 c. Champagne
- 1 tsp. pure vanilla

For the cupcakes: Preheat oven to 350°, line cupcake tins with liners. In a medium bowl, whisk the flour, baking powder and salt. Set aside.

Beat the butter and sugar until light and fluffy. One at a time, add the egg whites. Beat well after each, and scrape down sides of the bowl as needed. Add the vanilla and mix. Slowly. add the dry ingredients and the Champagne, starting and ending with the dry ingredients. Mix until just combined - don't over mix!

Fill cupcake liners 2/3 full with batter. Bake for 18-20 minutes. Once cooled, frost and garnish with raspberry.

For the frosting: Beat the butter until creamy. Divide in half. To one half, add vanilla and mix well. Gradually add confectioner's sugar, 1 c. at a time, mix well. Add Champagne as necessary to reach the right consistency. Add in raspberry puree to the other half and repeat. Pipe on frosting to have a two-toned look!









- 4 sheets phyllo pastry
- 1 round (8 oz.) of brie cheese
- · 3 tbsp. cranberry sauce
- 1/4 c. melted butter

Brush the top of each sheet of pastry with the melted butter and layer the pastry sheets on top of each other.

Place the brie in the middle of the pastry and coat it with cranberry sauce. Twist the edges of the pastry around to enclose the brie in the pastry and brush with the remaining butter.

Bake for 20 minutes at 400 degrees or until the crust is nicely browned. Let it sit for 20 minutes before serving.



Golden Caramel Corn

- · Cooking oil
- Popcorn kernels
- · 2 tbsp. butter
- 1 c.brown sugar

Pop the popcorn! Using a deep pot with a lid, add enough cooking oil to cover the bottom of the pan. (Make sure to add before turning on the heat). Add about a cup of kernels to the cold oil and stir. On medium heat, begin sliding the pot back and forth to distribute the heat. As soon as the kernels begin to pop, cover the pot and keep sliding back and forth until all kernels are popped.

For the caramel, combine the butter and brown sugar in a pot on medium-high heat, stirring occasionally until the mixture boils.

Then turn off the heat and remove the pot from the heat. Pour the popcorn into a serving bowl and drizzle the caramel mixture over the popcorn. Mix with a wooden spoon and be sure to let cool before eating.