



HOW TO THROW A MOVIE-NIGHT PARTY

Movie Night is a great theme for a casual party. It's perfect for a Friday night when friends are up for a relaxed evening that's simple and fun. But, even a low-key movie night needs a theme. Choose one or two films from our favorite categories below to make party planning easy. Or, use an online movie database – like imdb.com – to search for great films. Set up a drink station, and put several bowls of popcorn around the room. Encourage guests to show up in character – and have fun! That's all it takes to throw a simple, casual movie-night get-together.



Setting Up

Once you decide on your party theme and the movies you'll be screening, do a little research. Drum up some stories about what went on behind the scenes, or gather some trivia about what was in fashion or in the news the year your films were released. You could even make a quick game of it to break the ice and get everyone excited to start the movie.

On a pinboard – like Pottery Barn's Large Linen Pinboard – or chalkboard, handwrite the names of each of the movies. Add a little flourish by scrawling "...starring the great [actor/actress]!" If your message-board is near the bar, you can also tack up a 4x6" card with a recipe for the evening's signature cocktail.

Decide on one special beverage like a homemade lemonade or cocktail – if it ties into the movie theme, even better. See below for a list of cocktails associated with "Cool Classics." Then choose a simple snack from our great homemade popcorn recipes.

Before the party, prepare cones by taping pieces of butcher paper, waxed paper newspaper or wrapping paper into cones for popcorn holders. They make clean-up simple.

Movie Night Essentials

For cocktails or beer, pre-freeze your glassware so drinks stay cold longer. It's an easy way to make any drink extra-special. Simply place your glassware in the freezer for ten minutes and natural condensation will frost each one.

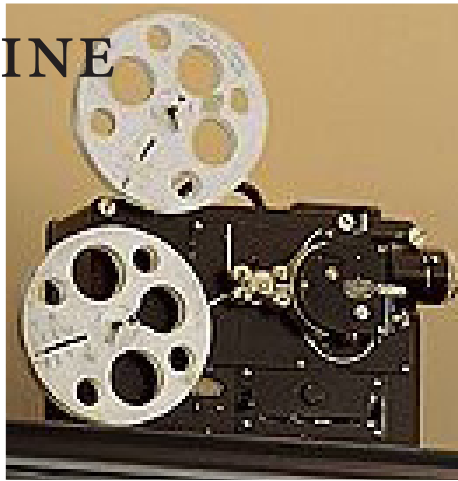
Salty and sweet snacks served together are movie-night classics. In addition to popcorn, serve individual ice creams in Pottery Barn Small Pinch Bowls filled with ice. What's so great about each of these snacks is that guests can enjoy them without taking their eyes off the action!

Serve popcorn in Pottery Barn Large Pinch Bowls, placing your pre-rolled paper cones next to the bowl so guests can help themselves to individual portions.

Use several trays to move party fare easily from serving table to screening-room occasional table or ottoman.

Make sure your screening room has lots of comfortable seating with plenty of throw pillows and blankets, plus coffee tables and side tables for easy access to snacks.

PARTY TIMELINE



at least 3 weeks out

- Choose a theme like “Cool Classics,” “Fright Night” or “Oscar Winners” for your movie night party.
- This is a casual party, so email invites are an easy way to contact people.
- Customize our printable Movie Night Party invitations, which can also be attached to an email.
- Gather names, emails, addresses and phone numbers, and mail or email invitations. Sites like Evite (evite.com) are very helpful in planning and tracking RSVP's to casual parties like this one.

2 weeks out

- Plan a drink and light snack menu that relates to the movies you'll be watching. Keep it simple to set a casual mood – think wine, beer, soda, lemonade, iced-tea and popcorn for ease. Or coordinate your party around a theme as we've done – martinis for 007, James Bond night!
- Simple, flavored popcorn is an easy and affordable way to feed lots of guests. We've got several recipes that we've tested and the crowd favorite is our Garlic and Parmesan Popcorn.
- Begin planning a music playlist for the event, including key songs from the soundtracks of films you're showing – or, use our playlist!

1 week out

- Order or rent DVDs so you have them in time for your party.
- Make a list of all ingredients needed for drinks and snacks.
- Follow up with anyone who hasn't RSVP'd.

3 days out

- Shop for drinks and snacks.
- Check your stock of plates and glassware.

day before

- Make sure your DVD player is working. A little online research on the movies you will be showing goes a long way – guests will get talking, and get excited about the feature when you explain details or tell a story about the film.
- Set up for the party, creating simple items for display like a movie-style pinboard as we've done helps to set the cinema atmosphere.

day of

- Prepare paper cones for serving popcorn, then: get popping!
- Prep drinks and garnishes.
- Relax and get ready for good friends and a feature film.



Movie Night Cocktails

FILM	ASSOCIATED COCKTAIL	BEST PREMIUM LIQUOR
CASABLANCA	The Gin Joint	Bombay Sapphire® Gin
STAR WARS	Cosmo	Grey Goose® Vodka
JAMES BOND FILMS	Martini, Shaken not Stirred	Grey Goose® Vodka
SABRINA	Passionfruit Margarita	Tequila Cazadores® Reposado
SOUTH PACIFIC	Dulce de Leche	Bacardi Superior® Rum
THE SEVEN YEAR ITCH	Tom Collins	Bombay Sapphire® Gin
TITANIC	French 75	Schramsberg Champagne & Bombay Sapphire® Gin

Movie Night Themes

Dramas

The Notebook
Titanic
The Pianist
Gone with the Wind

Absolute Must See!

The Godfather
Annie Hall
Casablanca
Star Wars, the Trilogy
Citizen Kane

Friday Night

Psycho
The Birds
Halloween
The Exorcist
The Shining

Nail Biters

Bourne Identity
Dead On Arrival
LA Confidential
Memento
Usual Suspects

Laugh out Loud

Little Miss Sunshine
As Good as it Gets
Big
The Full Monty
Young Frankenstein

007 Party

Dr. No
Live and Let Die
The Spy Who Loved Me
Casino Royale

Cool Classics

Casablanca
All About Eve
Sunset Boulevard
Sabrina
The Hustler
The Seven Year Itch

Oscar Winners

The English Patient
Amadeus
The French Connection
Slumdog Millionaire
American Beauty

Action/Adventure

Raiders of the Lost Ark
North by Northwest
Die Hard
Blade Runner
The Terminator

Happily Ever After

Breakfast at Tiffany's
Pretty Woman
Love Actually

This classic snack is easy to make and, with a twist or two, becomes central to throwing a true movie night. For your party, try choosing one or two recipes, and suggest to guests that they bring their favorite homemade popcorn. Trust us, people get pretty into this. We know because that's how we collected the recipes you see here. The Pottery Barn team picked a day for a popcorn party and sampled over fifteen different homemade varieties. The four you see here were our favorites – all personal recipes that have been perfected over the years. Before the party, prepare cones by taping pieces of butcher paper, waxed paper newspaper or wrapping paper into cones for popcorn holders. They make clean-up simple.



Nicole's Naturally Sweet Popcorn Balls

- ¾ cup agave syrup
- ¼ cup barley malt syrup
- ¼ cup maple sugar crystals
- ½ teaspoon salt
- 6–7 cups freshly popped popcorn
- 1 cup slivered or chopped almonds
- 1 cup unsweetened coconut

Preheat oven to 350°. On a rimmed non-stick baking sheet, toast the almonds and coconut for around 5–7 minutes. Mix them once or twice to ensure even toasting. Remove from oven and toss them into a large bowl with the popcorn until all is evenly distributed. In a small saucepan combine the agave syrup, barley malt syrup, maple sugar crystals and salt. Bring to a boil and stir constantly for around 6–10 minutes until the mixture has thickened. Pour sugar mixture over the popcorn and nut mixture. Wait a few minutes until the syrup cools and then form into small balls.

Marielle's Chocolate Popcorn

- 12 cups freshly popped, lightly salted popcorn
- 1 cup sugar
- 2 tablespoons butter
- ⅔ cup light or dark corn syrup
- 1 cup good quality semisweet chocolate chips
- 1 teaspoon Madagascar vanilla extract

Preheat oven to 250°. Place popped corn in large open roasting pan; set aside.

In 2 quart saucepan over medium heat, heat sugar, corn syrup and butter to boiling, stirring constantly. Remove saucepan from heat; stir in chocolate pieces and vanilla extract until chocolate is melted. Pour hot chocolate mixture over popped corn, stirring to coat well. Bake popped corn 1 hour, stirring occasionally. Spoon chocolate covered popcorn into another large non-stick roasting pan or onto waxed paper to cool, stirring occasionally to separate.

Alison's Caramel Popcorn

- 8 cups freshly popped, lightly salted popcorn
- 1 cup packed brown sugar
- ½ cup butter
- ½ cup light corn syrup
- ½ teaspoon Madagascar vanilla
- ½ teaspoon baking soda

Preheat oven to 250°. Place popcorn in a large, shallow non-stick roasting pan. In a heavy saucepan, mix sugar, butter, and corn syrup. Stir over medium heat until boiling; continue boiling for 5 minutes without stirring. Remove from heat, then add vanilla and baking soda. Immediately pour over popcorn and stir to coat. Bake in preheated oven for 1 hour, stirring several times (the stirring is key because the caramel will keep settling on the bottom and you need to scoop it up and stir it back into the popcorn). Cool, break apart and store in a tightly sealed container.

Marisa's Garlic and Parmesan Popcorn

- 2 tablespoons corn oil
- 2 tablespoons olive oil
- 2 garlic cloves, split
- ¾ cup popping corn
- Sea salt
- ¼ cup grated Parmesan
- 1 garlic clove, minced
- Dash cayenne pepper

In a large heavy pot, heat corn oil and olive oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add split garlic cloves and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove garlic and toss popcorn with Parmesan, minced garlic, cayenne pepper and sea salt.