



PLEASE JOIN US  
FOR OUR

# Spring Fling

**DATE:** \_\_\_\_\_

**TIME:** \_\_\_\_\_

**ADDRESS:**

\_\_\_\_\_

\_\_\_\_\_





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## WHAT IS INCLUDED

### FULLY SELF-EDITABLE TO YOUR LIKING

VIBE: PLAYFUL, SOCIAL, FRESH, HIGH-ENERGY

COLORS: PEONY, SKY BLUE, CRISP WHITE, LEMON ZEST

## DESIGN

- Color suggestions
- playlist
- decor suggestions
- party gifts

## FOOD

- Printable Menu
- Recipes
- Itemized Shopping list
- Vegetarian option

## DRINKS

- what to stock for full drink bar
- 3 signature drinks (recipes)
- 2 mocktails (recipes)
- itemized shopping list

## SCHEDULES

- Cleaning
- Last 30 dash
- Night before

## PRINTABLES

- Main menu
- Table setting Menu
- Drink Label cards
- Menu Label Cards
- Name Place Cards
- Extra blank Cards
- Invitation (PDF cover)
- Kids Activities and supplies

### A note on my curations:

To make your hosting experience as seamless as possible, I have included 1-click shopping links throughout this guide. As an Amazon Associate and Walmart Creator, I earn from Qualifying purchases. This helps support the "Balanced Home Balanced Mom mission at no extra cost to you. Thank you for being here!





SPRING  
FLING

# MENU

MAIN

Honey-Lime Grilled Chicken &  
Shrimp Skewers

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MAIN 2

Honey-Lime Grilled Extra-Firm  
Tofu Skewers

---

SIDE

Watermelon, Feta & Mint Salad  
with Balsamic Glaze

---

SIDE 2

Blistered Shishito Peppers with  
Garlic Aioli

---

Dessert

Lemon Glazed Shortbread  
Cookies with Fresh Raspberries

---

Alcohol

Spring Fling Sangria, Electric  
Lemonade, Tequila Sun-Thaw

---

Non- alcoholic

Pink Pom-Pom, Lemon-Berry Fizz

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SPRING  
FLING

# MENU



DISH

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DISH

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DISH

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DISH

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DISH

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SPRING  
FLING

# MENU



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Shrimp Skewers

MAIN 2  
Honey-Lime Grilled Extra-Firm  
Tofu Skewers

SIDE  
Watermelon, Feta & Mint Salad  
with Balsamic Glaze

SIDE 2  
Blistered Shishito Peppers with  
Garlic Aioli

Dessert  
Lemon Glazed Shortbread  
Cookies with Fresh Raspberries

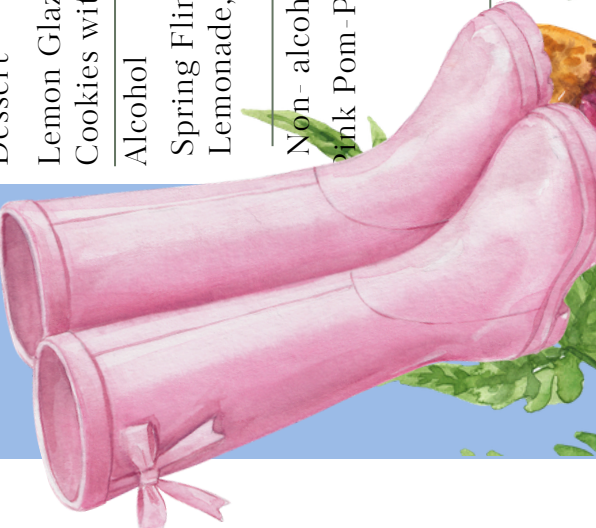
Alcohol  
Spring Fling Sangria, Electric  
Lemonade, Tequila Sun-Thaw

Non-alcoholic  
Pink Pom-Pom, Lemon-Berry Fizz



SPRING  
FLING

# MENU



MAIN  
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MAIN 2  
Honey-Lime Grilled Extra-Firm  
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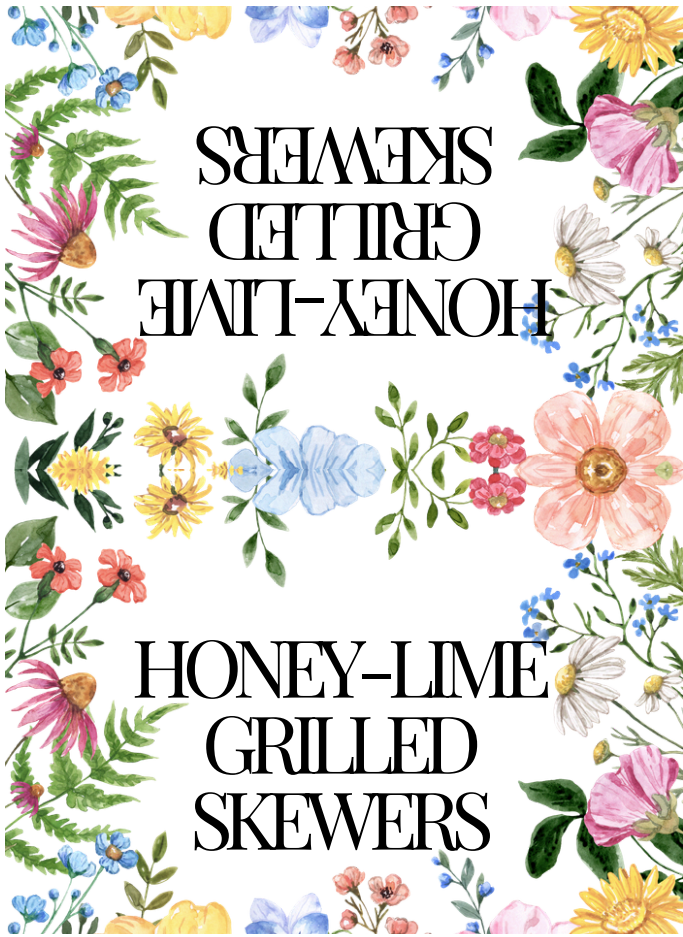
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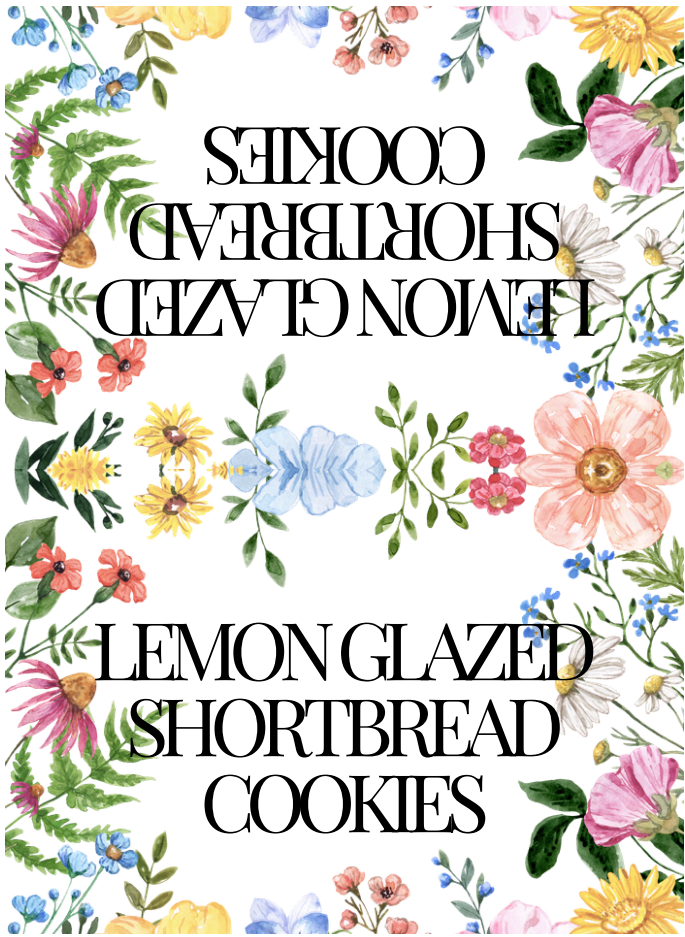
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Alcohol  
Spring Fling Sangria, Electric  
Lemonade, Tequila Sun-Thaw

Non-alcoholic  
Pink Pom-Pom, Lemon-Berry Fizz







# Menu Recipes

*For*

## A Signature Hostess

### **Honey-Lime Grilled Skewers**

- Marinate 2 lbs cubed chicken in  $\frac{1}{2}$  cup lime juice,  $\frac{1}{4}$  cup honey, 2 tsp chili flakes (4 hrs). Thread onto skewers; grill on high 10 mins.

### **Honey-Lime Tofu Skewers**

- Press extra-firm tofu dry and cube. Marinate in honey-lime blend. Grill until edges are caramelized and firm.

### **Watermelon & Feta Salad**

- Toss 4 cups cubed watermelon with  $\frac{1}{2}$  cup fresh mint. Top with 1 cup crumbled Feta and balsamic glaze right before serving.

### **Blistered Shishito Peppers**

- Toss peppers in olive oil and sea salt. Sear in hot cast-iron skillet for 5 mins until charred. Serve with garlic aioli.

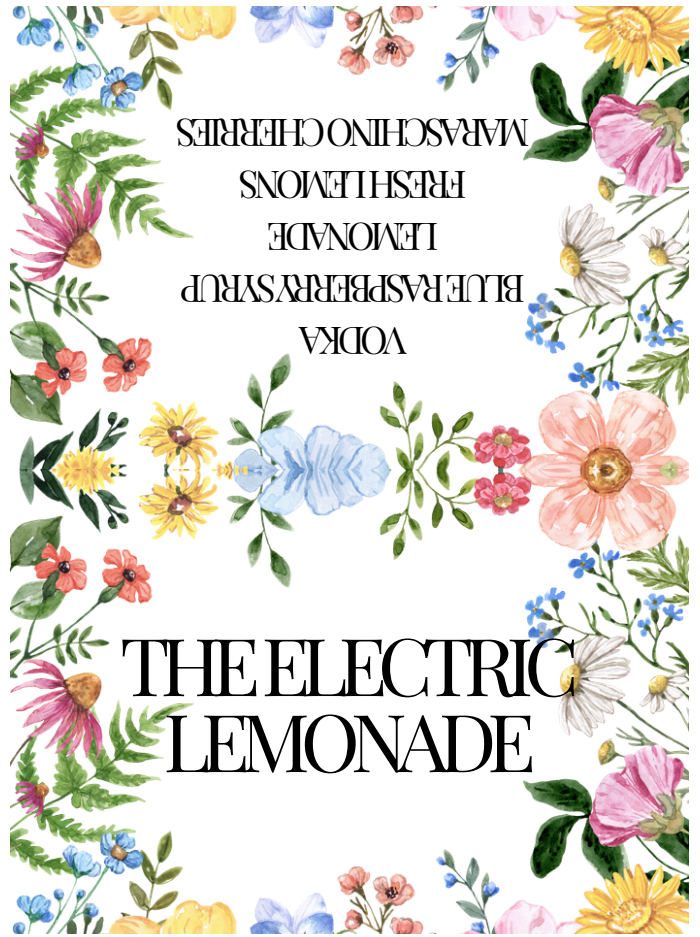
### **Lemon Glazed Shortbread**

- Whisk 1 cup powdered sugar with 2 tbsp lemon juice. Drizzle over shortbread cookies and top with a fresh raspberry.



SAUVIGNON BLANC  
APPLE BRANDY  
PEACH NECTAR  
STRAWBERRIES/PEACHES

# THE SPRING FLING SANGRIA



VODKA  
BLUE RASPBERRY SYRUP  
LEMONADE  
FRESH LEMONS  
MARASCHINO CHERRIES

# THE ELECTRIC LEMONADE



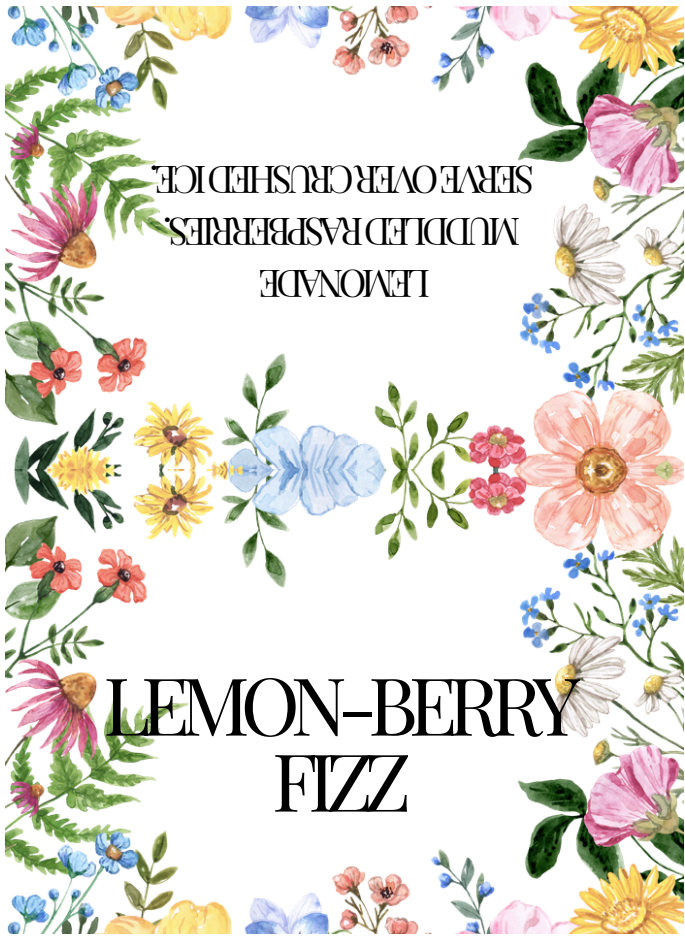
TEQUILA  
ORANGE JUICE  
GRENADINE OVER SPOON

# THE TEQUILA SUN-THAW



SPARKLING WATER  
POMEGRANATE JUICE  
GARNISH WITH LIME WHEEL

# THE PINK POM-POM





# Bar Recipes

*For*

## A Signature Hostess

Quantities based on 32oz/1L carafes.

### **The Spring Fling Sangria**

- Combine 1 bottle Sauvignon Blanc, 1 cup Apple Brandy, and 1 cup Peach Nectar in a carafe. Add sliced strawberries and peaches. Stir well and chill for 2 hours before serving.

### **The Electric Lemonade**

- Mix 2 cups Vodka, 1 cup Blueberry Syrup, and 1 cup Lemon Juice in a carafe. Stir. To serve: Pour 4oz over ice and top with a splash of Club Soda.

### **The Tequila Sun-Thaw**

- Mix 2 cups Tequila and 1 cup Orange Juice in a carafe. To serve: Pour over ice, then slowly pour 1 tbsp Grenadine over the back of a spoon to let it settle at the bottom.

### **The Pink Pom-Pom**

- Mix 3 cups Sparkling Water and 1 cup Pomegranate Juice in a carafe. Stir gently. Serve over ice with a fresh lime wheel garnish.

### **Lemon-Berry Fizz**

- Muddle  $\frac{1}{2}$  cup raspberries in a carafe, then stir in 3 cups Lemonade. Serve in a glass filled with crushed ice for a slushy-style finish.

# Menu Shopping List

*For*

## A Signature Hostess

### Load My Cart

Menu and drink items  
Alcohol not included

#### Produce

- 1 Seedless Watermelon
- 8 oz Shishito Peppers
- 10 Lemons
- 10 Lime
- Fresh Mint
- Strawberries
- Raspberries

#### Meat & Dairy

- 2 lbs Chicken Breast
- 1 cup Feta Cheese
- Sweet Creame
- 2 tbsp Butter
- Vegetarian Extra-Firm Tofu

#### Bakery

- Shortbread Cookies
- Club Soda
- Iced Coffee

#### Pantry

- Bamboo Skewers
- Honey
- Chili Flakes
- Olive Oil
- Sea Salt
- Garlic Aioli
- Powdered Sugar

# Bar Shopping List

*For*

## A Signature Hostess

- 1 bottle Sauvignon Blanc
- 1 bottle Blueberry Vodka
- 1 bottle Tequila
- 1 bottle Apple Brandy
- 1 bottle Peach Nectar
- 1 bottle Blueberry Syrup
- 1 bottle Orange Juice
- 1 bottle Grenadine
- 1 bottle Pomegranate Juice
- 1 bottle Club Soda
- 1 bottle Sparkling Water
- 1 bottle Lemonade
- 1 bag Fresh Strawberries
- 1 bag Fresh Peaches
- 1 bag Fresh Raspberries
- 1 bag Fresh Limes
- 1 bag Fresh Lemons

# Decor & Craft Shopping List

*For*

## A Signature Hostess

- White Tablecloth
- Fresh Citrus (Scatter)

### **citrus Race**

- 12 Fresh Lemons or Limes
- 12 Large Wooden or Plastic Spoons
- 2 Bright Yellow Cones (finish lines)
- "Sun" Stickers for winners.

### **Citrus-Berry Play-Doh Station**

- 4 Packs of Yellow & Pink Play-Doh
- Flower-Shaped Cookie Cutters
- 1 Bottle Lemon Extract
- Plastic Rolling Pins

[Amazon Curated Supply List](#)



# Stocking a Coffee/Tea bar

*Like*

## A Signature Hostess

### PRODUCE & FLORAL

- Lemons: 2-3 (for tea slices and water infusion)
- Fresh Mint: 1 bunch (for tea or water garnish)
- Cinnamon Sticks: 1 small jar (for coffee stirring/flavor)

### DAIRY & REFRIGERATED

- Half & Half: 1 quart (standard coffee creamer)
- Half & Half: 1 quart seasonal flavor
- Whole Milk: 1 small carton (who prefer it lighter)
- Oat or Almond Milk: 1 carton (dairy-free alternative)
- Whipped Cream: 1 can ("fancy" coffee topping)
- Ice: 1 bag (for the water dispenser and iced)

### PANTRY & DRY GOODS

- Coffee: 1-2 bags (1 Dark/House Roast, 1 Decaf)
- Assorted Tea: 1 box variety pack  
(Black, Green, and Herbal)
- Sugar: 1 small bag (Granulated or cubes)
- Honey: 1 bottle (for tea drinkers)
- Flavor Syrups: 2 bottles (Vanilla and Caramel)
- Hot Cocoa Mix: 1 box

### PAPER & DISPOSABLES

- Coffee Filters: 1 pack (check your machine type)
- Stir Sticks: 1 pack (wooden or plastic)
- Cocktail Napkins: 1-2 packs (for the drink station)
- Hot Cups/Mugs: (ensure you have enough for the guest count)

[Stock my Coffee Bar](#)



SPRING  
FLING

# ACTIVITIES




## THE "CITRUS" SPOON RACE

Mark a start and finish line. Each child balances a lemon or lime on their spoon. At "Go!", they race to the finish without dropping their fruit. If it falls, they must return to the start and try again!

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## CITRUS-BERRY PLAY-DOH STATION

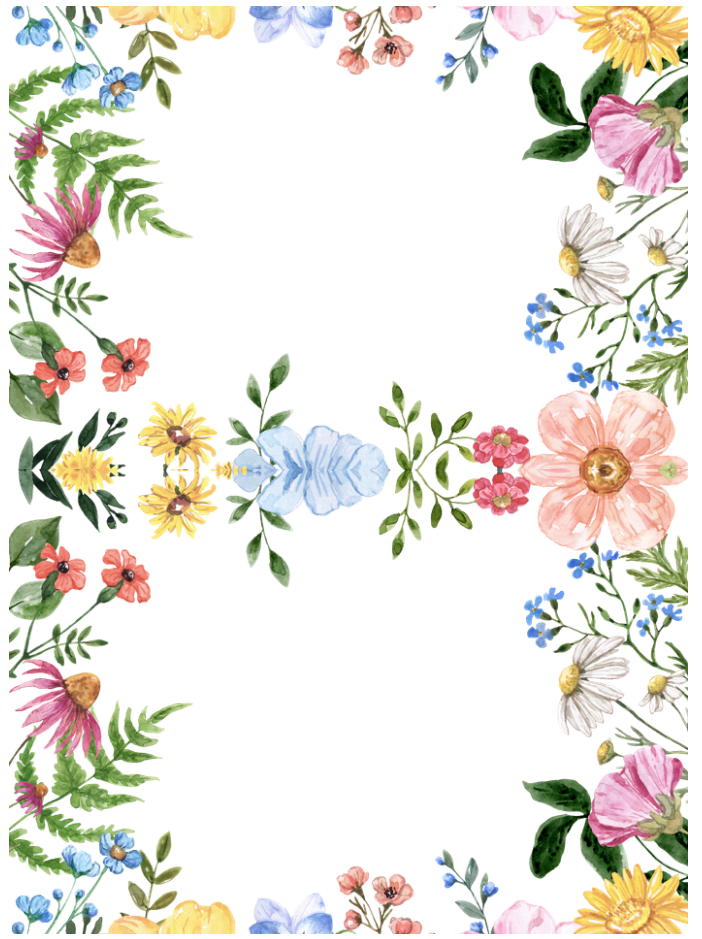


Set out the dough on trays. Add a single drop of lemon extract to the yellow dough to make it "scented." Encourage the kids to roll out the dough and use the cutters to create a "Spring Garden" of scented flowers.

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[Amazon Curated supplies  
and decor list](#)





# *Done for you*

## **CLICK & GO SHOPPING LISTS**

### **MENU SHOPPING LIST:**

#### [Load My Cart](#)

Menu and drink items  
Alcohol not included

### **STOCK COFFEE BAR:**

#### [Stock my Coffee Bar](#)

### **CRAFT & DECOR LIST:**

#### [Amazon curated supplies & decor list](#)

### **PLAYLIST:**

#### [YouTube Play List](#)

#### **A NOTE ON MY CURATIONS:**

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# Timeline <sup>For</sup> A Signature Hostess

*Night Before*

THE FOCUS:  
4 CLEAN:

20 MINS. FOCUS ON THE DINING AREA, GUEST BATH, ENTRYWAY, AND THE PATIO/PORCH

DECORATE:

- Iron and lay out the Crisp White Tablecloth.
- Set out the Yellow Pitcher and clear tumblers on the drink station.
- Put activity supplies out
- Arrange the "scatter" of fresh lemons, limes, and grapefruits

MEAL PREP:

- Cube the chicken breast and place in a glass container.
- Cube the vegetarian extra-firm tofu and place in a separate container.
- Whisk lemon, honey, and chili flake marinade; pour over both chicken and tofu.
- Slice the watermelon into 1-inch cubes and store in a sealed bowl.
- Wash and trim the shishito peppers.
- Bake the lemon shortbread base; once cool, wrap in foil to keep crisp.
- Mix the lemon glaze for the shortbread and store in a small jar.

BAR PREP:

- Wash and slice 2 cups of fresh strawberries and peaches; store in a sealed container.
- Combine the Sauvignon Blanc, apple brandy, and peach nectar; stir well and refrigerate.
- Mix the blueberry vodka, blueberry syrup, and lemon juice in a second carafe; seal and chill.
- Brew 8 cups of coffee; transfer to a glass dispenser and refrigerate once cool.
- Slice 2 lemons and 2 limes into wheels for garnishes and store in damp paper towels.

## *30 Min Cleaning*

THE  
ENTRYWAY

- [ ] THE "SWEEP": GRAB A LAUNDRY BASKET AND TOSS IN ANY SHOES, BAGS, OR MAIL. HIDE THE BASKET IN A CLOSET.
- [ ] THE SCENT: LIGHT YOUR "GARDEN FRESH" CANDLE OR START THE DIFFUSER.
- [ ] THE GLASS: QUICK WIPE OF THE FRONT DOOR GLASS/HANDLE (NO STREAKS!).

GUEST  
BATH

- [ ] THE SURFACES: SPRAY AND WIPE THE SINK, FAUCET, AND MIRROR.
- [ ] THE THRONE: QUICK SWISH OF THE BOWL AND WIPE OF THE SEAT.
- [ ] THE LINENS: PUT OUT A FRESH, DRY HAND TOWEL (SAGE OR CREAM).
- [ ] THE BASICS: REFILL HAND SOAP AND ENSURE THERE IS A BACKUP ROLL OF TP VISIBLE.
- [ ] THE FLOOR: SHAKE OUT THE BATH MAT OR DO A 30-SECOND SWEEP.

KITCHEN &  
DINING

- [ ] THE DECKS: CLEAR ALL "NIGHT-BEFORE" PREP DISHES INTO THE DISHWASHER.
- [ ] THE COUNTERS: WIPE DOWN ONLY THE VISIBLE "HOSTING" SURFACES.
- [ ] THE TABLE: LAY THE SAGE GREEN TABLECLOTH AND LACE RUNNER.
- [ ] THE CENTERPIECE: SET YOUR TERRACOTTA HERB POTS; WIPE ANY STRAY DIRT OFF

THE FINAL  
RADIANCE

- [ ] "SPOT" CHECK: QUICK VACUUM/SWEEP OF THE RUG WHERE PEOPLE WILL BE STANDING
- [ ] THE TRASH: EMPTY THE KITCHEN AND BATHROOM BINS
- [ ] THE HERBS: SPRITZ THE HERB POTS WITH A TINY BIT OF WATER SO THEY LOOK DEWY.
- [ ] FINISH DECORATIONS



## *Last Minute Notes:*

- The "Hide" Basket: Don't try to organize clutter; just remove it. A laundry basket hidden in a bedroom is a hosting lifesaver.
- The Lighting Trick: If you have time, dim the overhead lights and turn on small lamps. It hides dust and creates an "Airy/Elegant" vibe.
- The Sink Shine: A tiny drop of olive oil on a paper towel rubbed onto a stainless steel sink makes it look professionally cleaned in 10 seconds.
- Door Control: If a room isn't on the "Guest Path" (laundry room, kids' rooms), keep the door shut. Out of sight, out of mind.



# *Anchor Moment*

"Spring is nature's way of saying, 'Let's party!'"

*Shannon*



WHAT'S  
NEXT

SIGNATURE  
HOSTING

LOVE THIS AESTHETIC?

There is so much more in the vault! Hosting a memorable gathering shouldn't feel like a second job. If you enjoyed this Easter Brunch Signature Packet, you will love our full Signature Hosting Vault-your year round shortcut to a beautiful styled home.

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From seasonal decor and 1-click shopping links to signature recipes & curated play lists, Balanced Home Balanced Mom has done all the prep work for you.

[Click here to explore  
the Full Collection](#)

ELEVATE YOUR HOME.  
SIMPLIFY HOSTING.  
STAY BALANCED.





FOR THE  
MOM

BEYOND THE  
SPRING FLING

## BEHIND THE MESS

Hosting is beautiful, but I know the everyday can feel like a lot. If you are loving the organization in this guide but feel the exhaustive load of motherhood everywhere else, I created something just for you....

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## THE BALANCED MOM VAULT

Simple digital tools to help you find your breath in the chaos.

- The Tired Mom Reset
- Mental Load Detox
- Loss of Self- Motherhood Identity
- Toddler Tantrum Decoder
- The Why Behind The What
- more coming soon

[Check out the vault](#)

STAY BALANCED



# The Fine Print

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## General Disclaimer:

The information provided in this packet is for entertainment and inspirational purposes only. Balanced Home Balanced Mom is not responsible for the outcome of any recipes, the safety of activities, or any allergic reactions.

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## Food Safety:

It is the reader’s responsibility to follow all FDA guidelines for food storage, preparation, and cooking temperatures. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness.

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## Product Use:

Balanced Home Balanced Mom is not responsible for the quality, safety, delivery of third-party products purchased through provided links. Please refer to the individual manufacturer instructions for decor and equipment safety.

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## Results Disclaimer:

While these packages are designed to simplify hosting, individual results may vary based on cooking skill, equipment, and person preference.

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## Refund Policy:

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