



THE UNOFFICIAL
HUNGER GAMES
PARTY PLANNER
THE CAPITOL

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The Unofficial Hunger Games Party Planner; The Capitol

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INTRODUCTION

In Suzanne Collins' second book, Catching Fire of The Hunger Games trilogy, a party is held at President Snow's mansion. Based in The Capitol, where the citizens are wealthy, powerful, and focused on their entertainment, both the food and fashion are taken to extravagant levels.

For those wishing to host a Capitol-themed Hunger Games party, here is a planner inspired by this scene. It includes a planner, menu, recipes, and décor and costume advice. I've focused solely on the savoury foods. However I recommend individually sized cakes, mousses, and other desserts that can be picked up with your fingers. For the full text of this party, see Chapter Six in Suzanne Collins' The Hunger Games; Catching Fire.

The party is held in the President's mansion so the effect in your own home should be one of opulence, abundance and glamour.

For the greatest overall dramatic effect, consider transforming your ceiling into a night sky. Here are some options to help you achieve this, depending on your budget, size of party and your personality.

If money is no object, invest in a night sky projection like this Uncle Milton Star Theatre Pro (\$89 at time of writing). A dark room washed with blue lighting with stars projected onto the ceiling might create a similar effect. You can also buy this pack of 60 mini Glow-In-The-Dark Stars that can be adhered to the ceiling or a fabric-draped ceiling. Fairy lights are another consideration.

To create the illusion of grandeur, line the wall with long rectangular food laden tables and place tall floor-length mirrors at either end. The mirrors will not only add elegance, they will create the illusion of abundance, space, and drama!

For lighting on tables, especially if you're creating a night sky, use only candles, either real or battery operated. The flickering candles will cast enough light so your guests can see what they're eating but will help create the moody atmosphere. Alternatively, and to create a feeling of heightened elegance, place fairy lights in tall glass vases.

In place of the fish pond described in the book, consider displaying fish in a large fish tank (if you have one) or showing an aquarium video on a flat-screen TV. Surround the fish tank or TV with groupings of plants and other greenery. If the room has a fireplace, place several candles in the fireplace inset (possibly in hurricane jars for additional safety). Arrange comfy sofas and chairs around the fireplace. (A TV video of a wood fire burning can also create this effect). If you can't get either the fish or the fireplace, vases of scented flowers or groupings of greenery can also be displayed. Place a few small tables around the room, so your guests can place their plates of food down. There are no dining tables at this party, only sofas for the guests to lounge on.

If you'd like to recreate the tiled dance area, I suggest purchasing large vinyl flooring tiles from the hardware store. Don't stick them down. Instead, tape the squares together on the underside to create a large solid square and place it in the middle of the room. Use some blue tack on the underside of the perimeter and press firmly so it sticks, but doesn't damage your floor (disregard if you have carpet).

THE MENU

CHEESE AND WINE

SPRINGTIME BROTH

RASPBERRY SOUP SWIRLED WITH MINT CREAM

PUMPKIN ALMOND SOUP

BABY OCTOPUS

SCALLOPS

ORANGE SAUCE FLOODED QUAIL

SAVOURY FRUIT STUFFED CHICKEN

There's nothing worse than frantically trying to prepare all the food on the day of the party. So I've put together this food planner to help you organise your time. A wonderful advantage of this menu is that many items can be made hours beforehand, even the day before.

ONE WEEK BEFORE

Review your menu and plan your décor.

Select serving platters, bowls, cutlery and glassware.

TWO DAYS BEFORE

Purchase ingredients and wine.

DAY BEFORE

Make the pumpkin almond soup, raspberry soup and springtime broth. Refrigerate until ready to serve.

Make the orange sauce and inject the quail. Refrigerate overnight to infuse.

Place seafood in fridge to defrost overnight.

Decorate the room.

Place white wines and juices in fridge to chill.

DAY OF PARTY

3 hours before, lay out cheese on platters and place in fridge. Preferably, pour the raspberry soup and springtime broth into their serving bowls and return to fridge.

2 hours before the party (if cooking a 2 lb/1 kg chicken), roast the chicken. Once cooked, set aside and keep warm.

1 hour before, bring out red wines and spirits.

30 minutes before guests arrive, begin cooking quail. You can cook the chicken and quail at the same time; however, use the fan-forced oven setting and allow both the quail and chicken to cook longer.

10 minutes before guests arrive, bring out the cheese platters and cold soup. Reheat the pumpkin soup in microwave oven and serve.

“Countless cheeses, breads, vegetables, sweets, waterfalls of wine, and streams of spirits that flicker with flames.”

CHEESE AND WINE

Here is a sample of the wide variety of compatible cheese platter combinations you can serve your guests.

Cheddar

Green apple, quince paste, walnuts, chutney, raisins

Feta

Tomatoes, olives, artichoke, cucumber, lamb

Blue

Fruit pastes, figs, honey, fruit breads

Edam and Swiss

Pickled onion, pickles, pastrami, cashews

Brie and Camembert

Walnut, apricots, smoked salmon, strawberries, french bread

Goat

Olives, figs, mushrooms, plums, prosciutto

To create the waterfalls of wine, you can serve your wine in a drink fountain. White wine is highly recommended since red and rosé might stain.

To match your wine with your cheese, I recommend the following.

Sauvignon Blanc pairs well with half of the cheeses mentioned-- cheddar, camembert, feta, brie and goat cheese.

Blue cheese would match with Cabernet Sauvignon, as would the cheddar, camembert, and goat cheese. However the blue works best with a fortified wine like port due to the sweetness.

Pinot Noir goes well with feta, swiss and edam, but also your soft cheeses like brie and camembert.



*“Ocean creatures
drizzled in
sauces...”*

BABY OCTOPUS

Makes 4 to 6 appetizers

Baby octopus has been chosen since it can be presented beautifully, is tender and cooks quickly. The following instructions have been designed to cook the octopus in such a way that the head and body remain upright, making it appetising to look at when served.

INGREDIENTS

2 cloves garlic, minced

few sprigs of parsley

1 tbsp salt

pot of water

2.2 lb/1 kg baby octopus, gutted, debeaked and cleaned, defrosted

INSTRUCTIONS

To cook baby octopus, bring a pot of water to boil. Add in garlic, salt and a few sprigs of parsley to the water. While water is coming to a boil, prepare your octopus. Skewer down through the head and body of the baby octopus so when you cook it, the head will cook upright. Keep the octopus close to the bottom of its skewer and lower it into the water keeping the octopus upright so the tentacles curl up. Cook for 3-5 minutes. Repeat with all octopus. Can be served hot or cold with sweet chili sauce.



*“...or begging to
be dipped in spicy
concoctions.”*

SCALLOPS
Makes 6 scallops

INGREDIENTS

pack of 6 scallops on half shell
1 clove garlic, finely minced
25g / 2 tbsp butter

INSTRUCTIONS

Remove scallop meat from shells, set aside meat and wash shell. Heat frying pan over medium heat. Add butter and garlic and stir. Fry scallops for 1 minute either side. Serve on shells placed on pink Himalayan salt.



*“I encounter a
creamy pumpkin
brew sprinkled with
slivered nuts and
tiny black seeds.”*

PUMPKIN ALMOND SOUP

Makes 6 appetizers

INGREDIENTS

2 cups pumpkin purée (not pumpkin pie purée)
1 cup thickened cream
2/3 cup almond meal
1/3 cup unsalted butter
1/2 tsp garlic mince
1 spring onion, finely minced
1 tsp ground cinnamon
3 tsp brown sugar
1/2 cup water
chicken stock cube

TOPPING

slivered almonds
black sesame seeds

INSTRUCTIONS

Stir together all ingredients over medium heat in a saucepan. Bring to a boil, then reduce immediately to a simmer for 10 minutes. Remove from heat and spoon into bowls. Sprinkle with slivered almonds and black sesame seeds.



*“I weaken again at
a clear green broth
that I can only
describe as tasting
like springtime”*

SPRINGTIME BROTH
Makes 4 half-cup appetizers

INGREDIENTS

1 cucumber, skinned, coarsely chopped
2 cups water
juice of 1 lime
1 tsp lime rind
8 leaves of mint

INSTRUCTIONS

In a saucepan, mix together the ingredients and simmer over medium heat. Lower heat and simmer for 5-10 minutes. Purée with a hand held blender in the pan. Strain and chill for 2 hours before serving.



*“A frothy pink
soup dotted with
raspberries.”*

RASPBERRY SOUP SWIRLED WITH MINT CREAM

Makes 4 appetizers

INGREDIENTS

2 cups raspberries
1/2 cup white sugar
2/3 cup white wine
1/2 cup water
2/3 cup sour cream

INSTRUCTIONS

Mix all ingredients except the sour cream in a saucepan and cook over medium heat until simmering. Lower heat and add sour cream. Blend with hand held blender. Remove from heat and refrigerate for 2 hours. If you want the soup to be frothy, blend again before serving.

MINT CREAM INGREDIENTS

4-6 mint leaves
1/2 cup thickened cream

INSTRUCTIONS

Place cream in saucepan over low heat. Stir in torn mint leaves. Let the cream warm, but don't let it boil. Remove from stove. Use a pipette to neatly create a swirl of this mint cream in the soup. Dot with raspberries and serve.



“Huge platters of fowl stuffed with savoury fruits and nuts.”

SAVOURY FRUIT STUFFED CHICKEN

Serves 4 to 6

INGREDIENTS

2 lb/1 kg chicken

1/4 cup water

2 tbsp butter

1 spring onion, chopped

1/2 cup dried cranberries

squeeze of fresh orange juice

2 tsp orange rind

1/3 cup roasted almonds

1 tbsp poultry seasoning (sage, thyme, marjoram, rosemary, nutmeg, black pepper)

1 cup bread pieces (day old preferably)

chicken stock cube, crushed

2 tbsp brown sugar

INSTRUCTIONS

Preheat oven to 325F/160C. In a large bowl mix together all stuffing ingredients. Prepare the chicken by removing any necks and organs, then wash well in cold water. Pluck out any extra feathers that have been left in. Rub the skin and the inside of the chicken with salt and let sit for 10 minutes. Rinse. Fill the chicken with stuffing and close with metal skewers. Tie legs together with cotton string. Place the chicken in a baking tray. Brush the skin with melted butter and sprinkle with extra poultry seasoning. Roast for 1.5 hours.



“I pick up a small roasted bird, bite into it, and my tongue floods with orange sauce.”

ORANGE SAUCE FLOODED QUAIL

Makes 6 quails

Quail bones can be eaten as they are fragile enough, which is fortunate as there is little meat on their legs. Just chew well please!

INGREDIENTS

6 quails, defrosted
1/4 cup white sugar
2 tbsp water
2 tbsp port
juice of 1 1/2 oranges
half a spring onion, finely chopped
1/4 cup butter
1 cup chicken stock

INSTRUCTIONS

In a saucepan, stir together the sugar, water, port, orange juice, spring onion, butter and chicken stock. Simmer for 30 minutes until it begins to reduce. Wash quail. Skewer closed skin. Using a marinade injector, use half of the orange sauce, press the needle into the meat of 6 quails. Inject into a few places and leave in fridge for several hours or overnight to infuse. Refrigerate the other half of the sauce. Preheat oven to 390F/ 200C. Roast for 35 minutes. Heat the remainder of the orange sauce and inject into quail before serving.

Hosting a Hunger Games party based in the Capitol wouldn't be complete without the costumes. Some might say they make the party.

In *Catching Fire*, Katniss has become an idol and her 'fashion' has been an inspiration to others, but on a much grander level. Her mockingjay pin has been replicated in a variety of forms, from tattoos to accessories. Meanwhile her braid has also inspired many hairstyles for the evening, where flamboyant citizens have taken this style to another level as well.

Citizens of the Capitol are known for pushing limits, and a party gives them the chance to be in the spotlight. Go big with your costume, and try using a crinoline under your dress to make it seem fuller, or shape tulle netting in bright colours to create elaborate collars. Feathers are also mentioned several times in the novel, so consider introducing them into your costume.

Everything is embellished, including the guests faces. Tattoos are the norm, and skin has been dyed every possible colour. Pearls, crystals, gold leaf, gems, whiskers and talons are all seen. Try feather or paper eyelashes or use eyelash glue to adhere gems to your face. Visit a party store to purchase long sharp nails (often in the Halloween section). For some dramatic makeup inspiration, I recommend the book, [Makeup is Art](#).

CONCLUSION

This planner is just one way of hosting a Hunger Games party. While the novel provides enough description to inspire ideas for a party, it is also open to interpretation. This planner has recipes for three soups, yet the book refers to no less than 17 others. Perhaps you could throw a pot-luck party where guests bring one of the twenty soups on the list. You can use your creativity to create your own menu on what you think the Capitol would serve!

If you throw a Hunger Games party and want to share, I'd love to know what you did and how it went! Drop me an email at bryt@bryontaylor.com.

ABOUT THE AUTHOR

Bryton Taylor is a Canadian food in literature blogger living in Perth, Australia. Her passion is recreating food concepts from books. You can see more of her food in literature creations from Harry Potter through to The Great Gatsby at www.brytontaylor.com.