

# MAMMA MIA!

— HERE WE GO AGAIN —

## OFFICIAL PARTY KIT



UNIVERSAL

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HOME ENTERTAINMENT



LEGENDARY

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# YOU'RE INVITED TO A **MAMMA MIA!** — HERE WE GO AGAIN — **VIEWING PARTY**



## Join the Celebration!

Get ready to be the true Dancing Queen amongst all your friends with the official *Mamma Mia! Here We Go Again* sing-along party kit! Feel like you are on the magical Greek island of Kalokairi with these exciting combinations of treats, songs, fashion and fun *Mamma Mia!* trivia questions and bingo cards to play while watching the movie!

**Location:** \_\_\_\_\_

**Date:** \_\_\_\_\_ **Time:** \_\_\_\_\_





# FASHION INSPIRATION



Be your most fabulous in looks inspired by the movie.



Sparkle & Shine!



Overalls!



Summer Dresses!



Feathers!





# DÉCOR INSPIRATION

Mediterranean-influenced rustic and beachy chic.



Flower Pots



Mason Jar Vases



Candles



Blues & whites





# MICROPHONE CAKE POPS

Covered with edible glitter and set in mini ice cream cones, these cake pops are pop-perfect party treats!

## Makes 12 Pops

### What You Need:

- lollipop sticks
- mini ice cream cones
- 10 oz. bag black candy melts
- 1 box cake mix
- cake-pop pan
- silver sanding sugar
- white decorator's icing

### What to do:

1. Insert a lollipop stick into a mini ice cream cone so that it sticks out about a quarter inch past the top of the cone.
2. Create the coating for the cones with black candy melts according to package instructions. Start by melting a small amount of the candy melt into a container that's deep enough to dip the cones into. Add more candy melt as needed for each step.
3. Dip cones into candy melt and let them set until cool to the touch, about 5 minutes.
4. Using your favorite boxed cake mix, bake the "pops" in the cake pop pan.
5. When cake is cool, dip the end of the lollipop stick in candy melt, then attach the cake to the stick. (The candy melt will help the cake adhere to the stick.)
6. Dip the exposed part of the cake into black candy melt, then roll in silver sanding sugar. Let them set until dry to the touch, about 5 minutes.
7. Add the white lines to the mini cones using decorator's icing.



*Microphone Cake Pops!*



# GREEK BURGERS

## WITH SPINACH, FETA AND SUN-DRIED TOMATOES

These healthy Greek burgers are made using ground beef mixed with spinach, feta and sun-dried tomatoes, plus drizzled with a delicious tzatziki sauce.

### Makes 4 Patties

#### What You Need:

##### For burger patties:

- 1 lb. ground beef
- 5 oz. fresh baby spinach leaves
- 2 oz. crumbled feta cheese
- 1/3 c. chopped sun-dried tomatoes
- 1 egg
- 1/2 tsp. salt

##### For buns and toppings:

- 4 whole-wheat sandwich buns
- 1 oz. fresh spinach leaves
- 1 tomato
- 1 small shallot
- 1/4 c. tzatziki sauce

#### What to do:

1. Combine and mix together all burger patty ingredients in a bowl.
2. Form into 4 patties. Refrigerate patties for at least 1 hour to harden.
3. Heat a pan over medium heat, or use a grill. Working in batches, drizzle the inside faces of the buns with a bit of cooking oil and place them face down on the pan. Cook until toasted, a few minutes. Transfer to a serving plate.
4. Increase to medium-high heat or keep at medium heat to lessen the amount of smoke (it will just take longer to cook). Drizzle cooking oil over the pan. Working in batches, cook the patties until charred on both sides and the internal temperature reaches 160 degrees fahrenheit, flipping occasionally. Add more oil if the pan gets dry.
5. Assemble the burgers by distributing the meat and toppings among the buns. Serve hot.



*Greek Burgers!*



# SPANAKOPITA TRIANGLES

These puff pastries, filled with savory cheese and healthy spinach, are perfect pass-around cocktail-party nibbles.

## Ingredients

- 1-2 tbsp. extra-virgin olive oil
- 1/2 c. (1 stick) butter
- 1 10-11 oz. package baby spinach
- 1 clove garlic, minced
- 3 green onions, chopped
- 1/4 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1 tsp. fresh chopped dill
- juice of 1 lemon
- 1 12 oz. carton crumbled feta cheese
- 1 egg, beaten
- 10 sheets phyllo dough (more if necessary)

## What to do:

**1.** In a large pot with high sides, heat 1-2 tablespoons extra-virgin olive oil over medium heat. Add garlic and green onions and cook 2-3 minutes, until tender and fragrant. Add the spinach and put the lid on top of the pot. When the spinach has cooked down enough to be able to stir it, stir frequently to help break it down and to prevent scorching. Cook until the spinach has completely cooked down and most of the liquid has evaporated. Remove from heat.

**2.** Add the salt, pepper, dill, lemon juice, and feta and stir to combine. Add the egg and combine thoroughly. Set aside.

**3.** Preheat oven to 350 degrees fahrenheit. Melt the remaining butter. Place one sheet of phyllo dough on a clean work surface, the long side facing you, and cover the remaining dough with a lightly damp paper towel. Brush the surface of the dough with melted butter, then place another sheet on top of the first sheet and brush that sheet with butter. Using a pizza cutter, cut the dough into 5 equal pieces (about 2.5–3 inches wide). Place 1 scant tablespoon of the spinach-feta filling at the bottom of each portion. Fold the corner of the the dough over the filling, forming a triangle, then continue folding triangles (like you would fold a flag) and place the triangles, seam side down, on a parchment-lined baking sheet.

**4.** Brush the triangles with butter and bake for 20-25 minutes or until golden brown.



*Spanakopita!*



# CHICKEN GYROS

These traditional Greek sandwiches with chicken are healthy but pack an herbacious and zesty punch.

## Ingredients

### Chicken

- 2 lbs. boneless, skinless, chicken thighs, cut into 2-inch chunks
- 1/4 c. olive oil
- 1 lemon, juiced + zested (about 1/4 c. juice)
- 4 cloves garlic, pressed
- 1 tbsp. dried oregano
- 1 tsp. kosher salt
- black pepper, to taste

### Salad

- 1 english cucumber, diced
- 2-3 tomatoes on the vine, diced
- 1/4 c. finely chopped red onion
- 2 tbsp. finely chopped fresh parsley
- 2 tbsp. olive oil
- 1 tbsp. fresh lemon juice
- kosher salt and black pepper, to taste

### Tzatziki Sauce

- 1 c. full fat plain Greek yogurt
- 1 english cucumber, peeled, grated, and strained really well of juices
- 1-2 cloves garlic, pressed
- 3 tsp. finely chopped fresh dill
- 2 tbsp. fresh lemon juice
- 3 tsp. olive oil
- 1/2 tsp. kosher salt
- black pepper, to taste



## Chicken Gyros!

### What to do:

#### Chicken

- 1.** In a large bowl, combine olive oil, lemon juice, zest, garlic, oregano, and salt. Season with black pepper, to taste. Add chicken to the bowl tossing to coat evenly and let marinate for 30 minutes at room temperature. (note: while the chicken marinates prepare the salad and tzatziki sauce).
- 2.** Thread the chicken onto skewers. Lightly grease the grilling surface and grill the skewers on a hot grill for about 3 minutes per each of the 4 sides or until fully cooked through.
- 3.** Remove chicken from the skewers and serve in warmed pita or naan bread with salad and tzatziki sauce.

#### Salad

- 1.** In a medium bowl, combine all ingredients. If not serving immediately, cover and refrigerate.

#### Tzatziki Sauce

- 1.** In a medium bowl, combine all ingredients. If not serving immediately, cover and refrigerate.



# GREEK BAKLAVA

If you've never made this traditional Greek pastry, you're in for a huge treat – especially if you start with this fool-proof recipe. Find even more creative projects and ideas to fuel your celebration at [mybluprint.com/MammaMia](https://mybluprint.com/MammaMia)

## Ingredients

- 1 16 oz. box of phyllo dough
- 2 sticks unsalted butter, melted
- 1 lb. walnuts
- 1 c. brown sugar
- 2 tsp. cinnamon

### For the syrup:

- 1/3 c. water
- juice from one lemon
- 1 c. sugar
- 3/4 c. honey

## What to do:

1. Preheat the oven to 350 degrees fahrenheit. The phyllo dough should be defrosted over a few hours in the fridge, then placed in room temperature for an hour before unwrapping and using.
2. Using a food processor, pulse the walnuts to your desired size. Alternatively, you can use a knife to chop the walnuts to bits.
3. In a large bowl, stir together the walnuts, brown sugar and cinnamon.
4. Cut the phyllo dough sheets in half and trim to fit a 9 inch x 13 inch pan. After cutting, you should have about 40 sheets. Cover your phyllo sheets with a kitchen towel so they don't dry out.
5. Using a pastry brush, butter the bottom and sides of your pan. Place one sheet into the pan and brush butter over the top. Repeat with 10 sheets.
6. Spread 1 cup of nut mixture over the stack. Repeat the phyllo stacking and buttering process with five sheets. Spread another cup of nut mixture over the top. Repeat two more times and finish with a top layer of 10 phyllo sheets.
7. Once you've assembled all your layers, brush the top with butter. Cut the baklava to your desired serving sizes and bake for one hour.
8. Pour water, lemon juice and sugar into a saucepan and place over medium heat. Do not stir. Wait for it to simmer and for the sugar to dissolve, then add the honey. Simmer for 15 more minutes. Remove from the heat and let cool.
9. Once the baklava is done baking, remove it from the oven and ladle the syrup over it right away. It should sizzle as you pour. Before serving, let it sit for several hours for all the flavors to meld together.



Baklava

Go to [mybluprint.com/MammaMia](https://mybluprint.com/MammaMia) to find this and other fun Mamma Mia! surprises!

**bluprint**  
WATCH + LEARN



# POMEGRANATE SANGRIA

The Mediterranean's favorite juice infusion is the perfect refreshment on a warm evening.

## Makes 8-10 glasses

### Ingredients

- 4 pcs. tangerine (peeled and cut into wheels)
- 32 fl. oz. pomegranate juice (chilled)
- 1 apple (cut into bite sized pcs.)
- 1 pear (chopped)
- 1 starfruit (sliced)
- 1/2 c. seedless grapes
- 12 fl. oz. ginger ale (chilled)

### What to do:

1. Pour the pomegranate juice into a pitcher
2. Add in chunks of fruit
3. Refrigerate for 2 to 6 hours
4. Just before serving add the ginger ale



Sangria!



# AEGEAN WATER

Light and fizzy with hints of sweetness and spiciness, it's a perfect escape to the endless blue vistas of the Greek isles.

## Ingredients

- 2 tsp. Curacao syrup
- 16 fl. oz. club soda
- 2 tsp. lemon or lime juice
- 2 tbsp. sugar syrup
- 1/2 tsp. ginger crushed (optional)
- 1 handful of mint
- ice (plenty of cubes)
- 1 lemon or lime (for garnish)

## What to do:

1. Take the glasses in which you want to serve the drink.
2. Add sugar syrup, lemon/lime juice, crushed ginger, some crushed mint and Curacao syrup and stir with a spoon.
3. Now add club soda in it and give a quick stir.
4. Quickly add handful of ice, some mint leaves and lime slices to garnish.
5. Serve chilled.



Aegean Water!





# PARTY DÉCOR

String up some fun party banners, decorate your food with flags, and complete your settings with customizable place cards.

(On the next three pages, you will find everything you will need to print, cut and decorate).



Food Décor



Place Cards





# MAMMA MIA!

— HERE WE GO AGAIN —



## What to do:

1. Print out this page as many times as you like
2. Cut along the dotted line
3. Tape flag to a string and hang anywhere



# FOOD DÉCOR

Cut out these fun flags to customize your food.

**MAMMA MIA!**  
— HERE WE GO AGAIN —

## What to do:

**1.** Print out this page  
as many times as you like

**MAMMA MIA!**  
— HERE WE GO AGAIN —

**2.** Cut along the dotted line

**3.** Fold flag in half and  
tape around a toothpick

**MAMMA MIA!**  
— HERE WE GO AGAIN —

**MAMMA MIA!**  
— HERE WE GO AGAIN —

**MAMMA MIA!**  
— HERE WE GO AGAIN —

**MAMMA MIA!**  
— HERE WE GO AGAIN —



# PLACE CARDS

The optimal seating arrangement is key  
to a perfect party.

## What to do:

1. Print out this page as many times as you like
2. Cut out cards and fold each card in half
3. Write the names of your guests in the provided space



FOLD

FOLD

**MAMMA MIA!**  
— HERE WE GO AGAIN —

**MAMMA MIA!**  
— HERE WE GO AGAIN —

CUT

CUT

— HERE WE GO AGAIN —  
**MAMMA MIA!**

— HERE WE GO AGAIN —  
**MAMMA MIA!**

FOLD

FOLD





# PARTY PROPS

Be the life of the party. Cut out these movie props and sing, dance and pose along with your favorite songs.



## What to do:

1. Print out this page
2. Cut along the dotted lines
3. Have fun and sing along with the movie





### What to do:

1. Print out this page
2. Cut along the dotted lines and attach to a stick
3. Pose and snap away to make fabulous keepsakes



# PARTY GAME

It's Bingo time!  
(See following page for game boards)

**Kalokairi**  
**Island**  
**Party**  
**Dynamos**  
**Engaged**  
**Celebration**  
**Dream**  
**Memories**  
**Travel**  
**Spontaneous**  
**Sea**  
**Mom**  
**Overalls**  
**Photography**  
**Love**

**Guitar**  
**Dads**  
**Grandma**  
**Sail**  
**Soulmate**  
**Baby**  
**Karma**  
**Wedding**  
**Greek**  
**Fun**  
**Dance**  
**Married**  
**Welcome**  
**Extravaganza**  
**Family**



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## BINGO



FAMILY	DANCE	WEDDING	SOULMATE	DADS
EXTRAVAGANZA	MARRIED	PHOTOGRAPHY	LOVE	SPONTANEOUS
GUITAR	MOM	FREE SPACE	TRAVEL	SAIL
DREAM	SEA	GREEK	ENGAGED	KALOKAIRI
PARTY	KARMA	WELCOME	GRANDMA	BABY

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## BINGO

SPONTANEOUS	FAMILY	MEMORIES	PARTY	TRAVEL
DREAM	LOVE	WEDDING	DYNAMOS	SAIL
KARMA	FUN	FREE SPACE	CELEBRATION	ISLAND
GRANDMA	DANCE	GREEK	GUITAR	SEA
DADS	ENGAGED	MOM	EXTRAVAGANZA	PHOTOGRAPHY

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## BINGO

SOULMATE	MOM	KARMA	MEMORIES	MARRIED
WELCOME	GRANDMA	GUITAR	SEA	SAIL
DADS	WEDDING	FREE SPACE	EXTRAVAGANZA	GREEK
KALOKAIRI	OVERALLS	BABY	PHOTOGRAPHY	CELEBRATION
DYNAMOS	ISLAND	ENGAGED	SPONTANEOUS	LOVE

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## BINGO

KALOKAIRI	MOM	WELCOME	ISLAND	GUITAR
BABY	EXTRAVAGANZA	MEMORIES	ENGAGED	SEA
SOULMATE	PHOTOGRAPHY	FREE SPACE	KARMA	GREEK
DANCE	GRANDMA	CELEBRATION	DREAM	FAMILY
TRAVEL	DYNAMOS	LOVE	MARRIED	OVERALLS



# TRIVIA

Test your *Mamma Mia!* knowlege and compete with your friends

1. Which member of ABBA makes a cameo appearance in the musical number "When I Kissed the Teacher?"
2. What is the ABBA song title that the small boat is named after in the dock scene when young Donna and the group leave graduation?
3. Name one other movie that featured both Cher and Meryl Streep.
4. Which original ABBA group member is playing piano during the "Waterloo" musical number?
5. Lily James and Stellan Skarsgård appeared in another feature film together. Name that film.
6. From what university did Donna graduate in 1979?
7. How many times has Tanya been married?
8. What is Bill's profession?
9. In what order does Donna meet the three charming men?
10. What is the name of the newly renovated hotel?



Answers: 1. Björn Ulvæus 2. Chiquitita 3. Silkwood (1983); Stuck on You (2003) 4. Benny Andersson 5. Cinderella (2015) 6. Oxford University 7. Three 8. Travel book writer 9. 1. Harry, 2. Bill, 3. Sam 10. Hotel Bella Donna