

ESCAPE ROOM IN A BOX: THE WEREWOLF EXPERIMENT PARTY PLANNER

By

The Wild Optimists: Juliana Patel & Ariel Rubin
and

Invite & Delight: Carole Casto

Check out Carole's awesome party blog here: InviteandDelight.blogspot.com

INTRODUCTION

Escape Room In A Box is an event game, so it is a lot of fun to throw a whole party around it! Below you will find suggestions for decorations, food, drinks, costumes and some fun extras. We have also provided easily personalized .pdfs with original art created just for our game by the best graphic artist ever, Gage Ullman. They are available for download on the website. If you are opening with Adobe, download the most recent version, older versions will not let you save.

MUSIC

Spooky Music composed just for us by the very talented David Wells is available to stream on the website. Even cooler, it features the voice talents of Romi Dames playing Doc Gnaws evilly cheerful assistant.

The soundtrack also plays behind the clock if you use Escape Room Passport, the super cool leaderboard app that lets you see how your skills measure up.

If you want to use Escape Room Passport:

1. Download the Escape Room Passport app from your app store.
2. Create an account.
3. Select "My Passport" in the lower menu.
4. Press the "Stamp" button.
5. Select "Escape Room In A Box" in the "Other Games" section.
6. Hit "Start" when you are ready to begin!

COSTUMES

To really get into character, try dressing up in costume. We recommend themes such as 80's mean girl, mad scientist, or werewolf costumes to really set the mood.

INVITATIONS

If you snail mail your invitations, here is a fun and easy puzzle idea for the envelope:



Either way, you can download this invitation, personalize it, and send it snail mail or in an email to your guests:



ENTRY PUZZLE

“As guests approached my door, they were met with their first puzzle. I used poster board to make a sign with a large gold key and a decoder wheel. In order to get in the front door, they had to solve the puzzle, use the puzzle's solution to open the combination lock, and inside the box was the key to my front door! I used a combination lock I already owned, so I just matched the code to the existing combination.”



DECORATIONS

Color Scheme: Black, Red, Cream & Grey

Science Beakers wrapped with necklace chain, attached by locks and filled with water dyed with food coloring.
Add a little dry ice for extra creepiness!

Chains (from home improvement store) artfully laid on the table.

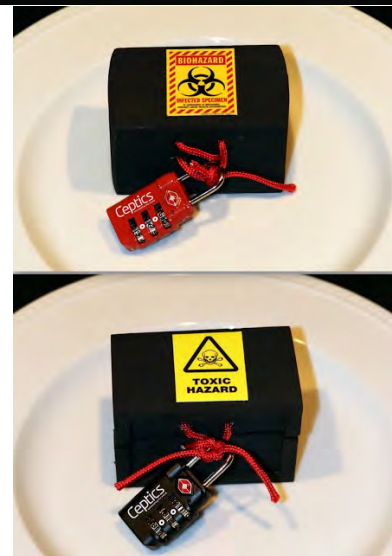
Game box as centerpiece. Ready to be played!



Biohazard Bags for utensils and napkins or whatever else you may want to pass out to your guests.



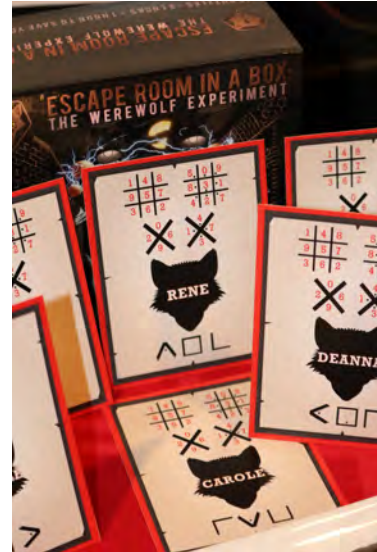
"I always do place cards for my dinner parties, but I wanted this one to incorporate a puzzle. I decided to make these little lock boxes. I bought the boxes for \$1 a piece at a craft store, removed the clasp, drilled bigger holes, and painted them black. I printed off various science-related warning signs and glued one to the top of each box. I then knotted red cording through and placed a combination lock on it. I wasn't able to find this kind of lock at the thrift store, so I purchased them online."



“When it was time for guests to find their seat, they were each given a puzzle card with their name on it. I created these on the computer and personalized them for each guest.”

When they solved the puzzle, it revealed to them a 3-digit code. Each guest then had to test their code on all the place card boxes to find which box/lock was opened with their particular code! Seriously....so fun!”

Place cards are available for personalization and download on the website.



FOOD

Labels for all the below recipes are on the website

Salad: Make any fun salad that tickles your fancy and serve the salad dressing in syringes! Great for giving options and those “dressing on the side” people.



WEREWOLF SLIDERS

They look like werewolf claws!



2 Yellow onions, diced
1 cup Chicken stock
1 tablespoon Chili powder
1/4 teaspoon Ground cinnamon
5 pounds Pork shoulder or pork butt
1 pound Green Beans, cut approx. 2-inch long
12 Sweet Dinner Rolls

4 Garlic cloves, diced
1 tablespoon Dark brown sugar packed
1/2 teaspoon Ground Cumin
Salt and pepper to taste
2 cups sweet pineapple BBQ sauce
12 Bread & butter pickles

1. Place the diced onions and garlic in an even layer in the slow cooker and pour the chicken stock over the top.
2. Combine the sugar, chili powder, cumin, cinnamon and salt and pepper in a small mixing bowl. Rub the sugar and spice mixture over the pork and place the meat on top of the onions and garlic. Place the lid on top of the slow cooker and cook until the pork is tender, about 6 to 8 hours on high or 8 to 10 hours on low.
3. Remove the pork from the slow cooker and place on a cutting board. Set a strainer over a medium sized bowl and pour the remaining contents of the onion mixture through the strainer and return the solids to the slow cooker. Using 2 forks, shred the pork into bite-sized pieces. Return the shredded meat to the slow cooker and add the sweet pineapple BBQ Sauce. Mix the sauce and meat together.
4. Slice dinner rolls in half; separate top half from bottom half. With the open side facing up, place spoonful of BBQ pulled pork on top.
 5. Place a slice of bread & butter pickle onto center of pulled pork.
 6. For the claws, place four of the 2 inch cut green beans onto each roll.

SMOKED BACON & TOMATO SOUP



10 slices turkey bacon
1 large sweet onion, chopped
8 cups fresh tomatoes, diced {skins on} or 5-6 cans of diced or
stewed tomatoes
Salt and pepper to taste

2 Tbs. unsalted butter
2-3 garlic cloves, minced
2 Tbsp. smoked paprika
Sour cream {optional}

1. In a large, heavy frying pan over medium-high heat, cook the bacon, turning once, about 6-8 minutes. Transfer to a paper towel; allow to cool and crumble the bacon into small pieces.
2. Melt the butter into the bacon grease, and sauté the chopped onion and garlic for about 5 minutes, until slightly browned and softened.
3. Add the diced tomatoes to the onion mixture and bring to a boil. Reduce the heat and simmer for 20 minutes. Remove from the heat, allowing the tomato mixture to slightly cool.
4. Working in batches, puree the soup in a blender, about 2 cups at a time. When pureeing in a blender, make sure you place a paper towel over the top, in place of the lid, and proceed in pureeing. This will eliminate any splatters.
5. Return the pureed tomato mixture to the large frying pan; add paprika and salt and pepper to taste. Return the soup to a boil, then turn off the heat.
6. Taste and adjust the seasoning. Serve the soup in bowls, topped with the crumbled bacon {and sour cream}.
7. Serves 6-8.

DESSERT!

PETRI DISH JELLO:

Make uncolored or yellow jello in petri dishes.
Let it set for a little while, until slightly firm, and
add drops of food coloring.



MOON PIE:

“The recipes I found online for moon pies were for individual pies, but I wanted something a bit easier. I basically just invented this pie based on the same ingredients as the individual versions.

It was a graham cracker crust topped with chocolate fudge. On top of that, I put marshmallow cream mixed with cool whip. I used red gel frosting to make the wolf slash marks on the top. I melted chocolate and used a paper stencil of the same wolf's head from the game to make the chocolate pieces to place on top.”



FAVORS

“I decided to create two treats as my parting gifts. A key to symbolize their escape and a werewolf finger to symbolize their lack of escape. I created this tag after coming up with the little rhyming phrase to make it fun (available on website). To make the keys, I bought a key mold from the local cake shop. I melted white chocolate melts, and then when they were set, I sprayed the chocolate Wilton's gold candy spray. To make the werewolf fingers, I broke rod pretzels in half. I melted soft caramel candies and dipped half of the pretzel in the caramel. I shaped the caramel to be wide in sections to look like knuckles. Once the caramel hardened, I dipped the caramel part in melted chocolate and placed a slivered almond to look like a fingernail.”

