

Join Ron and his crew for a three-day immersive experience at our studio+bakery in the heart of New York City's Garment District, for an in-depth study of Sugar Flowers and their application in Cake Design.

Students will be welcomed with a thorough tour of our facilities and will learn about our singular operation. Following the tour, students will create a variety of magnificent Sugar Flowers with hands-on instruction. On the final day, each participant will be provided with a small display cake to decorate with their completed flowers. At the end of each day (time permitting) there will be a discussion about topics of interest to the class. Favorite discussion topics are: the business of cakes, promoting your own confectionery work, evolving your design ideas, and more.

All the necessary tools and supplies will be provided for the duration of the class as well as coffee/tea, snacks and a healthy daily lunch. Students will take home an instruction & recipe booklet and will be provided with a large box for the completed cake and sugar flowers.



**Ron's Spring Garden Party
(with Valrhona Chocolate)**
February 26-28, 2018 (Monday-Wednesday)
9:00 am-5:00 pm
Wild Roses
Tulips
Stephanotis on the Vine
Sweet Peas
Guided chocolate tasting and special content
with Valrhona's guest chef + hosted dinner
(Register at [L'École Valrhona - Brooklyn](#))
\$1,600

Spring Fling with Ron*
March 30 - April 1, 2018 (Friday-Sunday)
9:00 am-5:00 pm
Peony
Gloriosa Lilly
Lily of-the-Valley
Dogwood
Morning Glory
(Registration forms attached)
\$1,400

**Ron's Fall Garden Party
(with Valrhona Chocolate)**
July 16-18, 2018 (Monday-Wednesday)
9:00 am -5:00 pm
Roses in all stages of bloom + Foliage
Calla Lilies
Cymbidium Orchid
Snow Berries
Guided chocolate tasting and special content
with Valrhona's guest chef + hosted dinner
(Register at [L'École Valrhona - Brooklyn](#))
\$1,600

Ron's Winter Garden Party*
November 2-4, 2018 (Friday-Sunday)
9:00 am-5:00 pm
Oncidium Orchid (Dancing Ladies)
Two-toned Rose
Jasmine on-the-Vine
Anemone
Poppies
(Registration forms attached)
\$1,400

[Questions?](#)

Ron Ben-Israel Cakes

weddingcakes.com 247 West 38th Street New York NY 10018 (212) 625-3369 @RBIcakes

Class Information & Policies

Payment:

- A 50% deposit for each class is required at the time of registration unless otherwise specified.
- Your place in class is only guaranteed if payment has been received.
- Credit card payments can be made by filling out the registration form and sending it to support@weddingcakes.com.

Cancellation Policies:

- Ron Ben-Israel Cakes reserves the right to cancel a class due to low enrollment up until fourteen (14) days before the class date. We reserve the right to change class schedules.
- If for any reason Ron Ben-Israel Cakes should cancel a class, a full refund will be offered to the student. However, Ron Ben-Israel Cakes does not accept responsibility for any other expenses incurred such as hotel or airline cancellation penalties.
- If a student's cancellation is received within fourteen (14) days prior to the start of the first class, a refund check or refund to credit card less a \$50 administration fee will be issued.
- If a student's cancellation is received within five (5) days prior to the start of the first class, no refund will be issued.
- You may choose to give your place in class to another student. Please let us know in advance so we can have our paperwork in order.
- All deposits & fees are forfeited for no shows.

Class Policies:

- Classes will begin on time at 9:00am, so please be sure to allow enough time to arrive and prepare prior to the start of the class. The studio will be open to students 30 minutes prior to beginning of class to allow for set up. The class will begin promptly at 9:00am and end at 5:00pm.
- Unfortunately we cannot provide "make-up" classes for any missed material or sessions, so please be sure to attend all sessions in their entirety.
- Every attempt will be made to keep the class running smoothly and on time, however some classes may run over, so please plan accordingly. Every attempt will be made to cover all of the material outlined in the class description. However in some cases, it may be necessary to change the class outline due to time limitations and/or other unavoidable situations.
- Cameras are allowed in class. Video and voice recording devices are NOT permitted during class. Those found to be recording will be asked to leave. For the consideration of our instructor and other students, we ask that you refrain from posting step-by-step pictures of our classes & the material covered.
- For the consideration of fellow students and the instructors, please be sure to quiet all cell phones.
- All tools and equipment will be supplied for use during each class, unless otherwise noted in the class outline. Please be sure to bring a pen, paper and apron or chef coat to each class.
- Since classes are held within our commercial facility we kindly ask that you follow our Health and Safety Certification standards required by law. Please wear closed toed shoes; flip-flops and other open sandals are not permitted. If you have long hair please keep it tied up for the duration of the class.
- All full day classes will include a morning snack & beverages, lunch and a mid-afternoon snack
- All classes are taught in English, no translations will be provided. You must be proficient in order to keep the class flow.
- Full classes will have a waiting list. Please contact us directly if you would like to be added to the waiting list.
- During the class, Ron Ben-Israel Cakes or other students may take photographs of you; your photograph may be used for future class promotion or on our social media.
- Ron Ben-Israel Cakes reserves the right to change these policies without notice. Dated – November 2017

I understand and accept all of the Class Policies and Regulations

Name:

Signature:

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Name:

Mailing Address:

City/State/Postal Code:

Phone:

Email Address:

Have you attended other classes with Ron Ben-Israel:

Experience Level (Beginner, Intermediate, Advanced, Professional):

Meal Preference (Gluten free, Vegetarian, Regular):

Food Allergies:

I understand that Ron Ben-Israel Cakes is not an allergy-free environment

(Initial):

What other classes would you be interested in attending from Ron Ben-Israel Cakes?

CLASS REGISTRATION			
Course Name (check one or both)	Start Date	End Date	Fee
<input type="checkbox"/> Spring Fling with Ron	3/30/18	4/1/18	\$1,400
<input type="checkbox"/> Ron's Winter Garden Party	11/2/18	11/4/18	\$1,400
Billing address (if different from above):		Total:	
		50% Deposit:	
		Balance:	
Payment: Check one	<input type="checkbox"/> MasterCard <input type="checkbox"/> Visa <input type="checkbox"/> AMEX		
	Card #		
	Cardholder's Name		
	Expiration Date		*CVC #
* The CVD # is last 3 digits on the back of your credit card following your card number.			
I authorize my credit card to be charged by Ron Ben-Israel Cakes for the course(s) listed above. I have read and understand the registration and payment policies and I understand that I am financially responsible for any balance.			
Signature:		Date:	