



**THE LANGHAM**  
London



LITTLE VENICE  
CAKE COMPANY

## *Masterclasses – Course Calendar 2009 – 2010*

LITTLE VENICE CAKE COMPANY is delighted to announce its forthcoming course calendar offering a collection of expert Masterclasses followed by a luxurious champagne afternoon tea.

Join us at our resident masterclass venue

**The Marylebone Suite, Langham Hotel, London.**

The Marylebone is one of the new rooms within Langham house, the new wing that has been added onto The Langham, London - located on Portland Place, Regent Street opposite the BBC and moments away from Oxford Circus Underground Station. Langham House boasts its own private entrance where you will be greeted and directed to The Marylebone suite situated on the ground floor. Private cloak room and rest rooms are available.



### *Dates*

All classes will be held on the weekend allowing you to make the most of a full day in central London. Places are strictly limited. All courses are suitable for complete novices wishing to delve into the world of cake decorating through to more experienced decorators looking to expand their repertoire.

- Saturday 5<sup>th</sup> December 2009      Christmas masterclass
- Saturday 12<sup>th</sup> December 2009      Christmas masterclass
- Saturday 16<sup>th</sup> January 2010      Hand piping – new trends for 2010
- Sunday 17<sup>th</sup> January 2010      Hand piping – new trends for 2010
- Saturday 6<sup>th</sup> February 2010      Valentine's – treats for your sweet
- Sunday 7<sup>th</sup> February 2010      Valentine's – treats for your sweet
- Saturday 6<sup>th</sup> March 2010      Mother's Day and Easter – spring ideas
- Sunday 7<sup>th</sup> March 2010      Mother's Day and Easter – spring ideas

### *The Marylebone, The Langham London*

11.30am      arrival - tea, coffee, biscuits and LITTLE VENICE CAKE COMPANY cake  
12pm      masterclass to commence with talk, demonstration and hands on tuition from Mich Turner  
3pm      masterclass to finish – please adjourn for well deserved Luxury Champagne Afternoon tea  
5pm      depart

There will be the option on the day to purchase personally signed copies of Mich Turner's books

### *Price*

We are able to offer these masterclasses at a special price of **£185 per person inclusive of VAT and Champagne afternoon tea, all equipment hire and cakes to take home at the end of the day.** Gift vouchers are available.

### *Couture cakes*

Little Venice Cake Company Ltd  
15 Manchester Mews  
Marylebone  
London W1U 2DX  
T: 020 7486 5252  
F: 020 7486 5959  
www.LVCC.co.uk

Co.Reg No:4525181 England  
Director: Michelle Turner BSc Hons



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- 5<sup>th</sup> December 2009

### *Christmas masterclass*

Mich will demonstrate how to flawlessly cover a Rich fruit Christmas cake with marzipan and sugar paste. Using hand moulded decorations she will continue to decorate this cake with a festive design for you to be inspired by. You will also have the opportunity to decorate some Christmas spiced cookies and an individual cake.

- 12<sup>th</sup> December 2009

### *Christmas masterclass*

Mich will demonstrate how to flawlessly cover a Rich fruit Christmas cake with marzipan and sugar paste. Using hand moulded decorations she will continue to decorate this cake with a festive design for you to be inspired by. You will also have the opportunity to decorate some Christmas spiced cookies and an individual cake.

- 16<sup>th</sup> January 2010

### *Hand piping – new trends*

Mich will demonstrate how to professionally cover a luscious lemon cake with marzipan and sugar paste. She will then guide you through step by step tuition to successfully hand pipe pearls and stripes to also include pressure piping and hand piping messages. You will work on one 6" round cake and two individual cakes.

- 6<sup>th</sup> February 2010

### *Valentine's – treats for your sweet*

Mich will demonstrate how to successfully cover a chocolate truffle torte with white chocolate. She will continue to decorate this cake with a chocolate heart and hand moulded rose design for you to copy and add your own personalised hand piped Valentine's message. You will also decorate an individual cake with hand piping and a royal iced butterfly

- 7<sup>th</sup> February 2010

### *Valentine's – treats for your sweet*

Mich will demonstrate how to successfully cover a chocolate truffle torte with white chocolate. She will continue to decorate this cake with a chocolate heart and hand moulded rose design for you to copy and add your own personalised hand piped Valentine's message. You will also decorate an individual cake with hand piping and a royal iced butterfly

- 6<sup>th</sup> March 2010

### *Mother's Day and Easter - spring ideas*

Mich will demonstrate how to successfully cover a traditional simnel cake with marzipan and sugar paste. She will continue to decorate this cake with a festive Easter design for you to be inspired by. You will also decorate individual cakes.

- 7<sup>th</sup> March 2010

### *Mother's Day and Easter - spring ideas*

Mich will demonstrate how to successfully cover a traditional simnel cake with marzipan and sugar paste. She will continue to decorate this cake with a festive Easter design for you to be inspired by. You will also decorate individual cakes.

To reserve your place or for more information please contact **Camilla** on **020 7486 5252**

E-mail **Camilla@lvcc.co.uk** or visit our website **www.lvcc.co.uk/masterclasses**

*(Mich politely reserves the right to amend the content of any of these classes as she becomes inspired and creative!)*

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