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The Art of Living Graciously at Lés Pres d'Eugénie
June 25th – July 1st, 2017



La Maison Rose at Les Pres d'Eugénie

In this trip, students will learn the true art of living gracefully at the beautiful and ultra-relaxing spa, “Les Prés d’Eugénie” in Eugénie les Bains, France. Featuring a five-day symposium and workshop, ‘Flowers and the Festive Table’, students will not only get to immerse themselves in the beautiful French countryside, but to work with several of the world’s most elite florists under one roof. For this first time event FlowerSchool New York will bring the knowledge, expertise and iconic vision of Shane Connolly, Ariella Chezar, Christian Tortu and Emily Thompson to this idyllic and inspiring setting. There will be daily flower workshops, a symposium moderated by Margot Shaw of *Flower Magazine* and the opportunity of a lifetime to work under the tutelage of some of the best florists of today in a beautiful and serene setting far from the distractions of the noisy world.



La Ferme Thermale Spa at Les Pres d'Eugénie

Students will stay at the five-star Main House at Les Prés d'Eugénie which is a founding member of Relais and Châteaux. All breakfasts, lunch and dinners are included in the price. Other activities include four exclusive hot spring spa treatments at La Ferme Thermale Spa, a special cooking class at Michel Guerrard's Institute, daily flower workshops with top Master Florists and a special closing night formal dinner.



“Shh! Listen to the roses, they’re crying with joy. Smell the pansies, irises and jasmines, brush against the verbena, lemon grass and laurel, sniff the apples, tomatoes and figs. The water and the breeze gently rock you to sleep. Jump onto the wave and you’ll find yourself in Paradise. The huge trees looking down at you are three hundred years old. The Jardin du Curé, Potager de la Ferme aux Grives, Enclos de la Ferme Thermale, water garden, sprites garden, grassy amphitheatre, main courtyard, Jardin du Kiosque ... there are no fewer than eight gardens making up the green patchwork of Les Prés d’Eugénie.”

Sunday, June 25

Arrive at Les Prés d’Eugénie

Upon your arrival at Les Prés d’Eugénie, students will be able enjoy the lovely gardens and grounds, play tennis in the afternoon, take a dip in the swimming pool or enjoy the grounds. The day is yours to relax. Check in the rooms at 3:00 pm

Welcome Cocktails: 7:00 pm

This will be in Loulou’s bar. Signature cocktails and Champagne served along with sophisticated hors d’oeuvres. We will all introduce each other – the students and the teachers, Ariella Chezar, Christian Tortu, Shane Connolly and Emily Thompson.



Dinner

The group will enjoy a three-course 'slimming cuisine' meal prepared by chef, Michel Guerard, famous for his "Cuisine Minceur."

Monday, June 26

Breakfast: 7:00 to 10:00 am

Your choice cuisine minceur or continental breakfast served in the your room.



Morning Class with Christian Tortu: 10:30 am

Christian Tortu will introduce us to the fields and woods around Eugénie Les Bains. During our walk through the woods we will forage greens to be used in classes that week. Returning to the Institute we will receive the flowers to be used during the week of classes. Christian will prepare and condition the flowers in his particular style alongside the students. Please wear comfortable clothing and sneakers or walking shoes, as this will be an active morning.

Lunch at Bistro La Mere Poule: 1:00 pm

La Mere Poule is a charming bistro in an old farmhouse located next to the culinary laboratory where we will have had a class with Christian Tortu. It faces onto the main street of the town of Eugenie Les Bains and features country-style soups and sandwiches such as "Tartine riche" made with local foie gras, or "Scotch – Gasconne" made with smoked salmon, scrambled eggs and fresh thyme. La Mere Poule has an attached gift shop with charming gifts for your kitchen and home.



Afternoon Class with Christian Tortu: 3:30 pm

After lunch we will have a class given by Christian Tortu in his modern French Style. Arrangements will be professionally photographed and returned back to students' rooms.

Dinner: 7:30m

Dinner at La Ferme aux Grives

La Ferme aux Grives is an XVIIIth century inn. It has a regional terroir style menu and a warm casual atmosphere. There is a potager on the property and long farm tables that are conducive to large groups of people. Weather permitting, we will sit outside for an aperitif under the stars and soak in the heavenly smells of the Gascony countryside at night.

Tuesday, June 27

Breakfast: 7:00am to 10:00am

Your choice of Slimming or Gourmet breakfast served in your room.



Morning Class with Ariella Chezar: 10:30am

Ariella has inspired thousands of florists with her “... approach to the art of floral design in a natural, loose and truly beautiful way.” She is known for creating arrangements that are both painterly and natural and that are perfectly in sync with their environment.

Lunch: 1:00pm

Cuisine Minceur in Main Dining room followed by a Trip to the Gerard's Vineyard and wine tasting.



La Ferme Aux Grives at Les Pres d'Eugenie

Wednesday, June 28,

Breakfast: 7:00am to 10:00am

Choice of Slimming or Gourmet breakfast served in your room.



Morning Class with Shane Connolly: 10:30am

Shane Connolly is one of the leading florists in England. Well-known for having placed living trees in Westminster Abbey for the wedding of Kate Middleton and Prince William in 2011, he has championed the natural look of Constance Spry while emphasizing the use of local materials in his events. The principal florist at the Victoria and Albert Museum in London, Shane has planned large-scale events and weddings in places such as India, Kazakhstan and Ireland. He holds the Royal Appointment Warrant to HRH The Prince of Wales.

Lunch: 1:00pm

Cuisine Minceur in Main Dining room.



Emily Thompson teaching at FlowerSchool NY

Afternoon Class with Emily Thompson: 3:30pm

Emily Thompson of Emily Thompson Flowers

The best way to describe Emily Thompson is in her own words:

At Emily Thompson Flowers, we collaborate with the rough hand of nature, drawing the eye to the infinite glory of the living world with our piercing contrasts and juxtapositions of materials. For our sometimes ornate, other times austere and stripped-back designs, we seek out rare, ill-used, and unlikely flowers, seed pods, branches and undergrowth to achieve design that creates desire for the obscure and love for the hard-to-love. We chase the best of the season through the calendar. All this, to reveal the essential natures of our living media.

Dinner: 8:00 pm

Cuisine Minceur in Main Dining room

Thursday, June 29

Breakfast: 7:00am to 10:00am

Choice of Slimming or Gourmet Breakfast served in your room.



Cooking Class at the Institute: 10:30am

Michel Guerard is one of the most famous chefs in France. His Michelin rated three-star cuisine attracts food lovers from all over the world. He has also invented a style of cuisine called "cuisine minceur" which is slimming, uniquely healthy and completely delicious based on natural herbs and local products. The author of many cookbooks, he has established a cooking school at his destination hotel that has trained many professional chefs with its stellar reputation. You will be taught to prepare a slimming meal in the style he has made famous by one of his master instructors.

Lunch that we have prepared in the tasting dining room at the Michel Guerard Institute 1:00 pm

Symposium with Master Florists: 3:00pm

Margot Shaw of “Flower Magazine” will moderate a discussion with Christian Tortu, Shane Connolly, Ariella Chezar and Emily Thompson that will focus on the topic of “How do we define our Unique Style?” We will all engage in a lively and stimulating discussion about the aesthetic differences and communalities that brings us all together at the dining table.

Free Afternoon for treatments at La Ferme Thermale.



Dinner at Main Building: 7:30pm

This will be our opportunity to taste the Michel Guerard cuisine in all its glory. From appetizer to main course to dessert, we will have the pleasure of dining at one of the best restaurants in France.

Friday, June 30

Breakfast: 7:00am to 10:00am

Choice of Slimming or Gourmet breakfast served in your room.

Creating a Dinner Party at Les Pres d'Eugenie: 10:30am

Under the direction of Shane, Christian, Ariella and Emily, the group will create the design and décor for dinner unlike any other!

Lunch: 1:00pm

Cuisine Minceur in Main Dining room



Ariella Chezar Workshop at Chalk Hill Clematis, image by Snippet & Ink

Dinner Party at the Private Dining Room at Les Pres d'Eugenie: 7:30pm

After a full day of working on the designs and décor, the group will sit down with their teachers to enjoy the fruits of their labor and celebrate all the delights and memories of this special trip! We anticipate a lively dialogue amongst the participants who come from so many different places, cultures and backgrounds.

Saturday, July 1

Official departure & check out of hotel

The closest airport is Pau, France, which is 45 minutes away

Flights from Paris run throughout the day starting at 8:40 am and they are one hour fifteen minutes.

Bordeaux, France is one and a half hours away

Flights from Paris run throughout the day starting at 8:40 am and they are one hour and five minutes in duration.

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Total Cost

Seven-Day/Six-Night Single Room Package: \$10,000

Single Room Occupancy at the five-star Main House at Les Prés d'Eugénie, Relais & Chateaux.

Trip Includes: all breakfasts, lunch and dinners (excluding drinks) four exclusive hot spring spa treatments at La Ferme Thermale Spa, a special cooking class at Michel Guerard's Institute, daily flower workshops with top Master Florists and a special closing night formal dinner.

Seven-Day/Six-Night Double Room Package: \$8,500

Double Room Occupancy at the five-star Main House at Les Prés d'Eugénie, Relais and Chateau.

Trip Includes: all breakfasts, lunch and dinners four exclusive hot spring spa treatments at La Ferme Thermale Spa, a special cooking class at Michel Guerard's Institute, daily flower workshops with top Master Florists and a special closing night formal dinner.

Payment Schedule

The first deposit of \$1,000 is required no later than March 15th, 2017 to hold a space on the trip. The deposit will be fully refundable until April 15st, 2017.

The second deposit of \$3,000 will be due by May 1st, 2017 to confirm your space (nonrefundable).

The remaining balance and full payment will be due by June 1st, 2017.

Please note that changes may occur as we refine the details to "The Art of Living Graciously at Les Prés d'Eugénie" 2017.

For more Information, please contact at (212) 661-8074 or brittany@flowerschoolny.com.

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Registration Form

The Art of Living Graciously at Les Prés d'Eugénie

June 25th – July 1st, 2017

Name:

Phone:

Address:

Date of Birth:

Name, Address and phone number of person to be contacted in case of emergency:

Name:

Phone(s):

Address:

Relationship:

I am registering for:

- Seven-Day/Six-Night Single Room Package: \$10,000**
- Seven-Day/Six-Night Double Room Package: \$8,500**

List any allergies that you have (including food or drug allergies):

Payment Schedule

The first deposit of \$1,000 is required no later than March 15th, 2017 to hold a space on the trip. The deposit will be fully refundable until April 15st, 2017.

The second deposit of \$3,000 will be due by May 1st, 2017 to confirm your space (nonrefundable).

The remaining balance and full payment will be due by June 1st, 2017.

Please note that changes may occur as we refine the details to "The Art of Living Gracefully at Les Prés d'Eugénie" 2017.

Signature _____ Date _____

Credit Card Authorization Form
The Art of Living Gracefully at Les Prés d'Eugénie
June 25th – July 1st, 2017

Name On Card: _____

Credit Card
Type VS MC

FlowerSchool New York accepts all major credit cards except American Express. If required to accept Amex a 3% transaction fee must be added to cost.

Issuing Bank _____

Card Number _____

CVC Number _____ (3 digits from back of card, or 4 digits above card number)

Expiration Date _____

Billing Address _____

City _____

State/Province _____

ZIP/Postal Code _____

Country _____

Phone Number () _____

B. I hereby authorize the following charges, including applicable sales tax and processing fees, to be applied to this credit card: Deposit: _____
Balance: _____

C. I hereby authorize FlowerSchool New York to bill the above credit card for items noted in Part B. I certify that I am the person authorized to use this credit card and that all information provided is accurate and complete.

Signature of
Card Holder: _____

Date _____

