Materials List

(4)   RMS™ Builders
(168) 11" Balloons, White in Illustration
(252) 11" Balloons, Red in Illustration
(4)   Serpentine Tables with 5' Inside Diameter & 10' Outside Diameter
(1)   60" Diameter Round Table
(1)   48" Diameter Round Table
(80)   5" to 8" Cable Ties
(1)   8" Diameter Balloon Template
(1)   Electric Air Inflator
(4)   120" Rectangle Tablecloths
(2)   120" Round Tablecloths
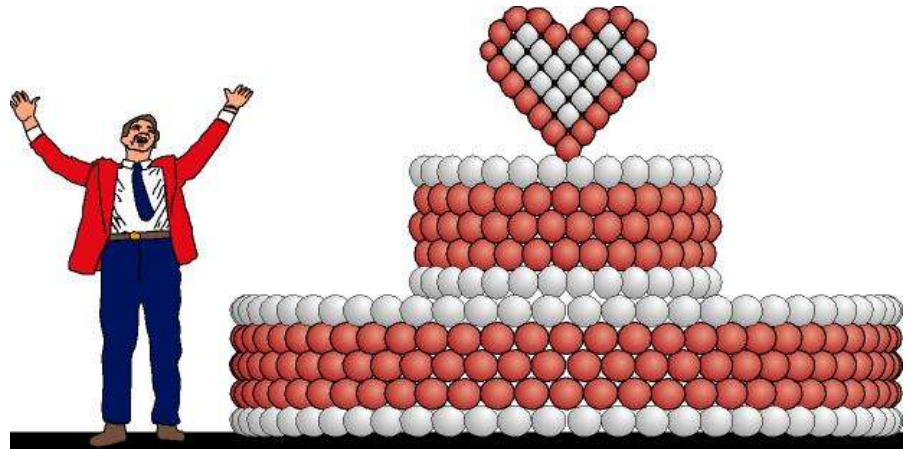
RMS™ Cake (10')

Assembly Steps

(1)   Use cable ties to connect 4 RMS™ Builders sections together as shown to the right.

(2)   Count 26 tabs and cut matrix.

(3)   Inflate and size 11" balloons to 8" diameter with template.

(4)   Expand Matrix and load balloons in pattern shown in picture above.

(5)   Cover 4' round table with cloths & place any cake top decor.

(6)   Set 48" round table on 60" round table.

(7)   With .the bottom edge on the 60" table, wrap the smaller section of the Builder around the 48" table.

8)   Cable tie ends of Builder together and add final balloons at joint.

(9)   Surround 60" table with the 4 serpentine tables and cover serpentines with tablecloths.

(10)   With bottom edge on floor, wrap the larger Builder section around serpentine tables .

(11)   Cable tie ends of Builder together and add final balloons at joint.

Banner Idea !

You can turn the top layer of the cake into a "banner" with appropriate text by substituting 2.5 RMS™ Banners for the 1.25 Builders wrapped around the 48" table.

1 Builder	1 Builder	1 Builder	1 Builder

Cut between tab #26 and #27
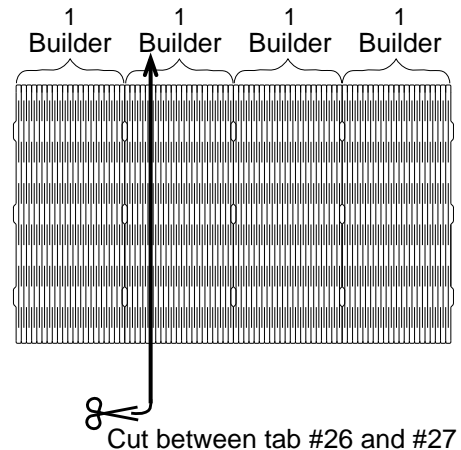
Tips & Notes

(1)   This design maximizes floor space by using bottom layer of the cake for food buffet, literature or product displays.

(2)   Diameter of second layer may be increased with the use of additional Builder sections.

(3)   Load balloons into Matrix from the "back" (inside of curve) in doublets to save time and get a cleaner look from the front.

(4)   Try decorating the sides or top of the cake with RMS™ Star or Heart overlays.

(5)   Let tablecloths hang down behind balloons to prevent seeing inside cake.

(6)   Use of white balloons as trim on top row of Builder sections reduces visibility of Matrix.

(7)   Cake may be trimmed with tulle, net, or ribbon anchored between Matrix and balloons or attached with double sided tape.

(8)   Look for more tips packaged with the RMS™ Builders.