

WEDDING CAKE BROCHURE

LES DÉLICES DE *G*LADYS
CAKE DESIGN



ABOUT ME



Graduated in pastry, I have been creating your cakes for more than 4 years according to your desires, your theme, your decoration...

Passionate, I specialize in Naked Cakes and Layer Cakes.

Birthdays, weddings, professional or personal events, I make your cakes in my workshop in Trets.

An appointment will be scheduled for the removal of the cake and delivery will be possible according to availability; it takes 2.5 euros per km with a minimum of 50 euros.

THE FLAVORS

For each cake, you will have to choose
a cake flavor, a ganache flavor and an insert.

1. THE CAKE

- Vanilla | Coconut | Chocolate | Almond
- Red Velvet | Carrot Cake

2. THE GANACHE

- Chocolate | white chocolate | Vanilla | Nutella | Speculoos | Praline | Coffee
- Lemon | Raspberry | Passion fruit | Pistachio

3. THE INSERTS

(choice of sweets or fruit)

- The inserts fruits
Raspberries | pears | mango | amarena cherries | raspberry and strawberries (in season) |
apricot and peach (in season)
- The sweets inserts
Shards of speculoos | M&M's | Pistachio chunks | Peanut chunks



MY RECOMMENDATIONS

THE FAMOUS

Vanilla cake / lemon ganache / raspberries

THE EXOTIC

Coconut cake / passion ganache / mango

THE CHOCOLATE

Vanilla cake / chocolate ganache / pears with Peanut chunks

THE ASTONISHING

Vanilla cake / passion ganache / raspberries



THE CAKE SIZES



30 / 50
SLICES



60 / 70 / 80
SLICES



90 / 100 / 110
SLICES



120 - 150
SLICES



A SHORT RENDEZVOUS TO SAMPLE THE CAKES AND DISCUSS

A meeting to sample my cakes can be scheduled at my workshop in Trets for events with more than 60 guests. During this meeting, you can taste one or more flavors (surcharge), we can then discuss the design of your cake as well as the colors of your wedding, so that the cake is completely in line with your desires.



PRICE / DESIGN

For wedding cakes, it will be necessary to count price of the cake per slice and add the assembly and delivery costs.

The Naked cake

It reveals the inner structure of the cake.

From 8,5 euros per slice



The Layer cake

Total white or colored smoothing of the cake.

From 9,5 euros per slice

THE NAKED CAKES



THE LAYER CAKES



THE VINTAGE CAKES

This is a cake decorated entirely with a
piping bag.
From 10 euros per slices.



DÉCOR : RICE PAPER



DÉCOR : WAFER PAPER



THE NEW STAGES



THE WHITE SPIRAL

Can be placed with or without decoration around the cake



THE TRANSPARENT CIRCLE

Available in several sizes



THE DARK SPIRAL

Can be placed with or without flowers around the cake

THE NEW STAGES



The golden circle

Support that will give height to your cakes.



The flight

The illusion effect will know arouse the curiosity of your guests.

THE DUMMY

It is possible to add dummies: these are fake cake levels that give height to your cake.



THE INSPIRATIONS

New techniques make it possible to paint or give a material effect to your cakes.



SWEETS



The cupcakes

3 euros each, a minimum of 20 cupcakes

4 flavors of Cupcakes: vanilla / chocolate / M&M's / Vegan

3 inserts: lemon curd / nutella / speculoos



The meringues

The box of multi-meringues 15 euros (about 50 meringues) Possibilities to choose the colors



The biscuits

Different prices depending on the choice of decoration from 3 euros to 5 euros each depending on the model. Minimum 20 cookies.



The cookies

2 5 euros coin
at least 20 cookies
3 flavors: chocolate / pecan nuts / M&M's



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CAKE DESIGN

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Just send me all the information
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flavors ; the place ; the inspiration; the style of
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*The cake
announces the
start of
celebrations ...*



