

# WEDDING CAKE BROCHURE

LES DÉLICES DE *G*LADYS  
CAKE DESIGN





# À BOUT ME

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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.





# THE FLAVORS

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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)

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

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## 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

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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.





The Naked cake

It reveals the inner structure of the cake.

From 9 euros per slice

## 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 delivery will be possible according to availability; it takes 2.5 euros per km with a minimum of 50 euros.



The Layer cake

Total white or colored smoothing of the cake.

From 10 euros per slice



# THE NAKED CAKES





# THE LAYER CAKES





# THE VINTAGE CAKES



*This is a cake decorated entirely with a piping bag.  
From 11 euros per slices.*



# RICE PAPER

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# WAFER PAPER

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# THE NEW STAGES

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## 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.*





# INSPIRATIONS

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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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*The cake  
announces the  
start of  
celebrations ...*





