

Flourette Cake Atelier



IG: @flourettecake

FB: Flourette Cake Atelier

WEB: www.flourettecake.com

Terms & Conditions

We produce our cakes in a premise where peanuts, nuts, and soy are present.

Please contact us if you have special dietary requirements.

PLACING AN ORDER

Please contact us via [email](#) or through this [contact form](#) as early as possible. Bookings usually take place 6-8 months in advance for weddings, and 2-3 months in advance for birthdays and other family celebrations. Invoice will be issued once your order is confirmed.

PAYMENT

50% deposit is required within 7 days of the invoice date to secure your booking. The remaining balance is due at the latest 2 weeks prior to pickup/ delivery date.

PICK UP & DELIVERY

Pickup timeframe will be advised in the invoice. Delayed pickup or failure to meet the agreed timeframe, unless notified 24 hours prior and/ or due to emergency, will incur additional fee of \$15 per hour that is payable prior to pickup. Delivery is available on weekends with a fee.

SAFE CAKE TRANSPORTATION

Our cake is build on a sturdy structure and packed in a fitted box. Safely place our cake in your car boot with a non-slip mat underneath the cake box whilst maintaining a cool temperature. Holding the cake on your lap or placing it on top of seat is not recommended. Flourette Cake Atelier cannot be held responsible for any damage once the products leave our premises.

CAKE SHELF LIFE

Our cakes require refrigeration to protect their freshness and quality. They are best consumed at room temperature and stay fresh for up to 5 days in the fridge when stored in an airtight container.

ORDER CHANGES

Any changes made within 14 days prior to pickup/ delivery will incur additional 20% fee to cover cost for redesigning and/or loss-of-work already completed.

CANCELLATION *(please read our COVID-19 cancellation & refund policy [here](#))*

Cancellation made after deposit is paid will incur \$50 administration fee. Refund of paid deposit will not be issued for cancellation made within: 21 days of the pickup/ delivery date for orders valued at \$300 or below, and within 42 days for orders above \$300.

Single Tier Cakes

Standard cakes are ± 4" (10 cm) tall and have 3 cake layers

Tall cakes are ± 8" (20 cm) tall and have 6 cake layers

Standard Cake	Dessert / Finger Serves	Starting Price
6" (15 cm)	10 / 20	\$130
8" (20 cm)	20 / 40	\$170
Tall Cake	Dessert / Finger Serves	Starting Price
6" (15 cm)	20 / 40	\$230
8" (20 cm)	40 / 80	\$270

Multi Tier Cakes

Size	Serves	Starting Price
2-Tier (S): 6" and 8" (min. 11" tall)	30 - 60	\$430
2-Tier (M): 6" and 8" (min. 15" tall)	60 - 120	\$560
3-Tier: 6", 8" and 10" (min. 24" tall)	120 - 240	\$1,080

Multi tier cake sizes can be adjusted as required and dummy cake is available upon request.

Smash Cake

Fully decorated 6" std smash cake for \$90 with a purchase of a tall / multi tier cake or a dessert package. Choice of flavours: vanilla milk cake or sinful chocolate cake with vanilla buttercream.

Cake Flavours

Our recipe had undergone at least two trials before it was listed on this menu. We take importance of the texture and flavour of our cakes by selecting ingredients that reflect our standards. Our cakes are fluffy, moist and covered in silky buttercream that is not overly sweet. Refrigeration is essential.

KYOTO HŌJICHA (*roasted green tea*)

hōjicha milk cake with an organic burst of chocolate-like flavour and burnt caramel buttercream

LADY BERRY

vanilla buttermilk cake with blueberries and strawberry custard buttercream

CARROT CLOUD

the lightest & fluffiest carrot cake and vanilla cream cheese

PEANUT BUTTER

sinful chocolate cake and whipped chunky peanut butter

LEMON GREY

earl grey milk cake, lemon curd and tangy lemon buttercream

ASIAN FUSION

pandan & coconut cake and thai milk tea buttercream

COOKIES & CREAM

cookie milk cake, chocolate cookie crumbs and chocolate cream cheese

HEAVENLY CHOCOLATE

sinful chocolate cake and 55% Callebaut® Belgium chocolate ganache

RED VELVET

red sponge cake with a hint of cocoa and fluffy vanilla cream cheese

Cake Tasting Box

\$50 per box, includes all of the flavours above.

Available bi-monthly to be picked up from our kitchen. Please contact us to order.

Party Packages

SILVER – 30 PACKS

6" medium cake up to the value of \$250

20x verrines (1 flavour)

24x mini donuts

10x custom sugar cookies

\$470

ROSE – 60 PACKS

6" tall cake up to the value of \$310

40x verrines (2 flavours)

24x mini donuts

12x standard cupcakes

20x custom sugar cookies

\$760

DIAMOND – 100 PACKS

2-tier medium cake up to the value of \$600

70x verrines (3 flavours)

48x mini donuts

24x standard cupcakes

30x custom sugar cookies

\$1,390

Desserts come fully decorated. Packages can be altered based on your party needs. Additional fee may incur if the value of the cake design exceeds the limit.

Party Bites

VERRINES

Individual layered dessert cups ideal for dessert table

Minimum 16 cups - one flavour

From \$5.5 each

SIGNATURE DESSERT JARS

Layered dessert jars (250ml) ideal for party favours or sweet gifts

Minimum 15 jars - one flavour

From \$13 each

CUSTOM COOKIES

Vanilla butter cookies covered in decorated fondant

Minimum 15 pieces – sealed in individual cello bag

Letter-pressed design \$5.00 each | Novelty design from \$5.50 each (cannot be mixed)

*Clear box packaging +\$1.50 each | Satin ribbon +\$0.50 each

CUPCAKES

With fluffy buttercream, pretty sprinkles and 24-carat gold

Flavours: red velvet, chocolate, earl grey, pandan & coconut, cookies & cream, vanilla

24 mini cupcakes \$84 | 12 standard cupcakes \$72

CAKE DONUTS

Glazed in tinted chocolate, pretty sprinkles and gold leaves/ shimmer

Flavours: chocolate, cookies & cream, pandan & coconut, earl grey

24 mini donuts \$75 | 12 standard donuts \$65

CHOCOLATE BARKS

Flavoured or tinted chocolate barks ideal for party favours

Toppings include dried fruits, rose petals, edible sprinkles or metallic shimmer

Minimum 15 bags | \$5.50 per sixty-gram bag

Shortbreads & Cookies

Flavour and texture are the absolute criteria our cookies should possess. We love bold flavours, delicate melt-in-the-mouth texture and that lingering buttery smell. We source quality ingredients and develop each recipe until it satisfies our palate. Our cookies are packed in zip-lock bags to preserve its quality. Best consumed within three weeks after opening.

Weight	Price	Minimum Order
55 grams	\$6.5	16 bags (2 flavours)
110 grams	\$12	8 bags (1 flavour)
450 grams	\$40	1 bag (1 flavour)

DARK CHOCOLATE SEA SALT

55% callebaut® dark couverture, belgium cocoa, maldon sea salt

EARL GREY & VANILLA

roasted earl grey tea, burnt vanilla beans, hint of cinnamon

CHEWY PEANUT BUTTER

chunky peanuts, chocolate chips, almond extract (contain eggs)

CHOCOFFEE ALMOND

espresso shot, chocolate chips, almonds, brown sugar

BURNT BUTTER & MACADAMIA

nutty brown butter, macadamia, maldon sea salt

MATCHA & COCONUT

japanese green tea, white chocolate chips, almond extract, fine coconut

Add-ons

Satin ribbon: 50c

Personalised gift tag: from 90c

Sweet Box

Flourette also caters custom “Sweet Box” hampers. Pricing starts from \$45 per box depending on the variety and quantity of the sweets included. A minimum of 15 boxes applies.

Our sweet box can be filled with delicious sweets, such as Flourette’s signature shortbreads, donuts, chocolate barks, personalised cookies, cake pops, caramelised popcorns and hot chocolate mix.

Please note that we require 4 week notice for Sweet Box orders.

This is subject to our availability.

