

# Flourette Cake Atelier



IG: @flourettcake

FB: Flourette Cake Atelier

WEB: [www.flourettcake.com](http://www.flourettcake.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.

## Flavours

Our cake recipes underwent extensive trials and were designed to be moist, tender and flavourful. We prioritise the flavour and texture of our cakes by selecting ingredients that reflect our standards. All cakes are covered in silky buttercream that is not overly sweet. Refrigeration is essential.

### KYOTO HOJICHA (*roasted green tea*)

hojicha 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

## Tasting Box

\$55 per box, includes all of the flavours above.

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

# Cake Pricing

Cake price varies based on size, design complexity and materials required.  
The following are starting prices and do *not* cover design, delivery or add-ons\*.

## SERVING SIZE:

- Dessert slice: cake is served as the main dessert (2"x 1"x ±4")
- Finger/Coffee slice: to complement other dessert, coffee or tea (1"x 1"x ±4")

1 TIER STD (3 CAKE LAYERS)	Dessert / Finger	From
6"	10 / 20	\$160
8"	20 / 40	\$210
1 TIER TALL (6 CAKE LAYERS)	Dessert / Finger	From
6"	20 / 40	\$310
8"	40 / 80	\$430

MULTI TIERS	Dessert / Finger	From
2 Tiers: 6" + 8"	35 / 70	\$490
3 Tiers: 4" + 6" + 8"	50 / 100	\$780
4 Tiers: 4" + 6" + 8" + 10"	75 / 150	\$1,030

Custom size, foam tier and kitchen slab available upon request.

Please enquire for detailed quote and sizing.

\*Add-ons: custom topper, figurines or cake stand for hire.

# Smash Cake Offer

Fully decorated 6" std smash cake for \$135 with a purchase of a multi-tier cake or party package.

Choice of flavours: vanilla milk cake or sinful chocolate cake with vanilla buttercream.

## Party Packages

### SILVER – 30 PACKS

6" medium cake up to the value of \$290

20x verrines (1 flavour)

24x mini donuts

10x custom sugar cookies

\$520

### ROSE – 60 PACKS

6" tall cake up to the value of \$390

40x verrines (2 flavours)

24x mini donuts

12x standard cupcakes

20x custom sugar cookies

\$880

### DIAMOND – 100 PACKS

2-tier cake up to the value of \$645

70x verrines (3 flavours)

48x mini donuts

24x standard cupcakes

30x custom sugar cookies

\$1,520

Prices are GST inclusive, and covers fully decorated party bites in your requested theme. Additional fee incurs if the value of the cake exceeds the value limit. Some items on these packages may be altered to suit your preference. We do not provide set-up service for dessert table.

## *Petite Desserts*

### SIGNATURE DESSERT JARS

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

Minimum 15 jars - one flavour

From \$14 each

### VERRINES

Individual layered dessert cups ideal for dessert table

Minimum 16 cups - one flavour

From \$6 each

### CUPCAKES

With fluffy buttercream, pretty sprinkles and 24-carat gold flakes

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

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

### CUSTOM COOKIES

Vanilla butter cookies covered in decorated fondant

Minimum 15 pieces – sealed in individual cello bag

Letter-pressed design \$6 each | Novelty design from \$6.50 each (cannot be mixed)

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

### CAKE DONUTS

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

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

24 mini donuts \$75

## Shortbreads & Cookies

Flavour and texture are the absolute criteria our cookies should possess. We select quality ingredients and refine each recipe to produce robust flavours, delicate melt-in-the-mouth texture and that lingering buttery aroma. Our cookies are packed in zip-lock bags to preserve freshness. For the best taste experience, please consume within three weeks after opening.

Size	Price	Minimum
55 grams	\$7	16 bags (2 flavours)
110 grams	\$13	8 bags (1 flavour)
450 grams	\$45	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

### Add-ons:

Satin ribbon & personalised gift tag from \$1.50

## Sweet Box

Flourette also caters custom “Sweet Box” hampers. Pricing starts from \$50 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.

