

# Beurre

LET'S TALK ABOUT CAKE, BABY.

 @BEURRECAKESPASTRIES

 @BEURRECAKES

# Hello!

**At Beurre, my aim is to provide you with a service that leaves you smiling.**

**When you order a cake or dessert from me, it has precision, determination, skill, hours of thought, creativity and hard work poured into it. Everything is made from scratch, and pre-mix is one dirty word that has no place in my kitchen. Whatever your dessert needs are, be it a large or small event, I am here to assist you in any way I can.**

**In the following pages you will find details on cake flavours, dessert tables and some other important bits and pieces that you will need when ordering your goodies.**

**I look forward to chatting about the sweet things with you**

**Zahara x**



# Cake Party



**Whether it's minimal and elegant, or exploding with colour, flavoured simply but packed full of taste, or loaded with your favourite flavours, I am here with bells, whistles and all the buttercream. My cakes and desserts are made using the highest quality ingredients.**

**For more examples of my work, please head over to my website or instagram.**

**Please email me for further information on sizes and quotes.**

# Flavours

**If you would like to mix and match some of the flavours, or if there is something you love but don't see below, please don't hesitate to let me know and I will do our very best to create the perfect flavour combination just for you. Many of the below flavours can be made to suit gluten-free requirements.**

**Classic cakes are a standard cake flavour with a chantilly or ganache filling. For multi-tiered cakes, you may choose a different combination for each tier at no extra cost.**

**Luxe cakes are made up of more complex flavours and fillings which take more time, ingredients and cost. As such, there is a slight surcharge for the cakes in this range.**

## Classic Range



### CHOCOLATE SPONGE

**Chocolate sponge layers filled with a chocolate chantilly cream**

### DARK CHOCOLATE-HAZELNUT MUD

**Dense mud cake layers filled with dark chocolate & hazelnut ganache**

### CLASSIC VANILLA

**Vanilla layers filled with fluffy mascarpone cream**

### TIRAMISU

**Vanilla cake layers soaked in coffee espresso, filled with fluffy mascarpone cream**

### LEMON-COCONUT

**Lemon cake filled with an airy coconut chantilly**

### VANILLA SPOINGE

**Vanilla sponge/strawberry jam/mascarpone chantilly**

### CHOCOLATE-DULCE

**Chocolate sponge/dulce de leche/mascarpone chantilly**

# Luxe Range

## **BLACKFOREST MEETS CORNETTO**

**Chocolate sponge filled with mascarpone chantilly, mixed berry-cherry gel, crushed, caramelised peanut crunch**

## **MASALA CHAI**

**Masala chai cake soaked in chai syrup, filled with whipped, citrus cheesecake & poached fruit (I use seasonal fruits when making this cake)**

## **ELDERFLOWER**

**vanilla cake soaked in elderflower syrup, filled with mascarpone cream, fresh strawberries and spiced almond crumble**

## **STONEFRUIT CRUMBLE**

**Vanilla cake filled with pastry cream, roasted stonefruit and crumble topping**

## **PISTACHIO-CARDAMOM CAKE**

**Pistachio cake filled with black sesame mascarpone, crushed sesame praline and fresh strawberries**

## **PECAN & BISCOFF**

**Pecan cake filled with biscoff pastry cream, and salted, caramelised pecan praline**

## **CHEESECAKE CAKE**

**Vanilla cake filled with and airy baked lemon cheesecake spread, fresh berries and cheesecake crumble**


## **CHOCOLATE HAZELNUT MUD CAKE**

**Chocolate hazelnut mud cake filled with Nutella & hazelnut praline ganache and crushed Ferrero Rochers**

## **VANILLA SPONGE**

**Vanilla sponge/fresh strawberries/strawberry jam/ mascarpone chantilly**

# Dessert Tables



**I'd love to make your event as special as can be, so if there's something you don't see, or if you'd like to make an adjustment, please don't hesitate to let me know and I will do my best to assist.**

**The prices below are for desserts only. Delivery and set up fees apply.**

## **DESSERT CUPS- \$8 each, min 20 per flavour**

**Cheesecake crumble, passionfruit cream, mascarpone chantilly**

**Salted chocolate crumble, dulce de leche, dark chocolate chantilly**

**Berry gel, panna cotta, fresh berries**

## **MINI ÉCLAIRS OR MINI CHOUX- \$5 each, min 20 per flavour**

**A crunchy top layer filled with a variety of fillings, and topped with a chocolate decoration and piping**

**Vanilla crème patissiere**

**milk Chocolate chantilly**

**Hazelnut creme diplomat**

**Biscoff creme diplomat**

**espresso creme diplomat**

## **MINI TARTS- \$6 each, min 20 per flavour**

**Vanilla/strawberry**

**Lemon**

**Chocolate caramel**

**Pecan**

# LET'S MAKE IT OFFICIAL!

1

## Event details

- **clients' names, email and mobile numbers**
- **event date**
- **address (or venue)**
- **point of contact at the venue (name, mobile, email)**

2

## What time is...

- **collection or delivery required? does the venue have a bump-in and bump-out time**
- **your florist be arriving (if they are setting aside blooms for me to use)**

3

## Cake details

- **flavour: if there are multiple tiers, are there different flavours per tier**
- **cake size and number of serves**
- **colours and decorations**
- **floral arrangement (and have you communicated this to your florist)**

4

## Invoice issued

**Once the above details have been confirmed, i will issue an invoice, and at this point you will be booked in. Please review and confirm that the details are correct, or if any changes need to be made.**

5

## Payment

**Payment is only accepted via bank transfer. Beurre's banking details will be included in your invoice.**

**Given the high number of covid-related refunds/changes to orders over the past couple of years, I am currently asking that customers make payment 7 days prior to their events. a non refundable deposit of \$50 is required to secure your booking.**

6

## T&Cs

**Please confirm that you have read and agree to my T&Cs.**

7

**Get excited for some sugary goodness!**