



Cakes Price List 2017/18

| Size (inches) | Round | Square | Dummy | Extra height |
|------------------|--------|--------|--------|--------------|
| Four | 150CHF | 170CHF | 80CHF | + 60CHF |
| Six | 170CHF | 190CHF | 80CHF | + 60CHF |
| Eight | 190CHF | 210CHF | 100CHF | + 80CHF |
| Ten | 210CHF | 230CHF | 100CHF | + 80CHF |
| Twelve | 230CHF | 250CHF | 125CHF | + 100CHF |
| Fourteen | 250CHF | 270CHF | 125CHF | + 100CHF |

10% discount on three tiers or 15% discount on four tiers of the same flavour

Elaborate decoration will be extra and depends on final design

Name or date icing cut-out base board @ 50CHF

Servings

| Size (inches) | Dessert (round) | Dessert (square) | Canape (round) | Canape (square) |
|------------------|--------------------|---------------------|-------------------|--------------------|
| Four | 8 | 10 | 15 | 20 |
| Six | 10 | 15 | 20 | 30 |
| Eight | 25 | 30 | 40 | 50 |
| Ten | 35 | 40 | 60 | 70 |
| Twelve | 50 | 55 | 80 | 90 |
| Fourteen | 70 | 75 | 100 | 110 |

Cupcakes and Mini Cakes

| | | |
|------------------------------|----------------------|--------------------------|
| Cupcakes | 5-8CHF each | Min order 12 |
| Individually iced mini cakes | 25-30CHF each | Min order 20 |
| Profiteroles/Croquenbouche | 4CHF (sm) 5CHF (med) | Min order 30 |
| French macarons | 5CHF each | Min order 20 per flavour |
| Meringue roses (filled) | 10CHF each | Min order 20 |

Flowers & Decorations

| | |
|-----------------------------|----------------------|
| Wired sugar flowers | start from 60CHF |
| Freehand-made roses | 10CHF each |
| Moulded/stamped decorations | start from 5CHF each |

Delivery & Set Up

2CHF/km from 1936 & 30CHF ph, min 50CHF

Cake stands can be hired from 50CHF



Cake flavour suggestions

We can make any flavour cake and match it with any icing flavour you choose

- Classic boozy fruit cake with marzipan
- Lemon & poppyseed drizzle cake with Limoncello buttercream
- Rich chocolate fudge cake with raspberry buttercream
- Carrot & walnut cake with orange & mascarpone buttercream
- Lavender & lemon drizzle cake with white chocolate buttercream
- Chocolate mud cake sandwiched with salted caramel
- Coffee & hazelnut cake with Tiramisu buttercream
- Victoria sponge with raspberry jam & vanilla buttercream
- Banana & chocolate chip cake with milk chocolate ganache
- Rich gingerbread with lightly scented lemon buttercream
- Fresh raspberry Bakewell cake with raspberry buttercream

Cupcake flavours

- Red velvet cupcakes with mascarpone frosting
- Dark chocolate cupcakes with chocolate & ginger ganache
- Banana & chocolate chip with rich chocolate buttercream
- Light & fresh lemon cupcakes with Italian meringue icing
- Vanilla cupcakes with apricot filling and classic vanilla buttercream
- Raspberry cupcakes with fresh raspberry buttercream
- Orange & cranberry cupcakes with white chocolate buttercream
- Lavender cupcakes with Earl Grey icing
- Rhubarb & ginger cupcakes with rose buttercream
- Espresso cupcakes with salted caramel buttercream

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