



*Scrumptious, exquisite
and utterly unique*

Cakes Price List 2019

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

5% discount on three tiers or 10% 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)	12chf 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



☎ 0041 (0)27 565 2206

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1936 Verbier CH

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🌐 www.cookinthealps.com
www.sheppards-pie.ch

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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