# Lur Firm Lusa - Prang Goude 

## Celebration Cakes

Semi-naked cakes are prices are from $\mathbf{£ 4 . 0 0}$ per dessert/party portion.
Buttercream covered cakes are priced from $\mathbf{£ 4 . 2 0}$ per dessert/party serve.


Ganache covered cakes are priced at $£ 5.20$ per dessert/party serving and is our recommended finish due to the luxurious taste and superior finish for hot weather conditions.
Vintage Piped Buttercream cakes are priced from $£ 5.70$ per dessert/party serve.
Pressed edible Flower cakes are from $\mathbf{£ 6 . 0 0}$ per dessert/party serving with a buttercream finish.


Personal quotes are based on the final design and priced according to the intricacy of the final design and work involved with some additional extras calculated depending on the final design. This will be fully explained during the quotation process and before any bookings are confirmed.

All cakes with three tiers and above require professional delivery. Delivery will be quoted upon enquiry.

## Buttercream Covered Tiered Cakes

Starting $£ 4.20$ per serving + design extras (e.g. hand painted buttercream flowers)

| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH (Base) | HEIGHT <br> (APPROX) | DESSERT/PARTY <br> (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1 - tier | $\begin{gathered} 15 \mathrm{~cm} \text { base } \\ 20 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 30 cm | 16 | 24 | £67 |
| 8" | 1 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 25 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 16 cm | 24 | 48 | £100 |
| 10" | 1 - tier | $\begin{gathered} 25 \mathrm{~cm} \text { base } \\ 30 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 20 cm | 37 | 74 | £155 |
| 6" \& 4" | 2 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 30 cm | 28 | 37 | £117 |
| 8" \& 6" | 2 - tier | 21 cm base 26 cm board | 30 cm | 34 | 52 | £143 |


| 8", 6" \& 4" | 3 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 40 | 60 | £168 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 9", 7" \& 5" | 3 - tier | $\begin{gathered} 23 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 56 | 84 | £235 |
| 10", 8" \& 6" | 3 - tier | $\begin{gathered} 26 \mathrm{~cm} \text { base } \\ 30 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 70 | 105 | £294 |
| 10", 8" 6" \& 4" | 4 - tier | 26 cm base 33 cm board | 60 cm | 90 | 117 | £378 |
| 11", 8", 7" \& 5" | 4 - tier | $\begin{gathered} 28 \mathrm{~cm} \text { base } \\ 33 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 60 cm | 100 | 153 | £420 |
| 12, 10", 8" \& 6" | 4 - tier | 31 cm base 36 cm board | 60 cm | 150 | 190 | £630 |

## Semi Naked Tiered Cakes

Starting £4.00 per serving + design extras (e.g. fresh flowers*)

| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH (Base) | HEIGHT <br> (APPROX) | DESSERT/ PARTY (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1-tier | 15 cm base 20 cm board | 30 cm | 16 | 24 | £65 |
| 8" | 1 - tier | 20 cm base <br> 25 cm board | 16 cm | 24 | 48 | £96 |
| 10" | 1 - tier | 25 cm base <br> 30 cm board | 20 cm | 37 | 74 | £148 |
| 6" \& 4" | 2 - tier | 20 cm base <br> 28 cm board | 30 cm | 28 | 37 | £112 |
| 8" \& 6" | 2 - tier | 20 cm base <br> 26 cm board | 30 cm | 34 | 52 | £136 |
| 8", $6^{\prime \prime}$ \& 4" | 3 - tier | 20 cm base <br> 28 cm board | 45 cm | 40 | 60 | £160 |


| 9", 7" \& 5" | 3 - tier | 23 cm base 28 cm board | 45 cm | 56 | 84 | £224 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 10", 8" \& 6" | 3 - tier | 26 cm base 30 cm board | 45 cm | 70 | 105 | £280 |
| 10", 8" $\mathbf{6}^{\prime \prime}$ \& 4" | 4 - tier | 26 cm base <br> 33 cm board | 60 cm | 90 | 117 | £360 |
| 11", 8", 7" \& 5" | 4 - tier | 28 cm base <br> 33 cm board | 60 cm | 100 | 153 | £400 |
| 12, 10", 8" \& 6" | 4 - tier | 31 cm base <br> 36 cm board | 60 cm | 150 | 190 | £600 |

## Vintage Piped Buttercream Covered Cakes

Starting £5.70 per serving + design extras (e.g. multiple colours $+£ 8$ each)

| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH (Base) | HEIGHT <br> (APPROX) | DESSERT/PARTY (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES <br> FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1 - tier | $\begin{gathered} 15 \mathrm{~cm} \text { base } \\ 20 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 30 cm | 18 | 24 | £91 |
| 8" | 1 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 25 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 16 cm | 24 | 48 | £136 |
| 10" | 1 - tier | $\begin{gathered} 25 \mathrm{~cm} \text { base } \\ 30 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 20 cm | 37 | 74 | £210 |
| 6" \& 4" | 2 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 30 cm | 28 | 37 | £159 |
| 8" \& 6" | 2 - tier | 20 cm base 26 cm board | 30 cm | 34 | 52 | £193 |
| 8", 6" \& 4" | 3 - tier | $\begin{gathered} 20 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 40 | 60 | £228 |
| 9", 7" \& 5" | 3 - tier | $\begin{gathered} 23 \mathrm{~cm} \text { base } \\ 28 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 56 | 84 | £320 |


| 10", 8" \& 6" | 3 - tier | $\begin{gathered} 26 \mathrm{~cm} \text { base } \\ 30 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 45 cm | 70 | 105 | £399 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 10", 8" $\mathbf{6 " ~}^{\prime \prime} 4^{\prime \prime}$ | 4 - tier | $\begin{gathered} 26 \mathrm{~cm} \text { base } \\ 33 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 60 cm | 90 | 117 | £513 |
| 11", 8", 7" \& 5" | 4 - tier | $\begin{gathered} 28 \mathrm{~cm} \text { base } \\ 33 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 60 cm | 100 | 153 | £570 |
| 12, 10", 8" \& 6" | 4 - tier | $\begin{gathered} 31 \mathrm{~cm} \text { base } \\ 36 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 60 cm | 150 | 190 | £855 |
| 12", 10", 8", 6" \& 4" | 5 - tier | $\begin{gathered} 31 \mathrm{~cm} \text { base } \\ 36 \mathrm{~cm} \\ \text { board } \end{gathered}$ | 76 cm | 154 | 198 | £877 |

## Ganache Covered Cakes

Starting £5.20 per serving + design extras (e.g. fresh flowers or wafer decorations)

| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH <br> (Base) | HEIGHT <br> (APPROX) | DESSERT/PARTY <br> (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1 - tier | 15 cm base 20 cm board | 30 cm | 18 | 24 | £91 |
| 8" | 1 - tier | 20 cm base 25 cm board | 16 cm | 24 | 48 | £124 |
| 10" | 1 - tier | 25 cm base 30 cm board | 20 cm | 37 | 74 | £192 |
| 6" \& 4" | 2 - tier | 20 cm base 28 cm board | 30 cm | 28 | 37 | £145 |
| 8" \& 6" | 2 - tier | 20 cm base <br> 26 cm board | 30 cm | 34 | 52 | £177 |
| 8", 6" \& 4" | 3 - tier | 20 cm base 28 cm board | 45 cm | 40 | 60 | £208 |
| 9", 7" \& 5" | 3 - tier | 23 cm base 28 cm board | 45 cm | 56 | 84 | £291 |
| 10", 8" \& 6" | 3 - tier | 26 cm base 30 cm board | 45 cm | 70 | 105 | £399 |


| $10^{\prime \prime}, \mathbf{8 " ~}^{\prime \prime}$ \& 4" | $4-$ tier | 26 cm base <br> 33 cm board | 60 cm | 90 | 117 | $£ 513$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| $\mathbf{1 1 \prime \prime}, \mathbf{8 "}^{\prime \prime}, \mathbf{7 " ~}^{\prime \prime} \mathbf{5 " \prime}^{\prime \prime}$ | $4-$ tier | 28 cm base <br> 33 cm board | 60 cm | 100 | 153 | $£ 520$ |

## Fondant Covered Cakes

Starting $£ 6.10$ per serving + design extras (e.g. wafer paper flowers or fondant details)

| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH (Base) | HEIGHT <br> (APPROX) | DESSERT/PARTY (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES <br> FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1 - tier | 15 cm base 20 cm board | 30 cm | 18 | 24 | £110 |
| 8" | 1 - tier | 20 cm base 25 cm board | 16 cm | 24 | 48 | £146 |
| 10" | 1 - tier | 25 cm base 30 cm board | 20 cm | 37 | 74 | £226 |
| 6" \& 4" | 2 - tier | 20 cm base 28 cm board | 30 cm | 28 | 37 | £170 |
| 8" \& 6" | 2 - tier | 20 cm base <br> 26 cm board | 30 cm | 34 | 52 | £207 |
| 8", 6" \& 4" | 3 - tier | 20 cm base 28 cm board | 45 cm | 40 | 60 | £244 |
| 9", 7" \& 5" | 3 - tier | 23 cm base <br> 28 cm board | 45 cm | 56 | 84 | £340 |
| 10", 8" \& 6" | 3 - tier | 26 cm base <br> 30 cm board | 45 cm | 70 | 109 | £427 |
| 10", 8" $\mathbf{6}^{\prime \prime}$ \& 4" | 4 - tier | 26 cm base 33 cm board | 60 cm | 90 | 117 | £549 |
| 11", 8", 7" \& 5" | 4 - tier | 28 cm base 33 cm board | 60 cm | 100 | 153 | £610 |
| 12, 10", 8" \& 6" | 4 - tier | 31 cm base <br> 36 cm board | 60 cm | 150 | 190 | £915 |
| 12", 10", 8", 6" \& 4" | 5 - tier | 31 cm base <br> 36 cm board | 76 cm | 154 | 198 | £970 |


| CAKE TIERS AND SIZE (INCHES) | TYPE | WIDTH (Base) | HEIGHT <br> (APPROX) | DESSERT/PARTY <br> (STANDARD) PORTIONS | WEDDING/ COFFEE PORTIONS | PRICES FROM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 6" | 1 - tier | 15 cm base 20 cm board | 30 cm | 18 | 24 | £108 |
| 8" | 1 - tier | 20 cm base 25 cm board | 16 cm | 24 | 48 | £144 |
| 10" | 1 - tier | 25 cm base 30 cm board | 20 cm | 37 | 74 | £222 |
| 6" \& 4" | 2 - tier | 20 cm base 28 cm board | 30 cm | 28 | 37 | £168 |
| 8" \& 6" | 2 - tier | 20 cm base <br> 26 cm board | 30 cm | 34 | 52 | £204 |
| 8", 6" \& 4" | 3 - tier | 20 cm base 28 cm board | 45 cm | 40 | 60 | £240 |
| 9", 7" \& 5" | 3 - tier | 23 cm base <br> 28 cm board | 45 cm | 56 | 84 | £336 |
| 10", 8" \& 6" | 3 - tier | 26 cm base 30 cm board | 45 cm | 70 | 109 | £420 |
| 10", 8" $\mathbf{6}^{\prime \prime}$ \& 4" | 4 - tier | 26 cm base 33 cm board | 60 cm | 90 | 117 | £540 |
| 11", 8", 7" \& 5" | 4 - tier | 28 cm base <br> 33 cm board | 60 cm | 100 | 153 | £600 |
| 12, 10", $8^{\prime \prime}$ \& 6" | 4 - tier | 31 cm base <br> 36 cm board | 60 cm | 150 | 190 | £900 |
| 12", 10", 8", 6" \& 4" | 5 - tier | 31 cm base <br> 36 cm board | 76 cm | 154 | 198 | £974 |



The above sizes, prices, heights and board sizes are a guide only. Please use these to get a good idea about the size and servings of your celebration cake but please note that each cake is made individually to order. Therefore the size of the tier, layers, boards and bases may vary on the final design and will be discussed upon ordering.


Base Price Single Tier Cakes: $£ 20$
Central Brighton +10 miles Within East Sussex region

If requesting, please provide the following details:
> Delivery Address and/or venue
$>$ 'ETD' (estimated delivery time / time frame)
$>$ Any further delivery requirements \& information (e.g. refrigeration or parking)


Prices from $=£ 25$ This includes professional transportation of your cake in a food safe fridge box carrier and set-up of the cake display where necessary.

Professional delivery service within 30 miles of Brighton and within East Sussex region is approximately $\mathbf{£ 1}$ per mile, round trip. Delivery further afield (including London can be quoted upon request).
Prices vary due to additional staff, set-up requirements, time constraints and risk factors.

## £25 for central Brighton delivery on stacked (tiered) cakes.

If requesting, please provide the following details:
> Delivery Address and/or venue
$>$ 'ETD' (estimated delivery time / time frame)
$>$ Any further delivery requirements \& information (e.g. refrigeration or parking)
$>$ Booking name/s \& contacts (e.g. client, coordinator, manager and/or florist)
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## Location: BRIGHTON BN1 6JB

Full address will be provided once order has been confirmed.

## WEEKDAY TIME SLOTS

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> 8am-10am
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$$
\begin{aligned}
& >2 \mathrm{pm}-4 \mathrm{pm} \\
& >7: 30 \mathrm{pm}-9 \mathrm{pm}
\end{aligned}
$$

## WEEKEND TIME SLOTS

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> 8am-10am
    > 2pm-5pm
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Alternative pick-up times can be organised upon request, if available.
TAKE NOTE: Certain time slots may not be available due to orders confirmed prior (e.g. wedding deliveries.)



Prices from: $£ 30 / £ 40$ per tier/bunch
May vary depending on amount, type \& availability.
If requesting, please provide the following details:
> Type (e.g. peonies, roses or orchids)
> Colour scheme
> Design on cake (small bunches or floral twist)
> Pictures for reference
*Please note that due to new legislation on the use of fresh florals for cakes we may no longer be able to use flowers provided by your florist or another outside supplier as in most cases we, the cake maker, takes liability for their safety. Certain flowers cannot be used for edible cake designs and we will advise upon enquiry. All edible pressed flower wedding cakes use food safe, organic flowers supplied by a licensed supplier specialising in food produce.


## STANDARD: $£ 15$

Store-bought basic toppers (e.g. 'Engaged,' in gold mirror.)

## CUSTOMISED: $£ 20$

Drafted \& ordered basic toppers from supplier (e.g. 'Sam \& Rosa's Engagement,' in rose gold mirror.)

If requesting, please provide the following details:
> Message
> Colour (gold, silver, black, rose gold, timber or glitter)
$>$ Design or script preference
> Pictures for reference

*Prices are based per tier and may increase or reduce slightly depending on the amount needed for the final design.
Prices may vary depending on amount, type \& availability and will be confirmed upon enquiry.
$>$ Edible Flowers, fresh or pressed $\quad=£ 15-£ 25$ per tier
> Wafer paper flowers or foliage (handmade to order)
= on request
> Fondant details
> Scallop shell detail in buttercream
= on request
> Scallop shell detail in ganache
$=£ 15-£ 25$ per tier
> Gold/Silver Details (paint and flecks)
$=£ 25-£ 45$ per tier
> Gold/Silver Leaf (average 5-8 per tier)
$=£ 5.00$ per tier
> Macarons
= $£ 8.00$ /large sheet
> Chocolate Crown/Shards
$=£ 10$ per tier
> Chocolate Ganache Drip (colour optional)
= $£ 10$ each
> Gold-Painted Drip
$=£ 10$ per tier
> Salted Caramel Drip
$=£ 25$ per tier
> Confectionary (chocolates, lollies, fruits)
> Geode crystal design
$=£ 15$ per tier
= $£ 8$ per tier
> Edible Image
> Buttercream painted flowers
= $£ 40$ per tier
> Buttercream palette painting
> Watercolour buttercream in ombre
$=£ 25 / 30$ per sheet
= $£ 45$ per tier
$=£ 30$ per tier
> Signature hand painted fruit petals
$=£ 20$ per tier
$=£ 45-£ 55$ per tier
> Extra tall gold candles
$=£ 3.50$ per box of 6
> Vintage buttercream details (ruffles etc)
$=£ 10-£ 20$ per tier


$$
\begin{aligned}
& >\text { Cake Stand hire } \\
& \text { security deposit }
\end{aligned} \quad=£ 20 \text { admin fee plus } £ 69 \text { refundable }
$$

*Cake stands and invisible tiers are hired for a nominal admin fee plus a security deposit that is used t replace the item should it be returned damaged or outside of the pere agreed return window.

## Serving Guides:

"Party" Portions = Standard" Dessert" Serves
$1^{\prime \prime} \times 2^{\prime \prime} \times 4^{\prime \prime}$ portion dimensions ( $2.5 \times 5 \mathrm{~cm} \times 10 \mathrm{~cm}$.)

$$
\text { "(U)edding portions }=\text { " offer" Serves }
$$

$1 " \times 1 " \times 4$ " portion dimensions ( $2.5 \mathrm{~cm} \times 2.5 \mathrm{~cm} \times 10 \mathrm{~cm}$.)


WEDDING


PARTY

## CIRCULAR CAKES



4 INCH 8 PIECES


6 INCH
21 PIECES


8 INCH
32 PIECES


10 INCH
52 PIECES


There are a few things to consider when choosing your cate size:

- How many guests are you going to be serving?
- Will there be other desserts or small treats provided?
- Is the cake more for display, or desired just as much to eat?
- What event are you planning? This will determine portion sizes (as shown above).
E.g. birthdays usually serve party portions and weddings usually serve coffee portions.
- What is the adult vs. child ratio?

Adults and elders tend to have less of a sweet tooth and, therefore, smaller cake portions, while children \& adolescence generally have larger or more serves.

- Who will be cutting the cake?

Venue's (kitchen staff) will almost always provide the perfect size and number of serves. A family member or friend, on the other hand, may not know proper cake cutting methods or portion sizes. This can affect how many serves are provided.

- Would you like some cake left over for later?

Your cake can be refrigerated for up to 5 days or stored in the freezer for up to 2 months.
Weather considerations:

We may recommend that we change the finish of any buttercream cake to a ganache covering if the weather leading up to your event is going to be particularly hot. This is because ganache is a much more heat resistant material.

Changing to ganache will not, in any way, effect or change the design or overall aesthetic of the cake and will only affects the outside of the cake. Only $10 \%$ of all slices will have the outside ganache covering when they are cut using the grid system shown below. I calculate a $10 \%$ margin for all cakes incas they are not cut exactly as directed. This way you will still get $100 \%$ of the serving quoted for, without the outside covering if preferred. And the filling and flavour of the cake will remain the same.

We cannot assume responsibility for weather conditions beyond our control and although we are more than happy to advise on the best storage and care for your cake once we have set up the cake at the venue we cannot be responsible for safe storage.


For wedding cakes your cake cutting will be an important ceremonial aspect of your big day. Not to mention a huge photo opportunity!

- Have you considered where your cake will be displayed?
- Does the venue have a dedicated table? And does it have or need a table cloth?
- Does your venue have a cake stand that will make your cake stand out? Do you need to hire one?

Your wedding cake should be the showstopper for your big day and shouldn't be overlooked.
Speak to your venue or wedding planner and make sure your cake cutting can take centre stage.
Take a look at our design extras (additional charges) for some helpful design features we offer. You are by no means limited to these design features and we are happy to discuss your personal brief and create a bespoke quote for you.

