MOUNTAIN THYME CELEBRATION CAKES

Scrumptious, exquisite and utterly unique

Cakes Price List 2027

Size *(inches)*	**Round**	**Square**	**Dummy**	**Extra height**
Four	190chf	210chf	100chf	+ 75chf
Six	220chf	240chf	100chf	+ 75chf
Eight	240chf	260chf	120chf	+ 90chf
Ten	260chf	280chf	120chf	+ 90chf
Twelve	280chf	300chf	140chf	+ 105chf
Fourteen	300chf	320chf	140chf	+ 105chf

5% discount on three tiers or 10% discount on four tiers of the same flavour
25% discount for "naked" or buttercream only cakes (no fondant icing)

Name or date icing cut-out base board @ 60chf

Servings

Size *(inches)*	**Dessert** *(round)*	**Dessert** *(square)*	**Canape** *(round)*	**Canape** *(square)*
Four	6	8	10	14
Six	8	12	16	20
Eight	12	16	20	30
Ten	16	20	30	40
Twelve	20	28	40	55
Fourteen	30	40	55	70

Cupcakes and Mini Cakes

Cupcakes	6-10chf each	Min order 12
Individually iced mini cakes	35-40chf each	Min order 20
Profiteroles/Croquembouche	5chf (sm) 7chf (med)	Min order 30
French macarons	7.50 each	Min order 12 per flavour
Meringue roses (filled)	15chf each	Min order 12

Flowers & Decorations

Carved "character" designs	start from 150chf extra
Wired sugar flowers	start from 60chf each
Freehand-made roses	10chf each
Moulded/stamped decorations	start from 3chf each
Fresh flowers & fruit	Quoted separately when final design has been agreed

Elaborate decoration will be priced separately and depends on final design

MOUNTAIN THYME COOKERY SCHOOL · MOUNTAIN THYME CATERING & EVENTS · MOUNTAIN THYME DELICIOUS DINNERS · MOUNTAIN THYME CELEBRATION CAKES

☎ 0041 (0)27 565 2206
info@cookinthealps.com
Box 4.1, Route de Mauvoisin 83B, 1947 Versegères, CH
www.mountainthyme.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

Cupcake suggestions

- 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

Delivery & Set Up

2chf/km from 1947 & 35chf ph, min 50chf *(use of lifts charged separately)*
Cake stands* can be hired from 50chf

*any equipment hired from Mountain Thyme must be returned within 1 week

Wedding cake orders must be placed 2 months in advance of the delivery date

Birthday cakes must be ordered at least 2 weeks ahead of the delivery date

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