



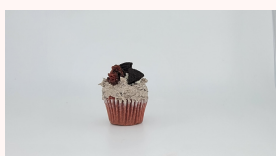
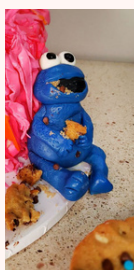
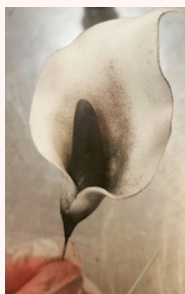
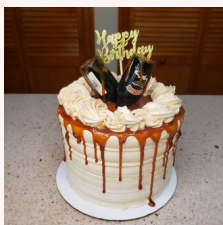
Cake & Pastry COMMISSIONS



Welcome to LoungIn' Cake! We are so glad you have considered us for your next event and look forward to the opportunity to work with you to create something great. Intent on being a creative catalyst for all who encounter us, our goal is to inspire and foster environments for creativity to shine and imaginations to run wild with ease, while maintaining and showcasing the respect, precision and attention to quality ingredients and detail required of this craft.

As a result, we decided to treat every order as a piece of art work, custom and commissioned specifically for your event. We aim to never make a cake twice, as every event is unique and requires its own customized touch.

From the inquiry stage, through delivery we aim to curate a custom, creative, and collaborative environment.





Steps to a Commission

1 Submit an Inquiry

We encourage you to do research and be certain you would like to do move forward with us before inquiring.

Note our minimum for pastries and desserts is \$50 per dozen, and \$250 minimum for cakes. Novelty and animated cakes begin at \$320 and sculpted cakes begin at \$400.

Inquiries can take place as early as 15 months prior to an event, with an optional retainer to hold the date on the calendar—even before all details are finalized. Most clients book within 3 – 6 months of a birthday or event and most couples book within 6 – 9 months of a wedding, however we may stay up all night to get complete an order if we need to!

2 Gather Your Info & Inspo

After submitting your inquiry, you will receive an email from us at LoungeIn' Cake informing you that we are interested in moving forward with your commission request, after determining you are a good fit. To prepare for the call, start thinking about what's important to you:

-Have a theme? What do you absolutely want and do not want?

-Find your inspo! Is there a pattern you love, or a fabric that is important? What did the invitation look like? INSPO SHOULD SIMPLY NOT BE ANOTHER CAKE AS WE DO NOT REPLICATE CAKE DESIGNS.

3 Consultation

A preliminary 30 minute consultation (phone/video) will take place to get the information needed to get the creative juices flowing: items, flavor combinations, and, design!



Steps to a Commission

4

Design

Post call, I'll begin solidifying the ideas from our consultation/brainstorm session. We will then schedule a follow up call where you can see and make live edits to the sketch granting approval before moving forward. As this is an interactive process, sketches will not be shared via email.

5

Creation

Our sketch, your absolutes and our imaginations are our guide to creating your cake. In the creation process, we will reach out if any major changes need to take place.

6

Delivery

Delivery is included for all commissioned cakes within 10 miles of Crown Heights, Brooklyn and recommended for all cakes to ensure safe delivery and assembly. Delivery of cakes four tiers and taller are required.



Current Offerings*

Cake

Custom Commissions
Wedding Commissions

Animated / Novelty Cakes
Sculpted Cakes

*We Do Not Make Raunchy Cakes
Sheet Cakes & Dummy Cakes Are Available as an add-on option*

Individual Portions

Cupcakes
Pull - Apart Cupcakes
Entremets
Tarts

Cinnamon Rolls
Cheese Cakes
Cookies (up to 3")
Cake Jars

On a Stick

Push Pops
Cakesicles

Cake Pops
Rice Krispie Treats

Petit Fours

Truffles
Macarons
Chocolate Covered Strawberries

Cookies (up to 1.5")
Brownies (up to 1.5")

**All offerings are subject to change based on season, availability, and the discretion of LoungeIn' Cake LLC. Additional requests for items not currently offered or custom packaging may be considered on a case-by-case basis*



Cake Sizing & Servings

Round Cake Servings

INCHES	WEDDING (1" x 2" x H")	PARTY (2" x 2" x H")
4"	6	4
5"	11	8
6"	14	10
7"	19	13
8"	24	16
9"	30	20
10"	38	26
11"	45	30
12"	53	36
13"	60	40
14"	74	50
15"	83	56
16"	96	64

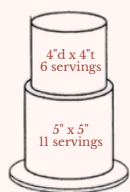
Square Cake Servings

INCHES	WEDDING (1" x 2" x H")	PARTY (2" x 2" x H")
4"	8	6
5"	12	8
6"	18	12
7"	24	16
8"	32	22
9"	40	27
10"	50	34
11"	60	40
12"	72	48
13"	84	56
14"	98	66
15"	112	75
16"	128	86

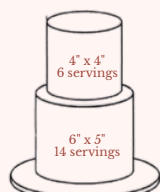
Sheet Cake (Add - On) Servings

INCHES	WEDDING (1" x 2" x H")	PARTY (2" x 2" x H")
7"x11"	32	22
9"x13"	50	34
11"x15"	74	50
12"x18"	98	66
14"x22"	140	94

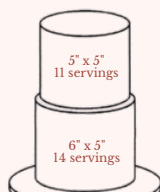
Cake Sizing & Servings



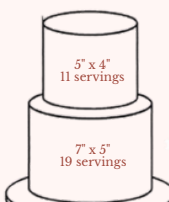
17 SERVINGS



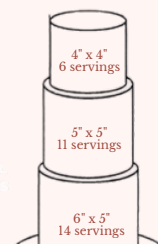
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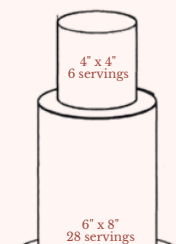
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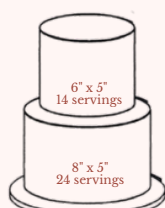
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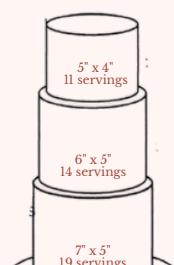
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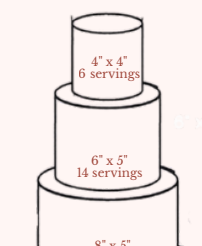
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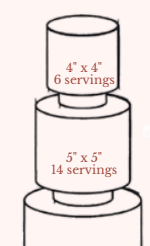
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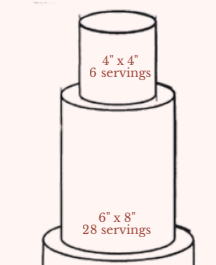
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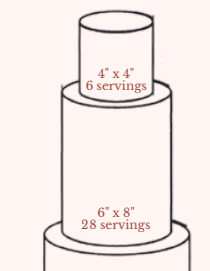
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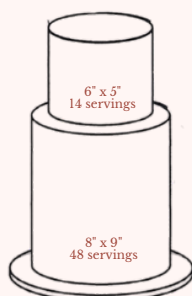
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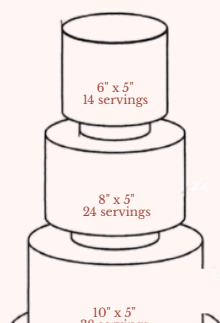
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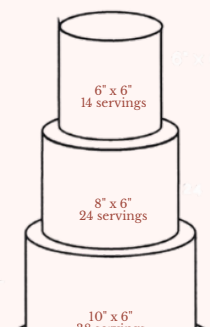
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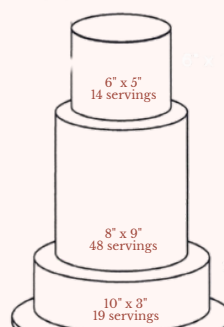
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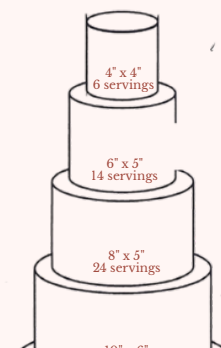
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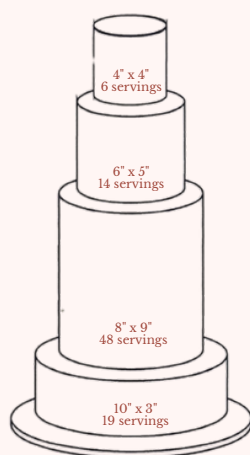
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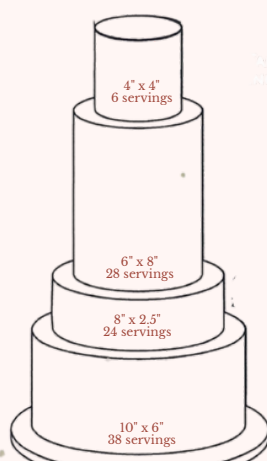
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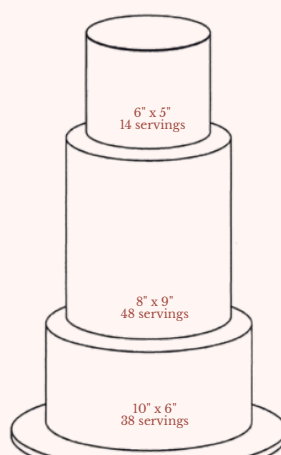
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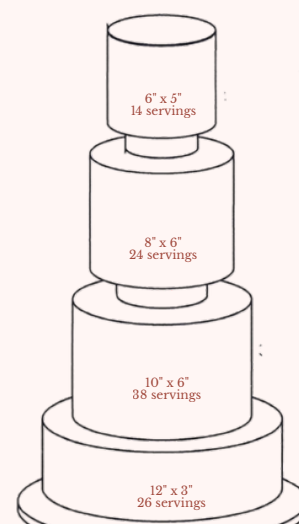
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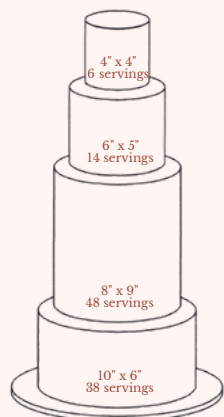


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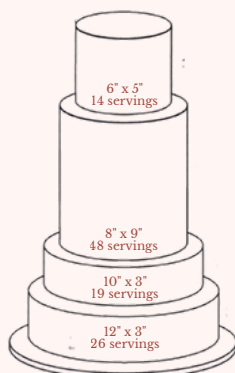


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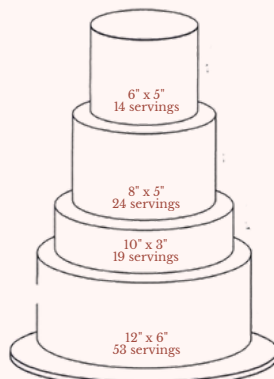
Cake Sizing & Servings



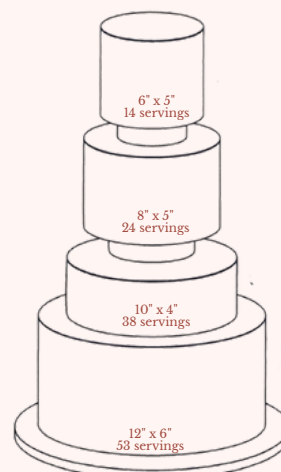
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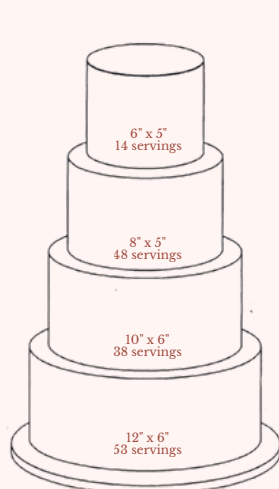
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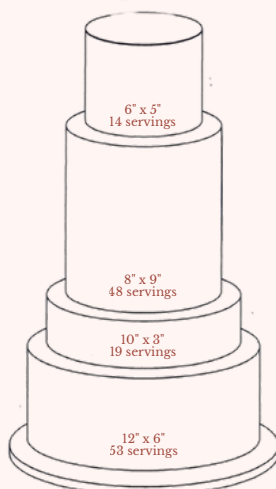
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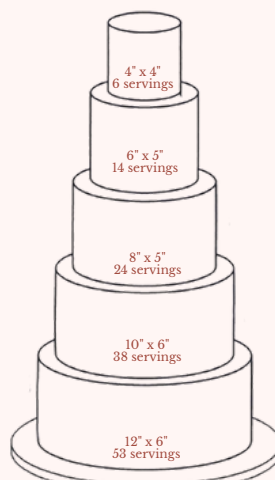
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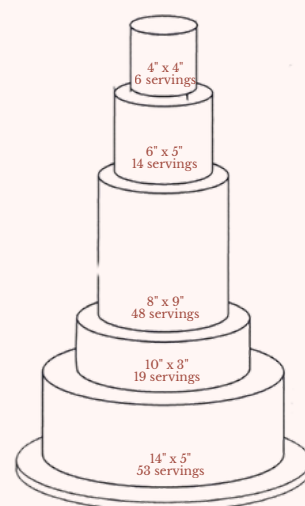
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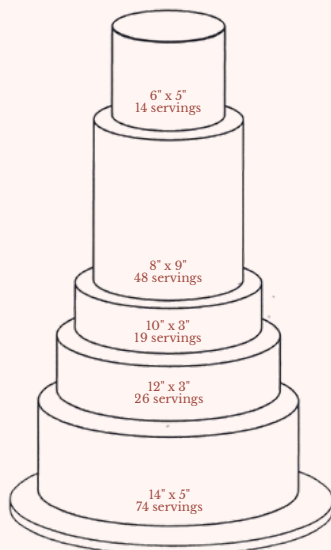
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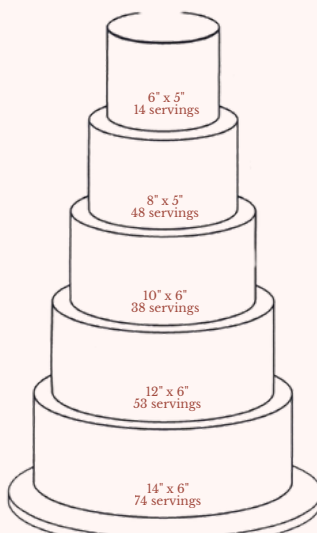
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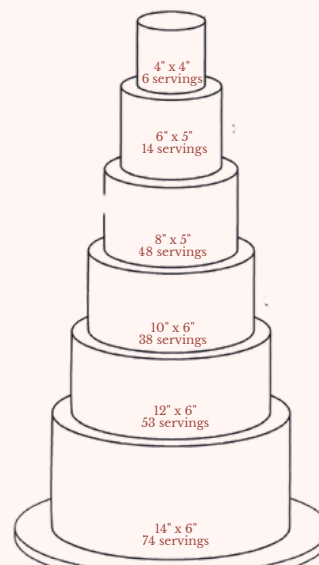
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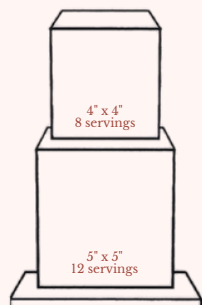


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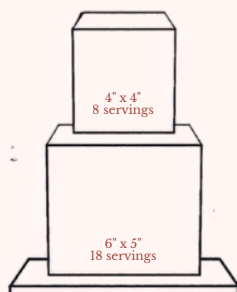


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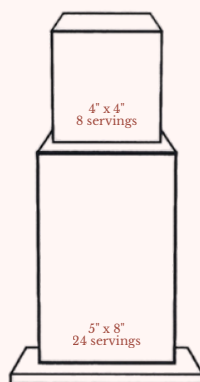
Cake Sizing & Servings



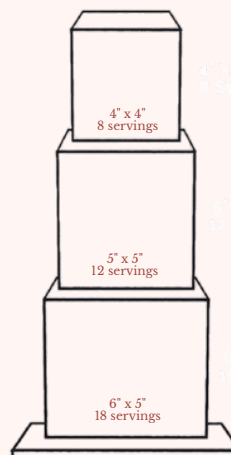
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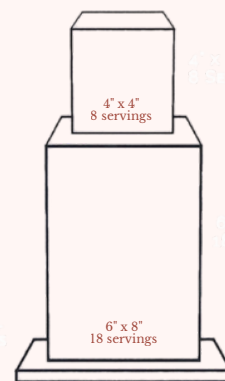
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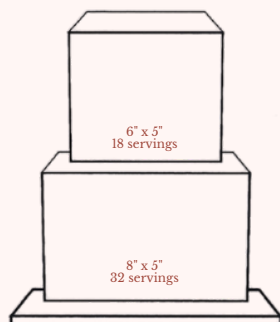
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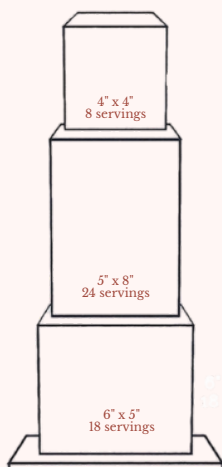
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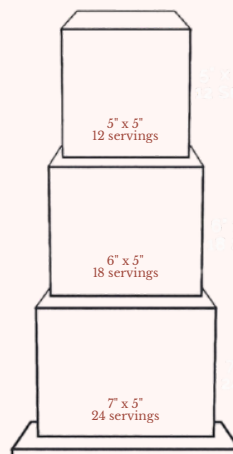
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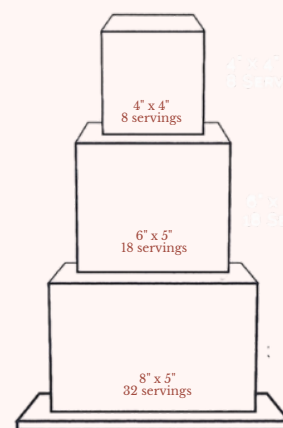
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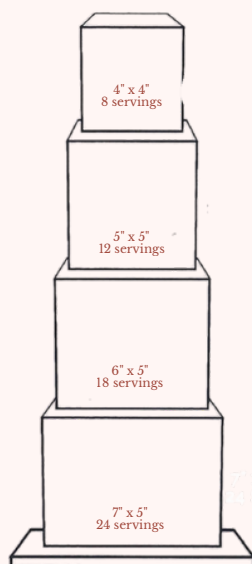
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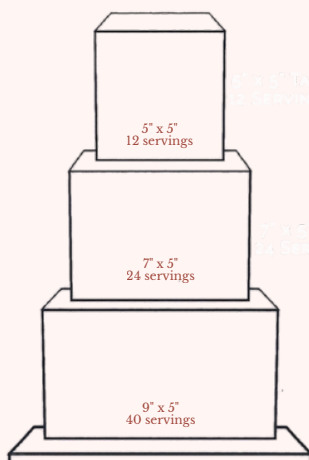
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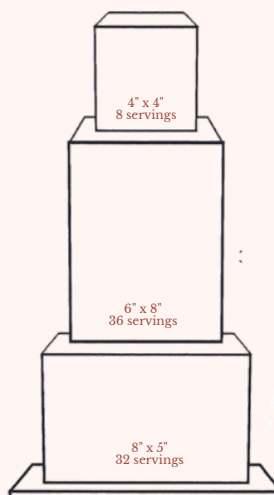
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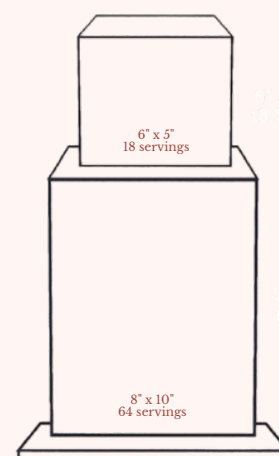
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76 SERVINGS

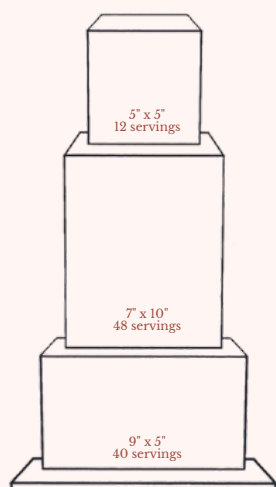


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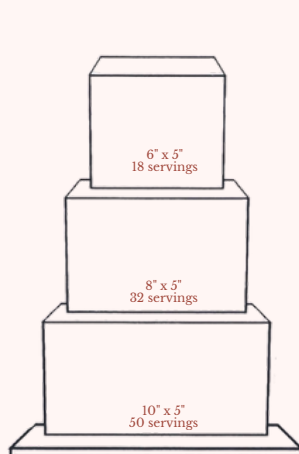


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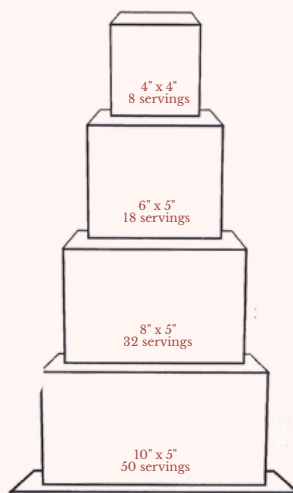
Cake Sizing & Servings



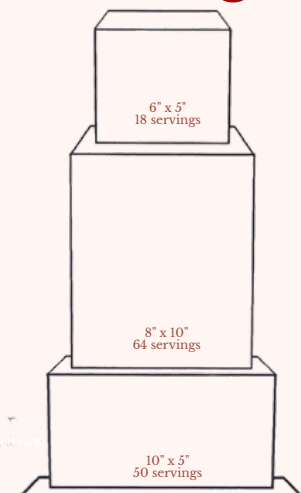
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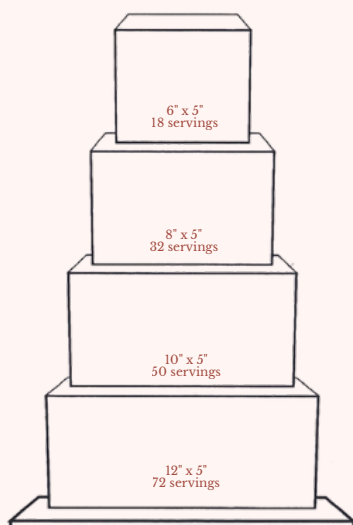
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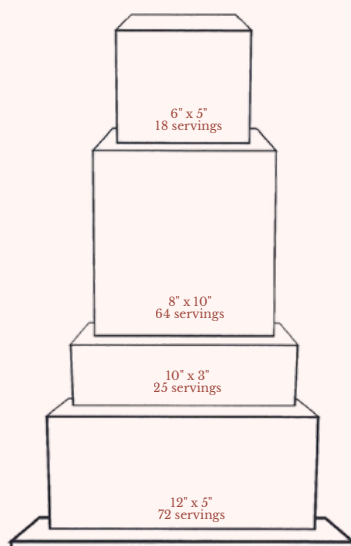
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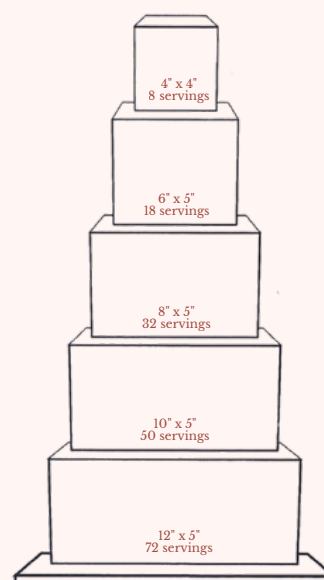
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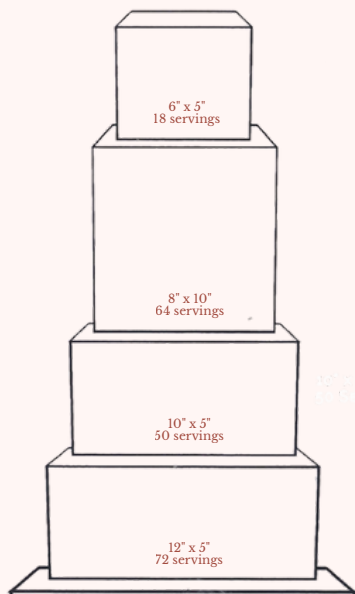
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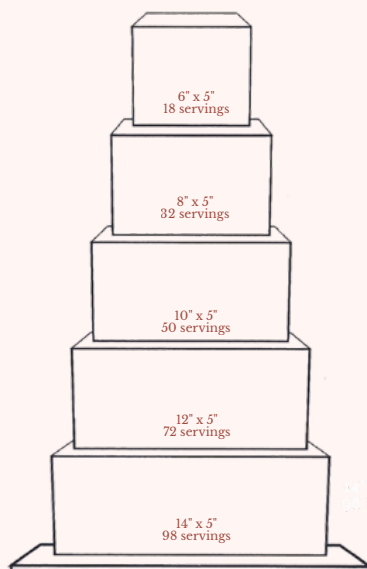
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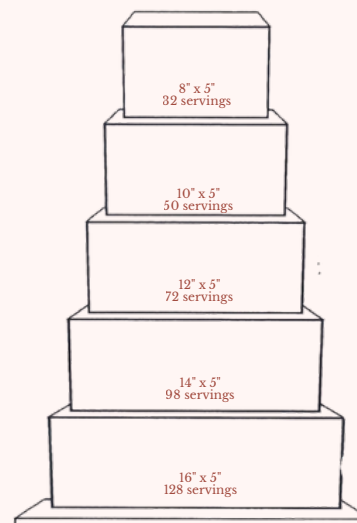
180 SERVINGS



204 SERVINGS



270 SERVINGS



380 SERVINGS



Current Packages

The Spread

- Begins at \$220
- 5 dozen custom desserts; serving 20 - 30 guests

Mini Commission

- Begins at \$250
- 6" round cake, serving 10 - 14 guests
- Perfect for intimate gathering, or as a statement piece in the midst of a dessert table

Classic Commission

- Begins at \$280; Animation / Novelty Cakes Begin at \$320
- 8" round cake, serving 18 - 24 guests
- Perfect for an event consisting of your closest friends & family

Party Commission

- Begins at \$460
- Two-tier cake, serving 40 guests
- Great for milestone events and business celebrations

The Wedding Commission

- Begins at \$680
- Three-tier cake, serving 65-75 people

(or make it 4-tiers and save the top for your first anniversary!)

- For events of grandeur !

Note these are minimum spend, based on one flavor per dozen desserts or one flavor and filling per cake tier. Exact prices are determined based on labor, decor, and flavor complexities.



Flavor Offerings

We love creating custom flavor combinations for you based on your favorites, your theme, or the time of year. Therefore, the list below is not exhaustive, but just a starting point:

Base Flavors

Vanilla
Cinnamon
Confetti
Red Velvet
Honey Maple
*Herbal & Floral Infusions

Strawberry
Chocolate
Pistachio
Hazelnut
*Seasonal Fruit & Spice Flavors
*Liquor Infusions

Fillings

Cookies N Cream
*Fresh Fruit
*Fruit Jams
Vanilla Swiss Meringue Buttercream
Chocolate Buttercream
Cream Cheese

Whipped Cream
Mousse
*Fruit Mousseline
*Crème Chiboust
*Praline
*Ganache

“Frostings”*

American Buttercream
Vanilla Swiss Meringue
Cream Cheese Frosting
Ganache

** Frosting is determined by the flavor profile of the cake and the potential weather conditions. If fondant is used on your cake, the fondant will be placed on top of frosting.*



Seasonal Offerings

We love creating custom flavor combinations for you based on your favorites, your theme, or the time of year. Therefore, the list below is not exhaustive, but just a starting point:

Autumn

Apple Cinnamon
Pumpkin Spice

Winter

Black Forest
Cara Coco
Chocolate Hazelnut
L'Opera Cake

Summer

Apricot
Lemon Blueberry
Coconut Mango
Guava
Passion Fruit
Raspberry Delight

Liquor Infused Offerings

Basil Coconut Ciroc
Bourbon Maple
Brown Sugar Hennessy
Caramel Baileys
Chocolate Bacardi
Chocolate Hennessy
Honey Jack Daniels

Lime Margarita
Moscato
Bourbon Red Velvet
Southern Peach
Rum Fruit Cake
Tiramisu, Poi Cadere

** Frosting is determined by the flavor profile of the cake and the potential weather conditions. If fondant is used on your cake, the fondant will be placed on top of frosting.*

Get In TOUCH

Due to the nature of our business, we are not always able to answer your call, but leave us a message and email us, and we will get back to you within 72 hours, if not sooner--we love to hear from you!

Feel free to reach out to us for any inquiries or to place an order. If you are inquiring about a rush order, please include the words "RUSH ORDER" in your email subject line.

LoungIn' Cake LLC

www.loungincake.com

Telephone: (917) 740 - 5856

For General Inquiries: info@loungincake.com

For Cake Commissions: loungin.cake@gmail.com

For Pastry Experiences & Cake 'N' Sips: loungin.experiences@gmail.com

For Product and Wholesale Inquiries: loungin.bakemix@gmail.com

For Appearances and Teaching: thecakeconnoisseurnyc@gmail.com