

# Cake & Pastry COMMSSIONS



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 LoungIn' 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.



#### 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 LoungIn' Cake LLC. Additional requwests for items not currently offered or custom packaging may be considered on a case-by-case basis



# Cake Sizing & Sewings

### Round Cake Servings

( Commerce Secretary)		
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 Sewings

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) Sewings

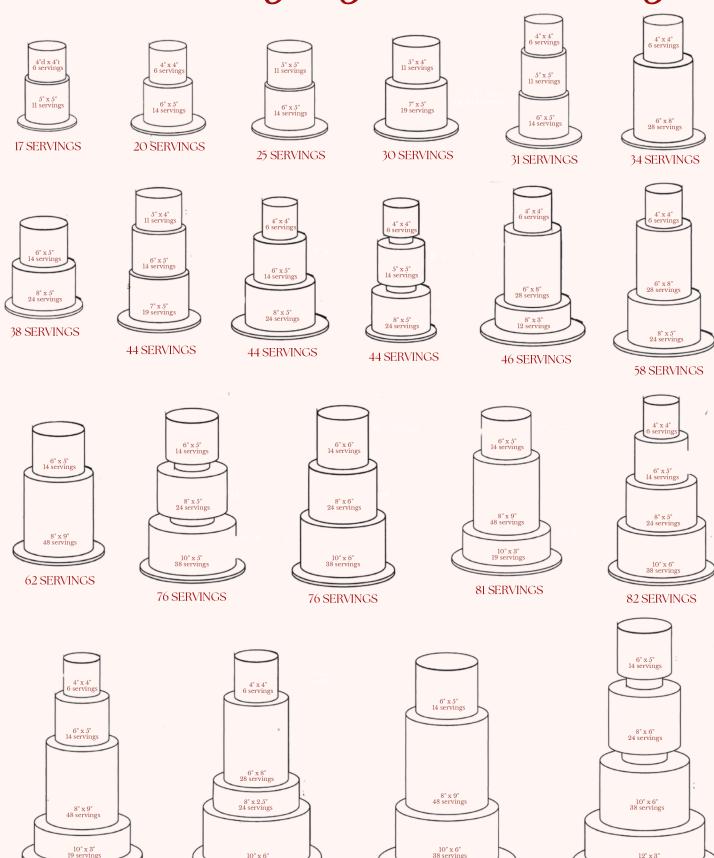
INCHES	WEDDING (1" x 2" x H")	PARTY (2" x 2" x H")
7"×11"	32	22
9"x13"	50	34
11"x15"	74	50
12"x18"	98	66
14"x22"	140	94

Jounghi Cak

87 SERVINGS

96 SERVINGS

# Cake Sizing & Sewings

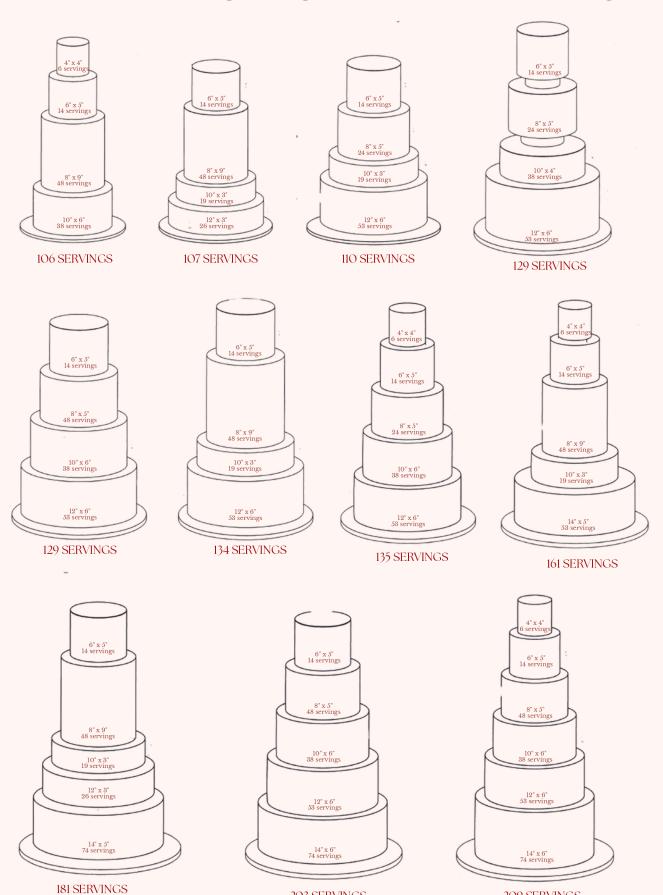


100 SERVINGS

102 SERVINGS

Jounghi Cake

# Cake Sizing & Sewings

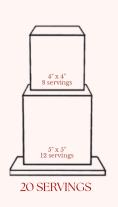


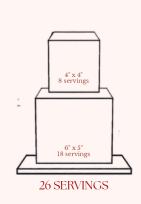
203 SERVINGS

209 SERVINGS

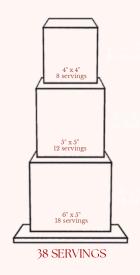
Jounghi Cak

# Cake Sizing & Sewings

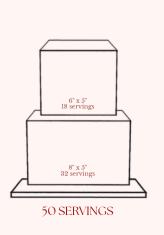






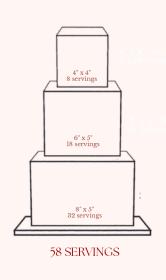


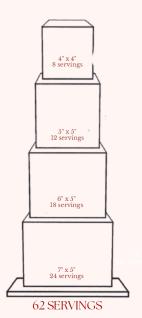


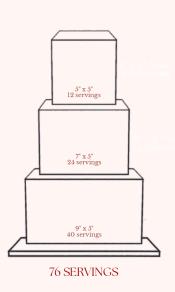


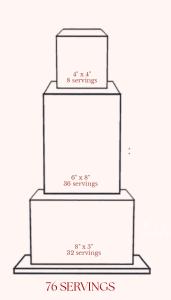


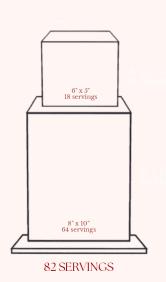












Joungli

204 SERVINGS

Cake Sizing & Sewings



270 SERVINGS



# Current Packages

### The Spread

- Begins at \$220
- 5 dozen cusotm 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 closet 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 flacor 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
Choclate
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.



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: <a href="mailto:loungin.cake@gmail.com">loungin.cake@gmail.com</a>

For Pastry Experiences & Cake 'N' Sips: <a href="mailto:loungin.experiences@gmail.com">loungin.experiences@gmail.com</a>

For Product and Wholesale Inquiries: <a href="mailto:loungin.bakemix@gmail.com">loungin.bakemix@gmail.com</a>

For Appearances and Teaching: <a href="mailto:thecakeconnoisseurnyc@gmail.com">thecakeconnoisseurnyc@gmail.com</a>