



Cakes for Memories

A kiss is just a kiss, but a cake isn't just a cake. Along with the rings you exchange, your wedding cake will be the most enduring symbol of the happiest day of your life, one that you and your guests will savor on that occasion and in the days to come. From traditional, elaborate multi-tiered wedding cakes adorned with hand-crafted sugar flowers to more unique designs like a collection of stacked gift boxes tied with ribbons and bows of edible fondant, let us design a moment that will be as unique and memorable as your wedding day itself.

Share your happiness with others as your child is called to the torah as a bar or bat mitzvah. When your son celebrates his eighteenth birthday, or as your daughter turns sweet sixteen. From butterflies to baseballs, pianos to dolphins, even hedgehogs to handbags... let us work with you in designing a cake that will not only reflect your child's chosen theme, but will be an expression of your child's unique personality!

Whether it is a baby shower cake designed after grandma's quilt, a wedding shower cake designed after a family china pattern, a christening cake laced with white sugar lilies or a graduation cake formed in the shape of stacked books, our team of confectionery artists can create a masterpiece that you and your guests will remember for years to come.

At Lulu's, we pride ourselves on providing wedding & specialty cakes that are as visually appealing as they are delicious--all customized to your decor, theme, and taste. All of our cakes are made from scratch, using the freshest, highest quality organic ingredients, so you can be sure that your cake will taste as glorious as it looks!

The Look of Elegance

Our cake artists will be delighted to work with you and your designers in crafting a cake that coordinates with your decor, theme, flowers, menu and color scheme. Kindly supply us with fabric swatches, invitations, stationary, scrapbooks or anything else you can think of that will inspire us to create a masterpiece that reflects both your own unique personality and style. Whether it is understated and elegant or lavish and grand, creating a memories that will last a lifetime has become our most cherished trademark.

Pricing your Cake

It is impossible for us to offer a price list since every cake is a unique creation. The final price of a cake is determined by the design of your cake, the flavor you select, as well as the number of servings. Sometimes a smaller cake make involve more detailed work in creation than a larger cake and will be priced higher per slice. We find most of our clients choose cakes that range from \$6 to \$15 per person, however we will certainly make every effort to work within your budget. The minimum price for a custom designed specialty or wedding cake is \$250. A pre-designed cake from our catalogue of cakes begin at \$175.

Our Famous Cupcakes

Made with the finest organic ingredients, our half-pound cupcakes are available for special order at a minimum order of a dozen. Prices begin at \$4 and up, depending on design and are available in only one size. Our cupcakes can also be presented on custom designed, fashionable floating tiers, available for rental, as well as set-up by one of our pastry chefs at your venue, for an additional cost. There is a minimum order of 50 cupcakes for tier rental and set-up.

We can also box your cupcakes in clear acetate gift boxes with custom designed packaging for party favors. Our cupcakes tiers are always a hit at weddings, bar and bat mitzvahs, as well as other special events!

Delivering your Cake

We deliver throughout the entire Tri-State area, and as far south as Philadelphia and north to Boston and Cape Cod. We will begin nation-wide air express shipping of organic wedding & specialty cakes in the fall of 2007. Delivery fees are based on distance and set-up requirements, if any.

Consultations & Cake Tastings

We offer complimentary consultations and cake tasting appointments for custom designed cake orders over \$250. Unfortunately, we cannot accommodate requests for specific cake flavors on initial consultations, but will be more than happy to accommodate such requests during a follow-up consultation after we've received a nonrefundable deposit on your order. Generally, we provide at least three different flavors to sample -- at least one chocolate and one vanilla. We find that most consultations last anywhere from 20 to 45 minutes, depending on the details of your cake and the intricacies of design. Prior to meeting with us, it is helpful that you have your florals, color schemes and themes mapped out. Feel free to bring in swatches of fabric, colors and florals, as well as invitations, stationery, and anything else you feel will help inspire your creation. We have one request, though. Since we want your cake to be totally unique--something that will always be cherished as yours and yours alone, we do not replicate cakes produced by other bakeries or published in magazines. For this reason, and out of respect for our competitors, we ask your understanding. We prefer to let our imaginations run free. We never even re-create exact replicas of cakes we ourselves have created. Just as no two snowflakes--or people--are alike, any cake you ask us to make will be a one-of-a-kind creation.

If you would like to schedule a consultation, please call the bakery or fill out the online request form and we will get back to you shortly. It is highly recommended that you order your cake at least two to three months in advance. Our policy is that reservations are taken on a first come, first served basis, and a nonrefundable deposit is required to reserve your date. If the date you have in mind is nearly booked, we suggest that you place a nonrefundable deposit on your cake to hold that date, even before you have your first consultation with us. Your deposit simply saves the date of your event -- your final design selection and flavor choice should be finalized at least two weeks prior to your event. Final payment of your order is due at least two weeks before your event.

Standard Cake Selections

We also have standard cakes available for order, from our 6" cakes that serve 6 to 8 guests to sheet cakes that serve over 100. All standard cakes include an inscription and basic decoration -- polka dots, confetti, sprinkles, dragees, sugar pearls or simple flowers. For an additional cost, we can custom decorate your standard cake with a special design, theme, or color.

CAKE MENU

THE CLASSICS

Chocolate Devil's Food Cake- Frosted with organic vanilla or chocolate buttercream.

Golden Butter Yellow Cake- Frosted with organic vanilla or chocolate buttercream.

Plain Jane Vanilla or Chocolate Cake- Yellow cake filled with a light vanilla pastry cream or chocolate mousse.

SIGNATURE FAVORITES

Coconut Dream - Fluffy coconut cake filled with coconut custard finished with home made marshmallow cream.

Dulce De Leche- Yellow butter cake layered with dulce de leche pastry cream, toasted almonds and whipped cream, frosted in caramel buttercream.

Organic Carrot Cake - Carrot cake with a tangy cream cheese frosting and roasted organic pecans.

Glazey River - Yellow butter cake filled with nutella hazelnut buttercream and praline crunch glazed with bittersweet chocolate ganache.

Southern Red Velvet - Frosted with vanilla buttermilk frosting.

FRUITY FAVORITES

Strawberry Crush - Fresh, crushed organic strawberries & fresh vanilla whipped cream sandwiched between a light vanilla poundcake.

Rhapsody In Raspberry - Lemon cake filled with lemon cream and fresh raspberry puree finished with raspberry rose buttercream.

Lemon Drop - Lemon butter cake, filled with meyer's lemon curd, and a light swiss meringue frosting.

Banana Lulu - Chocolate butter cake filled with banana pastry cream and chocolate fudge.

CHOCOLATE LOVER'S

Brooklyn Blackout - Chocolate fudge cake, homemade chocolate pudding, and chocolate fudge frosting.

Sublimity Jane - Yellow butter cake, filled with chocolate pudding, frosted with vanilla buttercream.

Chocolate Polka Dot- Layers of devil's food cake, sandwiched with our homemade bittersweet chocolate pudding and fresh vanilla cream.

Black Forest - Chocolate butter cake filled with french black cherries, chocolate mousse, whipped cream, enrobed in bittersweet chocolate ganache with shards of chocolate.

After Midnight - A dark, sinful marriage of bittersweet chocolate ganache, and milk chocolate mousse between layers of black cocoa velvet cake.

Before Midnight - Our famous After Midnight cake, made with yellow sour cream cake, instead of chocolate cake.

German Chocolate - Chocolate buttermilk cake, organic pecan coconut filling, enrobed in milk chocolate ganache.

Cookie Monster - Chocolate fudge cake layered with fresh home made cookies and cream.

We will gladly work with you in creating a custom flavor for your cake for orders over \$100.

CAKE SIZES & SERVING SUGGESTIONS

- * 6" Serves 6 – 8
- * 8" Serves 8 – 10
- * 10" Serves 10 – 15
- * 12" Round Or 10" Square Serves 15 – 20
- * 14" Round Or 12" Square Serves 20 – 30
 - * Half Sheet Serves 30–40
 - * 3/4 Sheet Serves 50–75
 - * Full Sheet Serves 80–100