



Julien Plumart

— BOUTIQUE ET SALON DE THÉ —

Parisian Inspired

WEDDING CAKES

Introduction

JULIEN PLUMART IS DELIGHTED TO SHOWCASE ITS NEW RANGE OF PARISIAN INSPIRED HANDMADE WEDDING CAKES AND PATISSERIE.

Inspired by Juliens French heritage and 20 years of culinary experience, our patisserie whether it is a simple croissant or a detailed wedding cake; are all, a culmination of time-honoured traditions and classic flavour combinations with our very own personal stamp of creativity fun and ingenuity. Our love and passion for patisserie starts with using exceptional ingredients; each cake is a marriage of workmanship, artistry and an eagerness to please.

To ensure every Julien Plumart wedding cake is unique and special to the bride and groom, each one is handmade to order. Each cake can be customised in a number of ways, from the flavour of the cake and filling, to the colour and detail of the design. In addition, each cake has matching wedding favours – handmade signature macarons.

Our cakes start at £50, delivery costs are dependent on where you live, please see full terms and conditions on page 13.

Personal Cake Consultations

TO ENSURE THAT YOU CHOOSE THE RIGHT CAKE FOR YOUR SPECIAL DAY, WE OFFER TASTING EVENINGS AND PERSONAL CONSULTATIONS FOR EVERY POTENTIAL CUSTOMER.

Our tasting evenings and personal consultations are held at our Boutique Et Salon De Thé, Brighton. Personal consultations and tasting evenings involve sampling a range of delicious cakes – bespoke options during the personal consultation alongside a glass of champagne and our luxury tea blends and coffee.

Tasting evenings are held at different times throughout the year, usually in September, February and May. You are required to book your attendance at no charge.

Whilst helping you to make the right decision. We hope to remove any potential worries and make this an enjoyable part of your wedding preparations.

A fee will be charged for your personal consultation. Depending on the number of samples requested. Personal consultations offer you the opportunity to sample bespoke flavour combinations at your request, please note that because cakes samples are made especially for the consultation we are unable to offer a refund if the appointment is cancelled within 7 days of the booked date. However, please do call us if you need to cancel and we can make alternative arrangements wherever possible to avoid disappointment or inconvenience.

— For more information about our wedding evenings or personal consultations please email: Enquiries@julienplumart.com or call **01273 208997**.

— Personal consultations and tasting evenings are held at Julien Plumart Boutique, Dukes Street, Brighton.



Cake Designs

Julien Plumart wedding cakes are perfectly suited to be served as a dessert or petit four, Julien has created a range of popular Parisian inspired wedding cakes to suit all tastes and styles. Being a true creative spirit he loves to push the boundaries and create new and exclusive designs. So, if you're looking for something a little different with a creative edge, then book a personal consultation with Julien to design your very own masterpiece.

Each cake has its very own customisable elements to make the cake your own. Each cake comes in set numbers and sizes to ensure the cake that you order is stunningly beautiful and proportionally balanced. Pricing and servings for each cake are listed individually.

Nº 1

Pièce Montée Macaron

The pièce montée macaron is a beautiful architectural piece to adorn your wedding table and wow your guests. Bestowing heavenly macarons the jewels of French patisserie, it is a striking and elegant creation, perfect for any celebration.



YOU CAN CUSTOMISE

- The cone colours
- The macaron colours
- The macaron flavours

PRICE

£275

SIZE FEATURED

£275 for 60 - 70 portions
200 macarons minimum

Please note an additional £80 deposit will be required to cover the cost of the cake stand and materials.

MATCHING FAVOURS

Matching macaron favours are available in the flavours and/or colours of your choice.
£2.90 each (2 per person).

Nº 2

Lace & Flowers

Inspired by Frances famous lace history, the abundant detail within the delicate trails and swirls lends a prettiness and delicate elegance to the cake. The contrasting colour background means that the intricate detail of the lace can be seen from across the room. Adorned with hand crafted roses, this cake is dainty, elegant and would make a stunning addition to any wedding table. Beneath are layers of moist lemon madeleine sponge, scattered fresh morello cherries and pistachio butter cream.

YOU CAN CUSTOMISE

- The number of tiers
- The colours of the roses, we can match the colours of your bouquet
- The colour of the icing
- The flavour of the sponge & butter cream

STARTING PRICE

£50 for 10 portions
 £300 for 60 portions
 £500 for 100 portions

Size featured:

£50 for 10 portions

MATCHING FAVOURS

Matching macaron favours are available in the flavours and/or colours of your choice. We would recommend a white vanilla macaron or a white chocolate and cherry flavoured macaron dusted with cocoa. Prices start at £2.90 each (2 per person).



Nº 3

Macaron Pyramid

A modern day inspired Parisian alternative to the traditional wedding cake, or a beautiful centrepiece for your dessert table. The elegant tower of macarons is perfectly suited to either traditional or alternative style weddings. Complete customisation allows you to inject a little fun and creativity with multiple colours and flavours, or keep it simply sublime with colours to match your wedding theme.

YOU CAN CUSTOMISE

- The size/number of portions
- The colours of the macarons
- The flavours of the macarons

PRICE £43.50
 for 10 portions
 30 macarons

£265 for 60 - 70 portions
 192 macarons
 You Save 5%

£710 for 180 - 220 portions
 575 Macarons
 You Save 15%

MATCHING FAVOURS

As an alternative to macarons as a wedding favour, you can choose mini meringues with your chosen colours, individual chocolate truffles or biscuits, making a truly tasty experience for your guests.



Nº 6

Royal Chocolate

This is an impressive cake, definitely one for the chocolate lovers. Wonderful on its own or part of a mixed tiered cake it's a feast for the eyes. Layers of hazelnut sponge and crunchy hazelnut praline are topped with a rich but light 64% chocolate mousse and whole raspberries. Finished with a delightful glossy chocolate glaze, impressive handcrafted white chocolate flower and raspberry macarons, this is a real spectacle in 3 tiers and dressed with handcrafted flowers.

YOU CAN CUSTOMISE

- The number of tiers
- The flavour of the sponge
- The colour of the white chocolate flower
- The colour of the macarons

STARTING PRICE

£50 for 10 portions
£300 for 60 portions
£500 for 100 portions

Size featured:

£80 for 16 portions

MATCHING FAVOURS:

Matching macaron favours are available in the flavours and/or colours of your choice. We would recommend a classic white vanilla, luscious pink raspberry, golden passion fruit or as a real treat our gold frosted 64% grand cru chocolate macaron. Prices start at £2.90 each (2 per person).



Wedding Favours

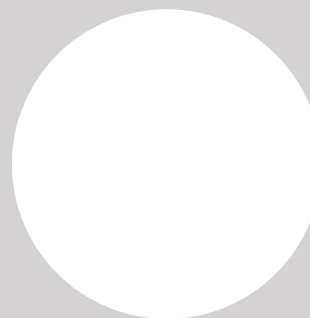
Part of making your day very special is those little extra touches that welcome your guests. Your wedding day wouldn't be nearly as much fun or memorable without all your loving guests. Express your thanks with wedding favours that can be enjoyed and savoured; individual macarons are a wonderful gift and a truly tasty experience. Or you may wish to serve piles of delicious macarons to go with coffee or as part of the desert table – the choice is yours.

You can either choose from our signature 24 piece collection or talk to our wedding specialist about creating custom colours to match your special day.

All of our macarons are handmade to order with the finest ingredients, they are little pillows of heaven bursting with flavour; a luxurious gift to be given to your guests.

Julien Plumart wedding favours consist of 2 macarons supplied in clear cellophane bags with our pink ribbon as standard. As the customer, you are more than welcome to either supply your own ribbon, bags, boxes or anything else you wish your favours to appear in. If you would like us to source these for you, just let us know as there may be additional costs involved.

We would recommend personalising each favour with a small tag with your guests names on to truly make them feel special.



Prices start from
£0.70 to £1.45
per macaron

1 to 150
£1.45 Each

151 to 299
Save 10%

300 to 399
Save 20%

400+
Save 30%

We also offer mini meringues, handmade chocolates and biscuits. Talk to our wedding specialist who can support you in making the right choice.

Choosing Your Wedding Cake

There are many things to consider when deciding upon your wedding cake, which is why we suggest attending a sampling evening or booking a personal consultation to enable our wedding specialists to guide you through the process.

Some things to consider when choosing your cake...

WHAT TIME OF YEAR IS YOUR WEDDING?

The summer months are the busiest times of year for our cake makers and their schedules get booked in advance. If you're getting married between May and September you should start the ordering process 6 months before. If you are getting married during the other months you should start the ordering process at least 3 months ahead of your big day. Christmas and New Year is also a busy time of year, please allow extra time as our bakers may be booked up.

HOW WILL THE CAKE BE SERVED?

Before choosing your design it is important to consider how the cake will be served. If you wish to serve it as a dessert you should consider how the flavour will complement the main menu, or if you would like it to be served as a favour or as a petit fours later in the evening.

HOW MANY GUESTS WILL THE CAKE SERVE?

It's important to consider how many portions you will require. Would you like to take a portion of the cake home for family friends? Would you like an additional cutting cake?

WHERE WILL YOUR CAKE BE DISPLAYED?

Julien Plumart cakes are designed to withstand reasonable display conditions, however, due to their fresh dairy nature; the cakes are vulnerable to heat and light damage. If you are travelling with your cake or require delivery further afield, please tell us from the start of the order process. Some designs are sturdier than others and we can advise from the beginning.

Consider your venue when you choose your cake. Rooms with high ceilings and ornate decorations can overshadow a cake, as can a too large table. It is very helpful if you can bring pictures of your venue to your tasting session.

REFLECT YOUR PERSONALITY AND STYLE

Your wedding cake should reflect the personality and style of the bride couple. Every cake is made to order, and there are many options for customisation, so do take the opportunity to truly tailor the cake to exactly what you want.



Terms & Conditions

DESIGN

The cake design can be customised, but the result is dependent upon the exact information provided to Julien Plumart by the customer. Interpretation of customers bespoke choices and amends to the original design are approved by the customer during the order process. Written descriptions and drawings where required will be provided to the customer at every stage.

We will do our very best to match any colour requests, but we cannot guarantee an exact pantone match as colours present differently in different materials. We will always aim for a perfect match but this is not always possible.

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DELIVERY & COLLECTION

All deliveries within Brighton & Hove are free of charge. Our cakes can be delivered throughout the UK but the circumstances and requirements must be discussed with the wedding cake team as some cakes may not withstand long travel times. We can help advise you at the time of your consultation. Delivery throughout the UK will depend on distance and travel time required and will be quoted for on a per-cake basis.

PAYMENT & DEPOSIT

Customers will receive written quotes with a clear breakdown of costs. A 30% deposit is required to confirm your order. Deposits are non-refundable. The final payment of the bill is due 14 days before the wedding date. Failure to complete payment 14 days before your wedding date may result in your wedding cake being cancelled.

Pièce montée cakes require an additional £80 deposit to cover the cost of the cake stand and associated materials. If you wish to change or cancel your order, we unfortunately won't be able to refund your deposit.

CANCELLATIONS & ALTERNATIONS

You may cancel your order up until 14 days before your wedding date. However, we are unable to refund the deposit. If you have any queries or need to make changes to an order please contact us immediately. We will assess your request for an alteration and let you know its affect on the price and any agreed timetable.

In the very unlikely event that we need to cancel your order we will give you as much notice as possible and discuss the matter with you and try to agree a suitable alternative. If you are not willing to accept the suggested alternative then a full refund will be given.

ALLERGIES AND DIETARY REQUIREMENTS

Julien Plumart cakes and patisserie contain butter, wheat, gluten, eggs and nuts and are made in an environment that handles alcohol. Our macaroons are naturally gluten free; however we cannot guarantee that they will not contain trace amounts of gluten due to the nature of production. Julien Plumart accepts no liability for customers suffering allergic reactions from eating our cakes and or patisserie. It is the customer's responsibility to make Julien Plumart aware of any dietary requirements that need to be accommodated when you place your order.

DAMAGES

Julien Plumart accepts no liability for cakes that are damaged after they have been delivered to the agreed location. For cakes delivered to wedding venues, we require a signed delivery note by the caterer to say that the cake has arrived in perfect condition. All Julien Plumart cakes are delicate and require care and attention when handling, storing and displaying to prevent damage occurring.



*La Vie
Est Belle*

Nº27 DUKE STREET, BRIGHTON

WWW.JULIENPLUMART.COM

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