



Custom Guide



LAPATISSERIE.NET
CAKES@LAPATISSERIE.NET
(408) 446-4744



IMPORTANT NOTE:

For specialty cakes, store cakes with a custom message, or store cakes that are larger in size, please visit our regular menu online or online ordering page.

e.g. Half sheet Burnt Almond cake

e.g. 8" Guava cake with a custom birthday message



ONLINE ORDER

<https://orderlapatisserie.square.site>



Size & Timing

Please provide the number of servings and date of your event in order to confirm the possibility. The earlier you inquire, the better we are able to accommodate you. Please see pages **3 & 4**.



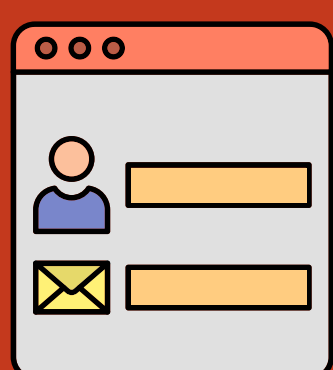
Design

Design is an important factor that determines the price. On pages **5 & 6**, we will show you how to find design ideas.



Flavor, Filling & Icing

The most important part of your event is the taste of your cake. For custom cakes, you can either customize your cake flavor, or instead use a cake flavor from our regular menu offering. See page **7** for more info.



Contact Us

Once you are ready, please email us with all the requested information to respond properly to your inquiry. A representative will contact you as soon as possible. Please see page **8**.

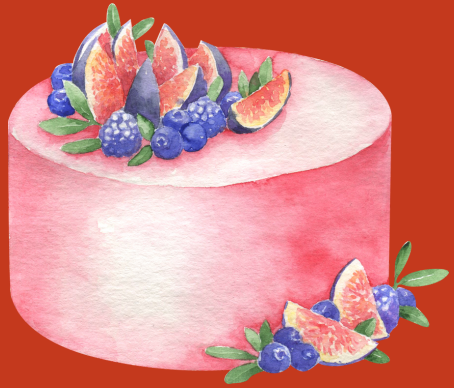


1

Size & Timing

Pages 3 & 4.

Timing for Simple Custom Cakes: 5-7 days



Simple custom cakes entail things like choosing custom colors and adding writing, and minor decorations like buttercream flowers, fresh fruit, simple piping, and sprinkles. Your order needs to be finalized with us at least 5 days before the event.

Timing for Intricate Cakes: 1-2 Weeks



More intricate cake designs should be finalized 1-2 weeks before requested pickup date. To allow for enough time to create these intricate designs, we recommend that you start the ordering process two weeks in advance.

Timing for Wedding Cakes: 2-4 Weeks



Planning for a wedding cake requires that you communicate your visions for the cake well so that we can create something perfect for your big day. We recommend **minimum one month** before your event, and **finalizing all details three weeks ahead of time.**

[Click here for wedding cake info and appointments](#) 

Important Note:

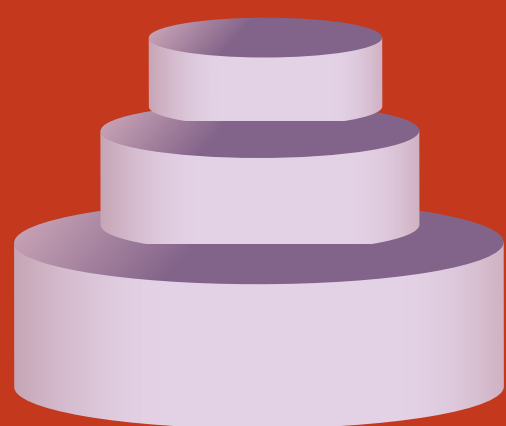
Even though we recommend ordering your cake in advance, please note that this does not guarantee that we will be able to do your cake. Depending on the season, kitchen availability and space needs to be checked after you contact us. Regardless of contact time, we will always try to accommodate orders to the best of our availability.



1

Size & Timing

Round Sizes



Whether you want a single or multi-tiered cake, we offer a variety of sizes to choose from to best accommodate your serving needs.

If you opt for a tiered cake, there should be **at least 3 inches** of difference in diameter between each level.

Round

8-10 Servings	8"
12-15 Servings	9"
16-18 Servings	10"
24-30 Servings	12"
34-40 Servings	14"
45-50 Servings	16"

NOTE: We do not custom make 6" cakes - the only exception is for smash cakes.

Sheet Sizes

Sheet cakes are generally easier to cut and popular for big events. Additionally, they often cost less per serving than their tiered cake counterparts.



1/4 Sheet (8" x 12"): 15-25 Servings

1/2 Sheet (12" x 18"): 40-50 Servings

Full Sheet (16" x 24"): 70-100 Servings

Serving sizes are dependent on how the cake is cut. Slices could be less or more than the estimate given depending on the size of each slice cut.



2 Design

The design is an important aspect that most affects the price of the cake. We take into account labor, the amount of time estimated to create your cake, and the materials needed.

You can look for reference images for your cake design on our [Instagram page](#), or anywhere else (Google, Pinterest, TikTok, etc).

Please note that we can make any design possible (given enough notice or time of course)--all you need to do is attach an image file to your email.



Visit our Instagram page

[INSTAGRAM.COM/CUPERTINOLAPATISserie](https://www.instagram.com/cupertinolapatisserie)



Miscellaneous Info:

- 1** We do not supply fresh flowers for cake designs. Fresh flowers must purchased separately. We will happily arrange the flowers on the cake for you if they are dropped off to our bakery 1 day before pickup
- 2** We do not custom dye cake sponges (such as for rainbow cakes, gender reveals), etc but can instead dye buttercream fillings custom colors
- 3** Edible image cakes and themed cakes (strictly those listed on our website) can always be made with short notice and are more cost-effective





2

DESIGN: Icing color chart

Optional, for reference only

WARMER COLORS				COOLER COLORS			
Parts	Color (Mix)	Parts	Color (Mix)	Parts	Color (Mix)	Parts	Color (Mix)
1	WHITE	18	ORANGE	35	PINK	52	GREEN
2	IVORY	19	1 Red 8 Yellow	36	1 Blue 16 Pink 16 White	53	3 Green 2 Yellow
3	50 Ivory 1 Orange	20	1 Orange 1 Yellow	37	1 Pink 4 White	54	1 Green 1 Yellow
4	1 Ivory 4 White	21	1 Red 2 Yellow 2 White	38	BABY PINK	55	1 Blue 3 Yellow
5	YELLOW	22	1 Orange 2 White	39	6 Pink 1 Yellow	56	1 Green 1 Yellow 4 White
6	1 Yellow 4 White	23	1 Orange 4 Ivory	40	1 Red 2 Pink 1 Yellow 4 White	57	PASTEL GREEN
7	PASTEL YELLOW	24	1 Orange 8 Ivory	41	1 Red 1 Yellow 4 White	58	1 Green 4 White
8	RED	25	1 Red 5 Yellow	42	1 Red 1 Yellow 8 White	59	1 Green 2 Blue 6 White
9	10 Red 1 Purple	26	1 Red 2 Yellow	43	DARK CHOCOLATE	60	1 Green 3 Blue 4 White
10	1 Orange 1 Red	27	4 Orange 1 Red	44	1 Choc. 1 Orange	61	4 Blue 1 Yellow 4 White
11	1 Red 2 Pink 1 Yellow	28	1 Red 4 Yellow	45	1 Choc. Orange	62	3 Blue 2 Yellow
12	1 Red 2 White	29	1 Pink 1 Yellow	46	1 Choc. White	63	4 Blue 1 Yellow
13	1 Red 4 White	30	2 Pink 1 Yellow	47	1 Green 1 Blue 3 Red 3 Yellow	64	4 Blue 1 Orange
14	8 Red 1 Baby Blue	31	8 Orange 1 Green	48	1 Choc. 4 White	65	1 Green 1 Blue
15	3 Red 1 Green	32	1 Orange 1 Choc. 50 Ivory	49	1 Choc. 4 Orange	66	"Forest" Green Black
16	4 Red 4 Pink 1 Blue	33	1 Orange 1 Choc. 100 Ivory	50	1 Choc. 4 Yellow	67	1 Red 1 Green 1 Yellow
17	8 Red 4 Pink 1 Blue	34	1 Choc. 2 Yellow 50 Ivory	51	4 Orange 1 Blue	68	1 Blue 8 Orange
69	BLUE	80	PURPLE	71	1 Blue 1 Baby Blue	87	1 Blue 1 Purple
70	1 Blue 1 Baby Blue	81	2 Blue 1 Pink 1 Black	72	1 Blue 4 White	88	1 Blue 1 Pink
71	1 Blue 5 Baby Blue	82	2 Blue 1 Pink	73	BABY BLUE	89	1 Blue 4 White
72	1 Blue 4 White	90	1 Purple 4 White	74	4 Blue 1 Pink	91	1 Purple 4 White
73	BABY BLUE	92	LAVENDER	75	5 Blue 1 Pink	93	1 Blue 1 Red 4 White
74	4 Blue 1 Pink	93	1 Blue 1 Red 4 White	76	15 Blue 1 Black	94	1 Blue 4 Pink 8 White
75	5 Blue 1 Pink	94	1 Blue 4 Pink	77	8 Blue 1 Black	95	1 Blue 4 Pink
76	15 Blue 1 Black	95	1 Blue 4 Pink	78	6 Blue 1 Black	96	1 Blue 6 Pink
77	8 Blue 1 Black	96	1 Blue 6 Pink	79	4 Blue 1 Black	97	1 Blue 8 Red 8 White
78	6 Blue 1 Black	97	1 Blue 8 Red 8 White	80	6 Blue 1 Red	98	1 Blue 12 Red 8 White
79	4 Blue 1 Black	98	1 Blue 12 Red 8 White	81	"Reflex" 2 Blue 1 Purple	99	1 Blue 4 Pink 1 Red
80	6 Blue 1 Red	99	1 Blue 4 Pink 1 Red	82	4 Blue 1 Purple	100	1 Blue 8 Red 2 White
81	"Reflex" 2 Blue 1 Purple	100	1 Blue 8 Red 2 White	83	1 Blue 1 Red	101	1 Blue 4 Red 10 Pink
82	4 Blue 1 Purple	101	1 Blue 4 Red 10 Pink	84	2 Blue 1 Red	102	1 Blue 8 Red
83	1 Blue 1 Red	102	1 Blue 8 Red	85	1 Blue Red 1 Black		

Please keep in mind that dark colors will affect the taste of buttercream by causing it to taste slightly bitter and will temporarily your dye tongue and/or mouth. Fondant icing is the only alternative to prevent this.

We do not guarantee exact color match, but will aim to resemble as close as possible to the swatches.



3

Flavor, Filling & Icing

ICING
(FROSTING ON SURFACE)



FLAVOR (CAKE SPONGE)

FILLING (CREAM)

+
OPTIONAL FRESH FRUIT
ADDITION

FLAVOR LIST

Each tier has three layers of cake inside. We typically only recommend 1 cake flavor (with the exception of ribbon cake).

- Vanilla
- Chocolate
- Carrot
- Ribbon (alternating layers of chocolate and vanilla cake)
- Red velvet
- Guava (premium flavor)

FILLING LIST

Filling is the cream layers between your cake sponge. Each tier has 2 layers of filling. We typically only recommend 1 filling for each tier.

- Whipped cream
- Chocolate whipped cream
- Strawberry mousse
- Lemon mousse
- Chocolate mousse
- Mango mousse
- Raspberry mousse
- Mocha mousse
- Cappuccino mousse
- Hazelnut mousse (premium flavor)
- Caramel mousse (premium flavor)
- Guava mousse (premium flavor)
- Custard
- Amaretto custard
- Bavarian cream
- Fudge
- Chocolate truffle
- Chocolate ganache
- Vanilla buttercream
- Chocolate buttercream
- Raspberry buttercream
- Lemon buttercream
- Mocha buttercream
- Mango buttercream
- Guava buttercream (premium flavor)
- Lemon curd
- Cream cheese

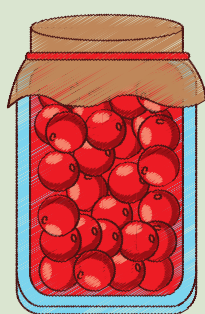
FILLING ADDITION (OPTIONAL)

OPTIONALLY YOU CAN ADD ONE OF THE ADDITIONS EITHER FRESH FRUITS OR PRESERVE TO YOUR FILLING!



FRESH FRUITS

*Strawberry
Raspberry
Blueberry
Blackberry
Bananas*

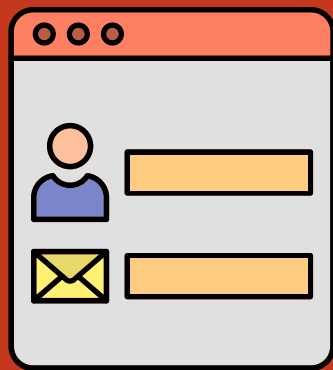


PRESERVES

*Raspberry
Apricot*

ICING LIST

- Vanilla buttercream
- Fondant



4 Contact Us

To get started on your custom cake order, please read through our order policy, and then send your email to **cakes@lapatisserie.net**

Details to include in your email inquiry:

New Message



cakes@lapatisserie.net

Subject

Please include the following in your email:

1. Pickup date and pickup time
2. Serving size or requested cake size (please keep in mind our minimum serving size is for 10)
3. Requested cake flavor and filling
4. Design and decorations - include your reference picture!

Please kindly note that placing your order means that you have read and understand our policies and agree to be fully held to all our terms and conditions.

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