Sweet Table Packages and Pricing

Celebration cakes and desserts are masterpieces in their own right, and at Love Patisserie, we understand that the best way to showcase them is through a beautiful, coordinated sweet table! Whether it's a wedding, baby shower, corporate event or luxe birthday celebration, our goal is to build, design, and furnish your sweet table from the ground up. Below you will find our sweet table packages and pricing. We take the hassle out of sweet tables, and are always willing to work with you to design a unique package that suits your needs. Trust Love Patisserie to turn your vision into a delicious reality! The cherry on top? We bake everything from scratch, to order, using organic ingredients. Other bakeries will "construct" your sweet table using factory-made, frozen desserts full of artificial ingredients and preservatives, at Love Patisserie, we don't believe in short cuts, your sweet table will taste as good as it will look!

-xoxo, Janet
Owner and Head Designer
Love Patisserie

Packages and Inclusions:

Please note that package prices do not include cleanup or rental returns. All rentals must be returned within three business days of your event to ensure having your rental deposit returned to you in full.

Adding or Removing dessert items: Satisfying everyone's sweet tooth sometimes means ordering a little more. Let us know which items you'd like, how many more you'd like to add, and we will add them into your package. Same goes for removing items, while everyone loves a little extra, you may feel that less is more.

Please note that while these prices include delivery and set-up. They do not include tables or table décor, nor do they include cleanup, tear down, and stand return. Each of these items can be added to your package. However please advise that you must provide any tables, tablecloths, and décor items and have them on site prior to delivery.

Feeling Creative? If you'd like to pick up your order and assemble your sweet table on your own, let us know and we will adjust pricing accordingly.

Petite and Chic: for parties of 25-50 guests

$550.00

- 8 inch round extended-tier (between 6-8 inches tall) buttercream cake
    - Design options: naked or full buttercream, fresh floral spray, custom coloured, luxe sprinkle detail, edible image plaque, custom message
    - Buttercream effects: watercolour, swirls, stripes, textured, painted
    - Fondant covered cake available at an additional charge (starting at $40.00)
    - Original flavours only: luxe flavours available at an additional charge of $15.00
- 2 dozen cupcakes (original flavours, luxe sprinkle details, floral toppers, gold/silver flakes, custom coloured, luxe liners to suit theme
    - Luxe flavours available at an additional charge of $15.00
- 1 dozen mini layered dessert cups (original flavours)
    - Luxe flavours available at an additional charge of $15.00
- 1 dozen designer doughnuts (custom coloured, drizzles, luxe sprinkle details, edible 24k gold leaf, floral/edible topper OR luxe sugar cookies (custom stamped in message, custom coloured fondant covers, gold leaf accents)
    - Original flavours
- 1 dozen chocolate covered strawberries OR chocolate covered pretzel sticks OR chocolate covered Oreos (custom coloured, luxe sprinkle detail, chocolate drizzles, metallic accents)

- Includes 3 dessert stand rentals, 1 tiered dessert stand, and 2 trays, all in finishes to match your theme and colour palette ($150.00 refundable deposit required)
- Includes Delivery and Assembly

Big Love: for parties of 50-75 guests

$800.00

- Two Tier (9 inch round bottom, 6 inch round top) buttercream cake
    - Design options: naked or full buttercream, fresh floral spray, custom coloured, luxe sprinkle detail, edible image plaque, custom message
    - Buttercream effects: watercolour, swirls, stripes, textured, painted
    - Fondant covered cake and fondant-specific designs available at an additional charge (starting at $80.00)
    - Original flavours only: luxe flavours available at an additional charge of $15.00
- 2 dozen cupcakes (original flavours, luxe sprinkle details, floral toppers, gold/silver flakes, custom coloured, luxe liners to suit theme
    - Luxe flavours available at an additional charge of $15.00
- 1 dozen mini layered dessert cups (original flavours)
    - Luxe flavours available at an additional charge of $15.00
- 2 dozen designer doughnuts (custom coloured, drizzles, luxe sprinkle details, edible 24k gold leaf, floral/edible topper OR luxe sugar cookies (custom stamped in message, custom coloured fondant covers, gold leaf accents)
    - Original flavours
- 1 dozen chocolate covered strawberries OR chocolate covered pretzel sticks OR chocolate covered Oreos (custom coloured, luxe sprinkle detail, chocolate drizzles, metallic accents)
- Includes 3 dessert stand rentals, 2 tiered dessert stands, and 2 trays, all in finishes to match your theme and colour palette ($150.00 refundable deposit required)
- Includes Delivery and Assembly

Let Them Eat Cake: for parties of 75-100 guests

$1000.00

- Two Tier (9 inch round bottom, 6 inch round top) buttercream cake
    - Design options: naked or full buttercream, fresh floral spray, custom coloured, luxe sprinkle detail, edible image plaque, custom message

    - Buttercream effects: watercolour, swirls, stripes, textured, painted
    - Fondant covered cake and fondant-specific designs available at an additional charge (starting at $80.00)
    - Original flavours: luxe flavours available at an additional charge of $15.00
- 3 dozen cupcakes (original flavours, luxe sprinkle details, floral toppers, gold/silver flakes, custom coloured, luxe liners to suit theme
    - Luxe flavours available at an additional charge of $15.00
- 1 dozen mini layered dessert cups (original flavours)
    - Luxe flavours available at an additional charge of $15.00
- 2 dozen designer doughnuts (custom coloured, drizzles, luxe sprinkle details, edible 24k gold leaf, floral/edible topper OR luxe sugar cookies (custom stamped in message, custom coloured fondant covers, gold leaf accents)
    - Original flavours
- 2 dozen chocolate covered strawberries OR chocolate covered pretzel sticks OR chocolate covered Oreos (custom coloured, luxe sprinkle detail, chocolate drizzles, metallic accents)
- Includes 4 dessert stand rentals, 2 tiered dessert stand, and 2 trays, all in finishes to match your theme and colour palette ($150.00 refundable deposit required)
- Includes Delivery and Assembly

Custom Packages:

Want to build something unique? Let us know exactly what you need in units, and your ideas in terms of design and overall mood, and we will work with you to design a custom sweet table package.

The Icing on The Cake: For Those Seeking the Ultra-Luxe

While these a la carte items are not included in package prices, they will give your guests all the feels and take your sweet table to the next level! If you'd like to add that little something special that isn't on this list, reach out to us with photos or design ideas!

- Colour coordinated tablecloth rental (linen, satin, sequin, crepe): starting at $30.00
- Table rental: starting at $30.00
- Flower wall/backdrop rental (includes set up and tear down): starting at $350.00
- Pedestal/stand rental: starting at $50.00
- Dessert Labels and stands: starting at $5.00 per
- If you would like us to pick up/package rentals: starting at $90.00
- Fresh floral centerpieces: starting at $50.00

- Artificial floral centerpieces/accents: starting at $30.00
- Candles:
    - Tealights: $3.00 per
    - Candelabra rentals with candles: starting at $20.00
- Custom take-home bakery boxes for your guests: starting at $5.00 per
- Custom cake topper: $20.00
- Individual dessert packaging or wrapping (starting at 50 cents per dessert)

Cake Flavours

A delicious, moist, fluffy, perfectly balanced cake is our foundation. A cake can be beautiful, but it needs to taste divine to be a masterpiece. While other bakers focus on a cake's look and use factory-made, frozen cake products and fillings full of artificial flavours and preservatives, at Love Patisserie we bake everything from scratch to order, using the best, freshest ingredients available. We truly go the extra mile, our cakes are all organic and all flavour. We never want you to sacrifice on flavour to have a beautiful wedding cake, because you shouldn't have to! Below you will find our list of standard flavours included in base pricing, and luxe flavours that incur an additional charge per tier. We also offer custom flavours (add $35.00), where we work to develop a unique recipe to suit your unique tastes!

Original Flavours (Organic)

- Vanilla Bean
- Double fair-trade chocolate
- Vanilla bean and Meyer lemon with house-made raspberry preserves
- Tuxedo (Vanilla – Chocolate Swirl)

Original Buttercream Flavours

- Vanilla Bean/Chocolate American Buttercream
- Vanilla Bea/Chocolate Swiss Meringue Buttercream

Luxe Flavours (Organic)

- Browned butter carrot with Mascarpone cheese frosting
- White Chocolate Pistachio with Raspberry Preserves
- Strawberry Matcha with Vanilla Bean Swiss Meringue Buttercream
- Strawberry Champagne Cake with Strawberry Buttercream
- Tiramisu with Mascarpone Cheese Frosting

- Walnut Spice cake with Brown Butter Buttercream
- Chai-Spiced Cake
- London Fog Cake
- Honey Butter Cake with Honey Buttercream
- Peanut Butter Chocolate Chip Cake with Peanut Butter Diplomat Cream and Vanilla Bean buttercream
- Ferrero Rocher Cake
- Cookies and Cream Cake
- Nutella Cake
- Dark Chocolate and Pink Peppercorn Cake
- Strawberry Shortcake
- Almond Cake
- Blueberry Lemon Cake
- Confetti Cake
- Red Velvet Cake

*Vegan, dairy-free, egg-free, and gluten-free options available at an additional charge

Layering Flavours

It's your party, and you should be able to mix-and-match depending on your needs. If you'd like to have different flavours per tier, let us know and we will note it on your order.

Tastings

We offer 30-Minute Tastings and Design Consultations. Once secured and booked, we will come to you with three flavours of cupcakes for you to taste. This will allow us to discuss flavour, design, pricing, and any additional questions you may have (starting at $60.00, add $4.50 per additional cupcake required).

To request a quote

Give us a call or text at (289)-400-7359, message through social media, or email us at janet@lovepatisserie.ca. Feel free to send us any inspiration photos, design ideas, flavour preferences, servings requirements, and if you require delivery the location, date, and time. The more information we have, the better! We will get back to you with pricing and additional details.

Promotions

We love promotions! They give us the opportunity to spread the word, access new clients and referrals, and save our customers money! Ask us about our monthly promotions to take advantage of massive savings.

Lead Time

Everybody needs a nice time cushion, and while we don't mind working on tight deadlines to ensure your special day is as magical as you imagined, we suggest a minimum of one month's notice upon placing a sweet table order, this will ensure space on our baking schedule, and give us the time we need to make your sweet table a masterpiece. If less time is provided, rush order charges will be applied.

To Secure Your Order on our Baking Schedule

We require a 50% deposit to secure your order and any applicable promotional prices. Deposits can be paid via credit through the itemized invoice we will send to you, or via etransfer to janet@lovepatisserie.ca

"Let's face it, a good, creamy, chocolate cake does a lot for a lot of people"

- Audrey Hepburn