



Sugar Glaze
SPECIALTY CAKES

CONTACT

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Sugar Glaze



@cozysugarglaze

ABOUT

Located in Orlando, Florida, Sugar Glaze Specialty Cakes and Event Design is an insured home-based business that serves weddings and other special occasions. At Sugar Glaze, we specialize in the art of sugar, creating specialty cakes for any budget. Each creation is specialty baked using high-quality, fresh ingredients customized for your dreamed event.

Owner, Francisca Alexander is a certified pastry chef and graduate of the Auguste Escoffier School of Culinary Arts. As an art lover, she is also an accredited event designer with experience in planning personalized celebrations for her clients. With a strong emphasis on creativity, Francisca can help you create an occasion filled with personality and sweetness.

SERVICES

At Sugar Glaze Specialty Cakes and Event Design, we offer couples convenient and customizable packages. From a beautiful, moist, and delicious masterpiece cake to an amazing, elegant, and unique venue design, we are here to cater to you. Believing that communication is the key to success, we also provide free and unlimited consultations to our clients.



CAKE FLAVORS

Cakes with Butter Cream start at \$5.00 per serving.

Vanilla
Key Lime
White
Chocolate
Devil's Food
German Chocolate
Butter Pecan
Carrot
Almond
Strawberry
Cappuccino
Dulce de Leche

Rum
Amaretto
Lemon
Marble
Lemon-Raspberry
Lemon-Blueberry
Red Velvet
Coconut
Pineapple
Tres Leches
Confetti

CAKE FILLINGS

Specialty fillings such as fresh fruits, compotes, and creams start at \$1.00 more per serving.

Cake Filling: All fruit fillings are made with fresh fruits.

Vanilla Buttercream
Chocolate Buttercream
Strawberry Buttercream
Blueberry Buttercream
Cream Cheese Frosting
White Chocolate Ganache
Semi-Sweet Chocolate Ganache

Create your own Mousse flavor

Pastry Cream
Dulce de Leche
Cookies 'n' Cream
Lotus Biscoff Cream
Flan
Guava Compote
Mango Compote
Raspberry Compote
Pineapple Compote
Blueberry Compote
Fresh Strawberry
Passion Fruit Curd
Lemon Curd



Our cakes are generally made with Cake Flour. Cake Flour is a weak or low-gluten flour made from soft wheat with a Protein content of approximately 8%, and ash content of approximately 0.3%, which allows to create a delicate, soft and amazingly moist cake .

QUOTE REQUEST

Please fill out the form below for a quote request and select the items you would like to include in your quote. We would love to set up a complimentary cake tasting and consultation! Please contact us at sugarglazespecialtycakes@gmail.com or at 904-536-9976.

Name(s):

Address:

Phone Number:

E-Mail Address:

EVENT DETAILS

Event Type:

Services Needed: Cake Dessert Table Event Design Other

Date:

Venue Name:

Delivery Address:

Delivery Time:

Number of Cake
Servings :

Number of Dessert
Servings :

Number of Cake
Tiers (if known):

Cake Sizes: 4", 5", 6", 7", 8", 9", 10", 11", 12" and 13"

Favorite Flavors & Fillings (See [Cake Menu](#)):

How can we make your sweet dreams come true? Please describe the style and send any reference photos to sugarglazespecialtycakes@gmail.com

P R O P O S A L

Below are the details for your sweet event with Sugar Glaze! To secure your date and pricing, a **50% deposit is required. The remaining balance is due 30 days prior to the event.**

Name(s):

Wedding Date:

Cake Flavor &
Details:

Tier Sizes & Pricing:

Dessert Table:



Cake Price:

Dessert Price:

Delivery & Set Up:

\$2.00 per mile @ _____ miles

TOTAL:

**Customer
Signature:** _____

Date: _____

**50% deposit is required to secure booking with Sugar
Glaze. Zelle is accepted at Francisca Alexander.**

GALLERY OF SWEETS

Dessert Table

*The items hereto listed are only suggestions of the many different items we can offer.
If your desired dessert is not listed, please do not hesitate to ask.*



Cake pops starts at \$2.50 each.



Specialty cake pops \$4.00

Cakesicles: Any color chocolate couverture and toppings filled with cake or fillings such as cheesecake, mousses, or chocolate sauce. **\$4.00 each.**





Strawberry chocolate couverture \$24.00 the dozen



Oreo cookies chocolate couverture \$12.00 the dozen

Cupcakes any flavor, piping design \$3.00 each – **Add-ins:** filling or alcohol Pipettes \$4.00.





Pretzels Rod any color Chocolate couverture /sprinkles \$1.25

Shooters, Parfaits and Mosses are available in 3oz, 4oz and 5oz. Price will depend on alcohol content and size. Price starts at \$4.25 each.



Champagne Chantilly Shooters



Vanilla Chocolate Pudding or Mousse



Cream cheese vanilla wafers Parfaits



Banana Pudding Parfaits



Chocolate Mousse



Key Lime Mousse



Mango, Peach, or, Orange Parfait



White chocolate mousse with mix fruits



Tres Leches with berries



Strawberry or Berries Shortcake



Nutella Cheesecake



Raspberry cheesecake



Berries Cheesecake



Nutella Mousse



Strawberry Cream cheese



Dulce De Leche crunch



Baileys Cookies & Cream.



Baked Strawberry cheesecake



Baked Oreo Cheesecake



Baked Strawberry cheesecake



Baked Mango Cheesecake



Lotus Biscoff cheesecake



Lotus Biscoff Parfaits

Italian Specialty Desserts



Panna Cotta with fresh berries \$4.50



Flan/Cake (Custard with any flavor cake) \$5.00



Mini Cannoli \$1.50 each



Tiramisu \$4.75 each



Amaretto Tiramisu \$4.75



Rosé Wine Toasting Cakes \$4.00





Raspberry-Ricotta Mousse \$4.50



Rice Pudding \$2.50 each



Bomboloni/Pastry Cream \$4.00



French Macarons \$2.00

Candy Apples: \$5.00 each



Mini Tarts: \$3.50 each



Piña Colada Tartlets



Champagne-Glazed Fruit Tarts



Millionaire's shortbread



Lemon Bars

Vanilla cookies \$2.00 / up





Mini Donuts: any flavor, color, and toppings starting at \$1.25



Fudges: \$14.00 a dozen



Oreo Fudge



Baileys Fudge/Hazelnuts



Baileys chocolate Fudge



Baileys Pistachios Fudge



White Chocolate Fudge (add dry fruits/nuts)



Strawberry Shortcake Fudge

Dessert Table ideas











