

DESSERT PRESENTATIONS

CLIENT RESPONSIBLE FOR PROVIDING DESSERTS

Curious about our luxury dessert presentations?

Here's what goes into putting together a spread like this:

6-8 hours of careful setup

Each dessert piece individually placed and decorated by us

A tablescape incorporating fabrics, fresh flowers, elevations, candles,
and accessories that match the overall theme

Room for as many as 2000 bite-sized pieces arranged in a custom layout

Dessert Table Presentation + Dessert Containers Pricing:

50/200 Guests: \$2500 + \$400 350/500 Guests: \$4500 + \$700

200/350 Guests: \$3500 + \$550 500/650 Guests: \$5500 + \$950

650/800 Guests: \$6500 + \$1100



SAMPLE DESSERT LIST

- Tiramisu Small Squares
- Baklava
- Key Lime Tarts/Fruit Tarts
- Cake Pops
- Cannoli
- Chocolate Mousse Parfait
- Mango Mousse Parfait
- Chocolate Almonds
- Chocolate Strawberries
- Blueberries
- Raspberries
- Cubed Melon
- Cubed Pineapple
- Cut Strawberries
- Badam Pista Roll
- Gulab Jamun
- Ras Malai
- Kaju Paan
- Kaju Apple
- Kaju Anarkali
- Halwasan
- Chum Chum
- Cream Puffs
- Eclairs

