



*bake me
in yours*

DESSERT TABLES



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DESSERT TABLE MENU

Minimum of 24 pieces per item

Desserts are created and decorated to suit your colours / theme

- CUPCAKE
Standard or Mini with buttercream swirl
Vanilla, chocolate or caramel with buttercream swirl
that can be tinted and styled to suit your theme
Fillings can be added
+0.25 per mini, +0.50 per standard
- MACARON
Choice of 1 colour and flavour per batch of 24
- MINI PAVLOVA
Topped with Chantilly cream and seasonal fruit to suit
your theme
- DESSERT MOUSSE CUPS
Available in white or dark chocolate and garnished
with choice of whipped ganache, buttercream, cream,
fresh fruit etc
- DESSERT TARTS
Salted caramel, lemon, dark chocolate, white
chocolate, custard
- CAKE POPS
Vanilla, chocolate, caramel
Dipped in confectionary chocolate in
complimenting colour
Extra detail can be added at additional cost
- CAKE TRUFFLES
Vanilla, chocolate, caramel
Dipped in white or dark chocolate and presented
with e.g. chocolate drizzle, swirls etc
- CAKE GEMS
White or dark chocolate gems containing a cake
centre and decorated according to theme
- MINI CHEESECAKES
Lemon, raspberry, blueberry, chocolate cheesecake
with biscuit crumb base
- COOKIES
Shortbread vanilla cookies which can be presented in
varying shapes e.g. rounds, hearts, hexagons etc
Presentation suggestions: fondant with message
imprinted, or topped with a swirl of buttercream
- DONUTS (BAKED)
Vanilla, chocolate or caramel
Presentation suggestions: coloured icing glaze
or decorated with drizzled chocolate and piped
buttercream
- DONUTS (FRIED)
Dough is leavened overnight and fried on the day of
event. Glazed with icing
- SLICES
Lemon, Malt, key lime pie, passionfruit cheesecake,
caramel slice, brownies
- MINI ECLAIRS & PROFITEROLES
Filled with crème patissiere and glazed with icing or
chocolate ganache

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DESSERT TABLE PACKAGES

Can you think of anything more exciting than walking into a room with a dessert table centrepiece that has been lovingly adorned with a wonderful spread of pretty morsels of sweet deliciousness?!!

A great dessert table can create that wow factor at your next event and provide guests with the opportunity to sample and graze on different sweet textures and flavours well into the night.

At BMIY we dedicated to making our desserts and cakes that excite your senses.

Taste and presentation are key. We always said "it's got to taste as good as it looks".

Now let us create your dessert table so it can look as good as it tastes!!

DESSERT TABLE PACKAGES

Silver Package – from \$450

Serves approximately 50 – 60 guests

Choose up 6 dessert items

Gold Package – from \$675

Serves approximately 70 – 100 guests

Choose up to 9 dessert items

Platinum Package – from \$1,080

Serves approximately 120 – 180 guests

Choose up to 12 items

Package pricing does not include delivery, set up or custom styling of table.

Please see below for this service.

ADDITIONAL SERVICES

CUSTOM STYLING – From \$250

DELIVERY/SET UP FEE – From \$125

INVENTORY RENTALS – POA

RETURN/BREAK DOWN – \$75