Lucin's Enked Pelights Celebration Cake Portfolio





Hil Im Anna,

the creator of Lucia's Baked Delights.

In case you're wondering, Lucia is the name of my daughter. I am a self-taught baker of over 10 years, mostly stemming from baking at an early age with my mom, grandmother, aunts and cousins. Baking for me was and still is a family tradition - a time to laugh, have fun and create something we can share with our loved ones.

Now, with the help of my husband, we have created our own tradition with baking. From creation to coordination, we look forward to making your special day brighter and sweeter.

Lucia's Baked Delights operates a home bakery. We offer an assortment of desserts and custom cakes for birthdays and special events such as Baby showers, Quinceañera and Weddings.

Our goal is simple – to create *desserts and cakes* that are the perfect finish to your special day!

Read through the portfolio to have a better idea of what we offer. The Pictures provided are examples of designs we have created. View our Gallery on the website to see more of our creations. The portion list is provided to offer ideas of sizes and portions you can create.

Anna Masia Rostsan www.luciasbakeddelights.com

Our Design Process

CONSULTATION

The first step of your custom cake journey begins with booking your consultation. I will guide you through the process and answer all your questions.

FLAVORS

Now for the fun part! let's choose the cake flavor. These flavors could be chosen in advance from our set menu.

DESIGN

After your consultation and choosing the flavors we will go over your ideas or I can help with the design. Providing pictures of ideas is very helpful.

A \$50.00 non-refundable deposit is then required in order to secure your date..

CAKE COLLECTION

We offer curbside pick up or can offer delivery. The delivery destinations are calculated by mileage. Some destinations are limited for the safety of the cake

















www.luciasbakeddelights.com



Cake Menu

All our cakes are made to order from the fresh ingredients and locally sourced where possible for the most delicious flavor. All of our cakes contain wheat (gluten), dairy, and eggs. Some flavors contain nuts, and all are made in an environment where nuts and soy are present. Please consume within 24 hours for maximum freshness.

Our cake menu offers a range of exciting stavor combinations.

BROWNIE CARAMEL

A delicious chocolate cake filled with crumbles of home made brownie, home made caramel and vanilla buttercream

SIMPLY VANILLA

A delicious yet simple white cake filled with a fluffy vanilla buttercream

TRIPLE LEMON

A deliciously packed lemon cake filled with a lemon curd and zesty lemon buttercream

STRAWBERRY VANILLA

A delicious strawberry cake filled with a strawberry preserve and fluffy vanilla buttercream

RASPBERRY LEMON

A delicious white cake filled with lemon curd and raspberry buttercream

MOCHA CHOCOLATE

A delicious chocolate cake filled with chocolate ganache, home made caramel and mocha buttercream



FUNFETTI

A delicious funfetti cake filled with vanilla buttercream and fun-sprinkles

COOKIE DOUGH

A chocolate chip cake filled with a layer of home made cookie dough, ganache and chocolate buttercream

PINK CHAMPAGNE

A sparkling Pink Champagne infused cake filled with our signature vanilla buttercream.

PEANUT BUTTER CHOCOLATE

A delicious chocolate cake filled with ganache and peanut butter buttercream

NEAPOLITAN

A Neapolitan cake, with layers of vanilla, chocolate, strawberry cake filled with vanilla and strawberry buttercream, covered in chocolate buttercream

TRIPLE CHOCOLATE

A delicious classic chocolate cake filled with chocolate ganache and semi-sweet chocolate buttercream

Cake Portions

For initial guidance, the following is intended as an approximate guide. These sizes and portions are here to help and give you an idea what combinations can be accommodated for a starting point. You can play with different sizes to fit your serving count. Cake sizes available to choose from are 4", 6", 8", 10" and 12".

There are endless possibilities when it comes to size and decorative finishes which can further affect the price of a cake. This will be discussed in detail during your consultation. The final price is determined by many factors such as the size of the tiers, flavor/ ingredients, complexity of design, size and quantity of wafer papers or real flowers, additional detailed work, labor costs, delivery and rental fees

CAKE	PORTION
One-tier 6" (Barrel 6 layers)	16
One-tier +Tall 8" (Barrel 6 layers)	28
Two-tier 4/6 Two-tier 6/8 Two-tier 8/10	12 22 35
Three-tier 4/6/8 Three-tier 6/8/10 Three tier 8/10/12	26 43 63

The portion is based on a 2" x 2" party serving,
Tiers have three layers of cake with two layers
of filling and/or buttercream

+DOUBLE BARREL cakes have 6 layers of cake and 5 layers of buttercream -Double the cake

Additional Information

01. DELIVERY

Delivery fees will be determined by the mileage between your location and our location in Oakley, CA, and the amount of time needed for assembly. Generally, 2-tier cakes are transported prestacked and do not require assembly time at the location. Larger cakes are often transported semi-assembled and finished at the location, or require full assembly

02. CAKE STANDS

We do offer a cake stand hiring service, and it will be reflected in your final invoice. You will have the option to return the cake stand for a full refund or keep it as a memento of your special day.

03. BOOKING FEE

If after speaking to us after the inquiry and knowing you would like us to design your cake, we will require you put down a \$50 non-refundable booking fee which will secure your date and design. This will be deducted from your final balance.

04. DEPOSIT FEE

Once you have your quote and approved your design, a 50% non-refundable deposit is required and the remainder of the balance is due 2 weeks before your event date.

Lets get started

If you would like to commission us to design your one of a kind Celebration cake please reach out

P.S. We also make Wedding cake

Annamaria Rostran

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Use this page for notes, questions or ideas to ask the baker.