

TULIPS N LILIES DESSERTS

STANDARD DESSERT MENU N1,500/PLATE

Red Velvet Slice
Chocolate Slice
Double Delight Slice
White Forest Gateau Slice
Oreo Cheesecake shooter
Lemon Cheesecake shooter
Strawberry cheesecake shooter
Lotus biscoff cheesecake shooter
Caramel Roulade
Strawberry Mousse
Crème Caramel
Carrot Cake
Fruit Parfait
Fruit Kebab
Double Chocolate Mousse Cup
Salted Caramel Mousse
Milk Chocolate Mousse Cup
Gourmet Ice Cream Served With Waffle

PREMIUM DESSERT MENU N1,800/PLATE

Crème Brule
Baked Oreo Cheesecake
Tiramisu
Trifle
Strawberry Cheesecake
Baked Lemon Cheesecake
Lotus Cheesecake
Chocolate verrine with chocolate ganache
Chocolate verrine with chocolate mousse
White chocolate verrine with cheese
Fruit Tart
Apple Crumble with Ice cream
Chocolate Brownie with Ice cream
Sticky Toffee Pudding with Ice cream
Pineapple Crumble served with Ice cream
Apple Pie and Ice cream
Strawberry Panna cotta
Mango Panna Cotta

Cookies and Cream Ice cream Sundae
Lotus Ice cream Sundae

Desserts for 50 - 99 Guests:

Pick 4 options from the menu

Desserts for 100 Guests:

Pick 6 options from the menu

Desserts for 150 - 200 Guests:

Pick 8 options from the menu

Desserts for 250 - 350 Guests:

Pick 10 options from the menu

Desserts for 400 Guests and above:

Pick between 12 and 15 options from the menu

Different quantities of the above listed will be mixed up to make up total guest count.

LUXURY PLATED DESSERT MENU AT N3,500/PLATE

Delicate garnishes, fancy plating, and fine dining experiences. For when you want to WOW your guests. Items will be garnished and served with a scoop of ice cream.

Basque cheesecake

Chocolate mud cake topper with ganache and berries

Cheesecakes with fresh berries and edible art

Fruit tart with chocolate ganache and fresh berries

Caramel cake with edible art

Double Chocolate slice

Chocolate Tart

Baileys Chocolate Cake with chocolate decor

Exotic Mixed Fruits

Tiramisu

Brownie and icecream on hot plate with chocolate sauce

Minimum Order Quantity - 50

Additional Charges

Service Charge – Within Ibadan, 10% of Total Fee

Outside Ibadan - 20% of Total Fee

Transportation – Within Ibadan – N20,000

Accommodation fee (for events outside Ibadan) - 20% of Total Fee

Outside Ibadan – To be determined

Minimum service charge is 10,000 niara

Basic Table Set up & few flower decorations to suit the colours of the day including complementary printing of the logo (if there's any) -N20,000

Themed/Special Set-up – From N30,000 to N60,000

G E L A T O C A R T

Our Italian Gelato Ice-Cream served from our Mobile Cart.

It holds 12 Different Decadent Flavours for your Guests to choose from.

Each Guest is served 2 scoops in a Cup.

Gelato cart 12 Flavours - N400,000 (serves 250 guests, 2 scoops per cup)

Gelato bar 6 flavours - N250,000 (serves 150 guests, 2 scoops per cup)

Gelato bar 4 flavours - N175,000 (serves 100 guests, 2 scoops per cup)

- Baileys
- Cookies and cream
- Lotus biscoff
- Red velvet cheesecake
- French vanilla
- Chocolate
- Salted caramel
- Strawberry
- Mango overload
- Pistachio
- Cotton candy
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10% service charge applies

Transportation within Ibadan is N20,000. Transportation outside Ibadan is to be determined.

SPECIALTY ITEMS

Donut Wall (Holds 100 Donuts) – N150,000

Cascading Chocolate Fountain with a variety of Dips – N200,000

(Dips Include: Marshmallows, Cookies, Fruits, Doritos, Lady Fingers, Mini Donuts, Gingerbread Men, Waffle Bites, Wafer Sticks).

After Party/Kids Party Waffle & Gelato Station: This holds our bar with toppings

100 Guests – N220,000

150 Guests – N300,000

200 Guests – N380,000

250 Guests – N450,000

Crunchy (cone) or warm soft waffles served with a scoop of Gelato from our mobile Waffle Bar.