



ABOUT US

Fuchsia Desserts is dedicated to providing our customers with quality gourmet dessert. We create products with a passion for great taste and cutting edge artistic presentation

OUR SERVICES

At Fuchsia Desserts, we take pride in the fact that we use the highest quality ingredients sourced from all over the world to ensure the highest level of satisfaction and excellently finished products. We cater delicious treats at events such as:

Weddings, Birthdays, Private Parties, Kiddies Parties, Funeral Receptions, Annual General meetings, Naming Ceremonies, Thanksgiving, Dedication.

Our Staffs are Professionals , neat and courteous and well trained to be ever so willing to answer any questions or request you may have





CLASSIC DESSERTS

PUDDING

- Fresh Fruit Parfait
- Stick Toffee Pudding
- Bread and Butter Pudding
- Strawberry Mousse
- Chocolate Mousse
- Creme Brulee
- Cream Caramel
- Panacotta

CREAM CAKES

- Swiss Roll
- Chocolate Swiss Roll
- Red Velvet
- Tiramisu
- All Flavors of our Cake slices

ICE CREAM

- Pancakes & Ice Cream
- Waffles and Ice Cream
- Oreo Cookies & Ice Cream
- Chocolate Cake & Ice Cream

CRUMBLES AND TARTS

- Apple Crumble
- Apple Pie
- Pineapple Pie
- Pineapple Crumble
- Fruits Tarts

CHEESE CAKE

- Salted Caramel Cheesecake
- New York Style Cheesecake
- Strawberry Cheesecake
- Oreo Cheesecake

GATEAUX

- White Forest
- Fresh Strawberry Gateaux
- Black Forest





EVENT DESSERT PACKAGES



Dessert for 50	N225,000
Dessert for 100	N400,000
Dessert for 200	N800,000
Dessert for 300	N1,200,000
Dessert for 400	N1,600,000
Dessert for 500	N2,000,000

Service charge & Transportation

An **18.5%** service charge applies to events with 100 guests and above, while events with fewer than 100 guests attract a **25%** service charge. Premium plated dessert service carries a **25%** service charge regardless of guest count. A flat transportation fee of **N50,000** applies to all bookings.





PREMIUM PLATED DESSERTS

LEMON TART

A flaky crisp buttery crust filled with silky smooth lemon curd, bright tangy but not overwhelming, perfectly balanced with the right sweetness and texture. *N12,000*



MIXED BERRY CHEESECAKE

a silky baked cheesecake with a buttery biscuit crust topped with a compote of strawberries, blueberries and raspberries, creamy, lightly tangy and perfectly balanced with sweet and tart berry notes in every bite. *N12,000*

PLATED APPLE CRUMBLE

fresh apple cinnamon filling, streusel topping, served with warm custard or French vanilla icecream. *N10,000*



SIZZING BROWNIES

warm fudgy chocolate brownies served on a hot sizzling plate, topped with French vanilla ice cream and drizzled with rich chocolate sauce. The contrast of hot and cold creates a dramatic indulgent experience. *N10,000*



PREMIUM DESSERTS

TRIPLE CHOCOLATE MOUSSE

layers of dark, milk and white chocolate whipped to a light airy finish. Rich, yet delicate, each spoonful melts smoothly delivery three shades and depths of chocolate in perfect harmony. **N10,000**



STICKY TOFFEE PUDDING AND FRENCH VANILLA GELATO

Soft moist date sponge, drenched in warm toffee sauce and served with creamy custard of French vanilla ice cream, deeply comforting, indulgent and perfectly sweet with every spoonful. **N10,000**



TIRAMISU

delicate layers of espresso soaked sponge and creamy mascarpone cheese, lightly dusted with cocoa powder. Smooth, rich, gently coffee infused, this classic Italian dessert is perfectly balanced between sweetness, coffee and cheese. It's a dream. **N12,000**



CHUNKY NEWYORK COOKIES

Freshly baked cookies with a gooey center served with ice cream. This perfect blend of gooey, buttery cookies and cream in every bite. **N8,000**





PREMIUM DESSERTS

PLATED FRUIT TARTS

crisp buttery tarts shells filled with smooth vanilla bean pastry cream topped with a beautiful arrangement of fresh seasonal fruits. Light, fresh and delicately sweet, finished with a glossy fruit glaze for an elegant presentation. *N12,000*



PASSIONATE TRIO

a tropical delight of moist coconut sponge layered with tangy passion fruit curd and mango comport, light, fruity and perfectly balanced finished with a subtle hint of toasted coconut for added texture and flavor. *N12000*



**Desserts don't just end
a meal, they elevate
the entire experience**



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