



*Corporate Range*

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*Ceremony*

# History



*The story of the Ladurée macaron starts in the middle of the 19<sup>th</sup> century with Pierre Desfontaines, Louis Ernest Ladurée's second cousin, who first thought of taking two macaron shells and joining them with a delicious ganache filling. Since then, the recipe has not changed.*



# Ceremony





# *Personalised Macarons*



*Personalize your macarons with your own message.*



## *Personalised Macaron*

*By piece  
6 GEL*



## *Macaron Gold*

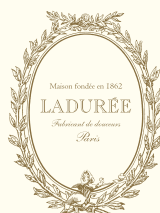
*6 GEL*



## *Personalised Macarons*

### *Pyramid*

*Prices on request*



*Current rates subject to changes.*



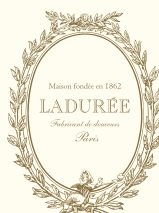
# *Personalized inscription*



*Customize your entremets and pyramids with a personalized inscription.*



*Personalized inscription*  
*Without additional fees*



*Current rates subject to changes.*

# Pyramids of Macarons



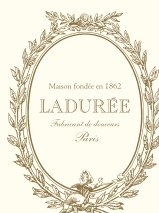
*Pyramid ranging from 20 macarons up to 370 macarons*



*Pyramid are made with fake base and cone decorated with an ivory royal icing.*



*Personalize your Pyramids with the message of your choice*



*Mini pyramids  
Around 20 macarons  
105 GEL*

*½ Size  
Around 40 macarons  
175 GEL*

*Size 1  
Around 90 macarons  
400 GEL*

*Size 2  
Around 130 macarons  
580 GEL*

*Size 3  
Around 150 macarons  
665 GEL*

*Size 4  
Around 180 macarons  
800 GEL*

*Size 5  
Around 260 macarons  
1,150 GEL*

*Size 6  
Around 370 macarons  
1,645 GEL*

*Current rates subject to changes.*

# *Cube of Macarons*



*Our pastry chef has created an unique piece,  
combining modernity and elegance. Fake base is made with royal icing.*



## *Size 1*

*Around 45 macarons*

*205 GEL*

## *Size 2*

*Around 80 macarons*

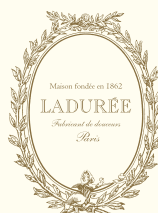
*355 GEL*

## *Size 3*

*Around 125 macarons*

*550 GEL*

*In order to respect the harmony color of the cube, one macaron flavor on each face can  
be chosen or alternatively only one macaron flavor for the whole cube*



*Current rates subject to changes.*



# *Luxury Pyramids of Macarons*



*Laduree is offering a Luxury range of Pyramids made with Gold.  
The Gold Pyramids of macarons are made with macarons covered with a gold  
Fake base and cone are covered with chocolate royal icing.*



*Available from the Size mini to the Size 6. Same size range than the regular pyramids of Macarons*

## *Mini pyramids*

*Around 20 macarons*

*200 GEL*

## *½ Size*

*Around 40 macarons*

*390 GEL*

## *Size 1*

*Around 90 macarons*

*850 GEL*

## *Size 2*

*Around 130 macarons*

*1200 GEL*

## *Size 3*

*Around 150 macarons*

*1400 GEL*

## *Size 4*

*Around 180 macarons*

*1700 GEL*

## *Size 5*

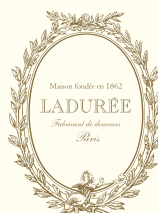
*Around 260 macarons*

*2445 GEL*

## *Size 6*

*Around 370 macarons*

*3450 GEL*



*Current rates subject to changes.*

# Half Gold Pyramids of Macarons



*Pyramid half covered with gold leaves.*

*Available in Red, Brown, White, Pink, Gold, Green*

*Fake base and cone are covered with a royal icing of different colours depending on the macaron selection*

## Mini pyramids

*Around 20 macarons*

*155 GEL*

## ½ Size

*Around 40 macarons*

*295 GEL*

## Size 1

*Around 90 macarons*

*635 GEL*

## Size 2

*Around 130 macarons*

*900 GEL*

## Size 3

*Around 150 macarons*

*1040 GEL*

## Size 4

*Around 180 macarons*

*1245 GEL*

## Size 5

*Around 260 macarons*

*1790 GEL*

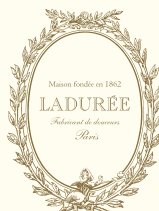
## Size 6

*Around 370 macarons*

*2140 GEL*



*Available from the Size mini to the 6  
Same size range than the regular pyramids of  
Macarons*



*Current rates subject to changes.*

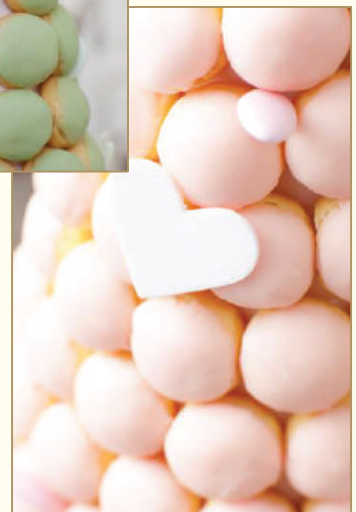
# Pyramids of Choux



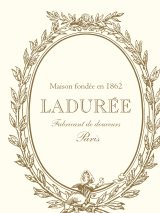
*Pyramid made of small round choux filled with crème pâtissière  
and topped with ivory, pink or green icing.*

*Crème pâtissière flavours:*

*Vanilla, Orange Blossom, Rose, Coffee, Chocolate, Praline, Pistachio or Rum.  
(4 flavours maximum)*



20 Portions	120 GEL
40 Portions	240 GEL
90 Portions	545 GEL
130 Portions	785 GEL
150 Portions	905 GEL
180 Portions	1090 GEL
260 Portions	1575 GEL
370 Portions	2240 GEL



*Current rates subject to changes.*



## *Mini Marie-Antoinette tiered cake*



*Choice of 3 seasonal fillings depending on the season:*

*Rose and Raspberry (Pink Almond Icing)*

*Pistachio and Praline (Green Almond Icing)*

*Blackcurrant and Violet (Violet Almond Icing)*



## *Individual Marie-Antoinette tiare cake\**

*From 1 to 12 portions*

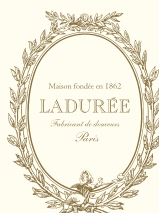
*1 person 18 GEL*

*4 persons 70 GEL*

*8 persons 155 GEL*

*10 persons 185 GEL*

*12 persons 360 GEL*



*Current rates subject to changes.*

## *Marie-Antoinette tiered cake*



*Tiered cake presented on a decorated base, covered with a thin almond paste and decorated with sugared pearls and sugared almonds.*

*Cake flavors can be selected from:  
Plaisir Sucre, Ispahan or Macaron Chocolate*



### *Marie Antoinette Tiered Cake*

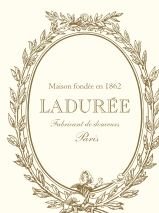
*1 person 18 GEL*

*8 persons 155 GEL*

*4 persons 70 GEL*

*10 persons 185 GEL*

*12 persons 360 GEL*



*Current rates subject to changes.*

# Laduree Wedding Cake



*This tiered cake is made of round-shaped cakes, held together by a central column and presented on a royal icing base.*

*Each cake is covered with a thin ivory, green or pink almond paste and decorated with sugared pearls and sugared almonds.*

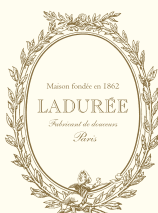
*Cake flavors can be selected from Plaisir Sucre, Ispahan, Chocolate, Pistachio.*



*Laduree Wedding Cake  
From 24 portions*

## **Flavor Selection:**

<i>Plaisir sucre</i>	<i>470 GEL</i>
<i>Ispahan</i>	<i>460 GEL</i>
<i>Pistachio</i>	<i>580 GEL</i>
<i>Chocolate</i>	<i>520 GEL</i>



*Current rates subject to changes.*



# Arabesque Wedding Cake



*This tiered cake is made of round-shaped cakes, held together by a central column and presented on a royal icing base. Each cake is covered with a thin ivory, green or pink almond icing and decorated with arabesques, sugared pearls and a Laduree ribbon.*

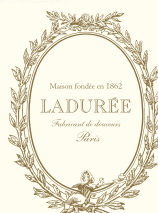
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



*Laduree Wedding Cake  
From 24 portions*

## **Flavor selection:**

<i>Plaisir sucre</i>	<i>470 GEL</i>
<i>Ispahan</i>	<i>460 GEL</i>
<i>Pistachio</i>	<i>580 GEL</i>
<i>Chocolate</i>	<i>520 GEL</i>



# Versailles Wedding Cake



*This tiered cake is made of round-shaped cakes, held together by a central column and presented on a royal icing base. Each cake is covered with a thin ivory, green or pink almond icing and decorated with laces, sugared almonds, sugared pearls, white flowers and a Laduree ribbon.*

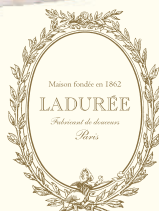
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



*Laduree Wedding Cake  
From 24 portions*

## **Flavor Selection:**

<i>Plaisir sucre</i>	<i>495 GEL</i>
<i>Ispahan</i>	<i>490 GEL</i>
<i>Pistachio</i>	<i>605 GEL</i>
<i>Chocolate</i>	<i>545 GEL</i>



# *Pompadour Wedding Cake*



*This tiered cake is made of round-shaped cakes, held together by a central column and presented on a royal icing base. Each cake is covered with a thin ivory, green or pink almond icing and decorated with sugared pearls and a Laduree ribbon.*

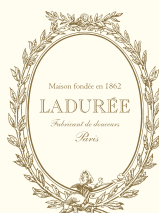
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



*Laduree Wedding Cake  
From 24 portions*

## ***Flavor Selection:***

<i>Plaisir sucre</i>	<i>505 GEL</i>
<i>Ispahan</i>	<i>495 GEL</i>
<i>Pistachio</i>	<i>615 GEL</i>
<i>Chocolate</i>	<i>550 GEL</i>





## Cascadine



*Creation made with royal icing, composed of trays laid out on columns at various heights presenting the choice of cakes. These cakes can be covered with a thin almond paste and decorated with sugared pearls and sugared almonds.*

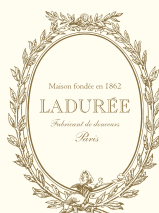
*Cake flavors can be selected from Plaisir sucre, Ispahan, Macaron Pistachio or Macaron Chocolate*



*Available from 14 portions*

### **Flavors selection:**

<i>Plaisir sucre</i>	<i>540 GEL</i>
<i>Ispahan</i>	<i>530 GEL</i>
<i>Macaron pistachio</i>	<i>650 GEL</i>
<i>Macaron Chocolate</i>	<i>585 GEL</i>



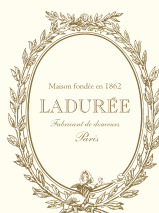
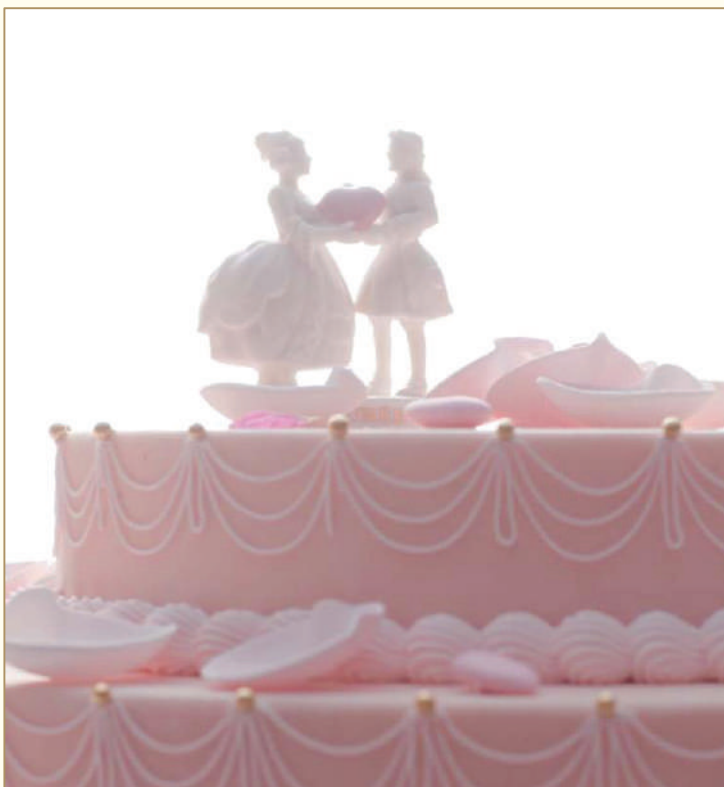
*Current rates subject to changes.*

## Decoration



*Personalize your wedding cake with our decorations carefully supplied by Laduree.*

*Porcelain Bride & Groom Figurine*  
*60 GEL*



*Current rates subject to changes.*

# Wedding Boxes of Macarons



*Laduree has created a stylish wedding gift collection. Each pink box is designed with liaised ivory hearts symbolizing undying love.*



*Heart gift box  
(1 macaron)*

*8 GEL*

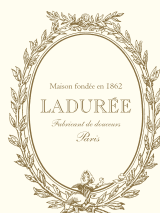
*Heart gift box  
(2 macarons)*

*9 GEL*

*Heart gift box  
(4 macarons)*

*10 GEL*

*Price upon request*



*Current rates subject to changes.*



## *Gift Boxes of 1 and 2 macarons*

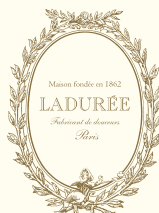


*Available in several colors, these gift boxes are real jewellery cases for our precious macarons.*



*1 macaron gift box*  
*8 GEL*

*2 macarons gift box*  
*Green and pink*  
*10 GEL*



*Current rates subject to changes.*

# *Sugared Almonds*



## *Sugared almonds cone* *green, pink or blue*

*18 to 20 sugared almonds cone - 52 g*  
*29 GEL*

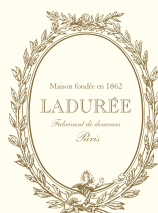


## *Sugared almonds boxes*

*18 to 20 sugared almonds box - 52 g*  
*Available in pink and green*  
*44 GEL*

*30 to 32 sugared almonds box - 112 g*  
*Available in ivory and pink*  
*55 GEL*

*40 to 42 sugared almonds box - 145 g*  
*Available in ivory, pink and green*  
*72 GEL*



*Current rates subject to changes.*

# *Laduree Champagne*



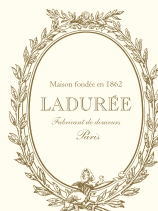
## *Le Champagne Laduree* *Bottle of 75cl\**

*180 GEL*



## *Le Champagne Laduree Rose* *Half bottle of 37,5cl\**

*90 GEL*



*\* Alcohol abuse is dangerous for health*

*Current rates subject to changes.*



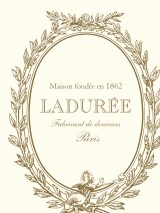
# *Gift Card Laduree*



*Feel free to share the Laduree world with your family & friends.  
“French Lifestyle is a way of living, a passion to share”*

*Gift cards with different  
values*

*30 GEL, 50 GEL, 80 GEL or  
100 GEL*



*Current rates subject to changes.*



*Thank you to contact our Commercial Department  
Monday to Friday from 09:00 to 18:00  
Tel.: +995 032 22 83 83  
Email: [info@laduree.ge](mailto:info@laduree.ge)*



### *Our Laduree Boutiques*

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