



*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.



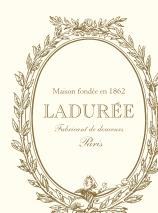
## Personalised Macaron

By piece  
6 GEL



## Macaron Gold

6 GEL



## Personalised Macarons

Pyramid  
Prices on request

Current rates subject to changes.

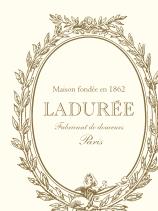
# Personalized inscription



*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

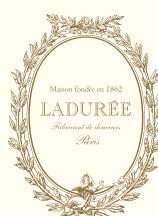
Size 2  
Around 130 macarons  
580 GEL

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*

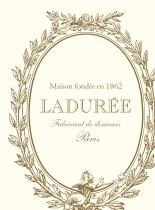
*355 GEL*

## *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**

## *Size 3*

*Around 150 macarons*

**1400 GEL**

## *½ Size*

*Around 40 macarons*

**390 GEL**

## *Size 4*

*Around 180 macarons*

**1700 GEL**

## *Size 1*

*Around 90 macarons*

**850 GEL**

## *Size 5*

*Around 260 macarons*

**2445 GEL**

## *Size 2*

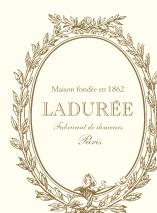
*Around 130 macarons*

**1200 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

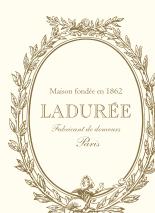
Size 6

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



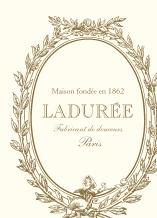
*Pyramid made of small round choux filled with crème pâtissière and topped with ivory, pink or green icing.*

*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*

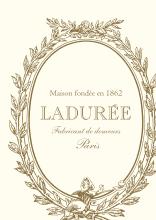
*1 person 18 GEL*

*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*

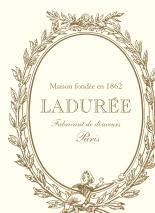
*1 person 18 GEL*

*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.*

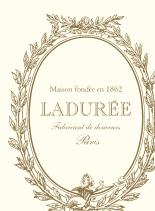
*Cake flavors can be selected from Plaisir Sucre, Ispahan, Chocolate, Pistachio.*



*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.*

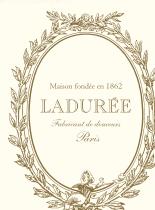
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



*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>



*Current rates subject to changes.*

# *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.*

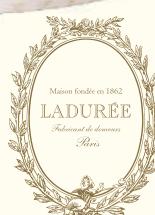
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



## *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>



*Current rates subject to changes.*

# 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.*

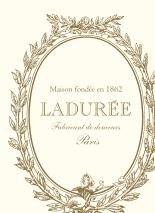
*Cake flavors can be selected from Plaisir sucre, Ispahan, Chocolate, Pistachio.*



## *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>



*Current rates subject to changes.*

# 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.*

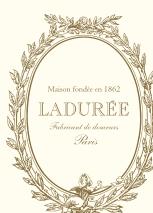
*Cake flavors can be selected from Plaisir sucre, Ispahan, Macaron Pistachio or Macaron Chocolate*



*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>



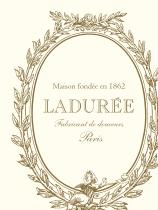
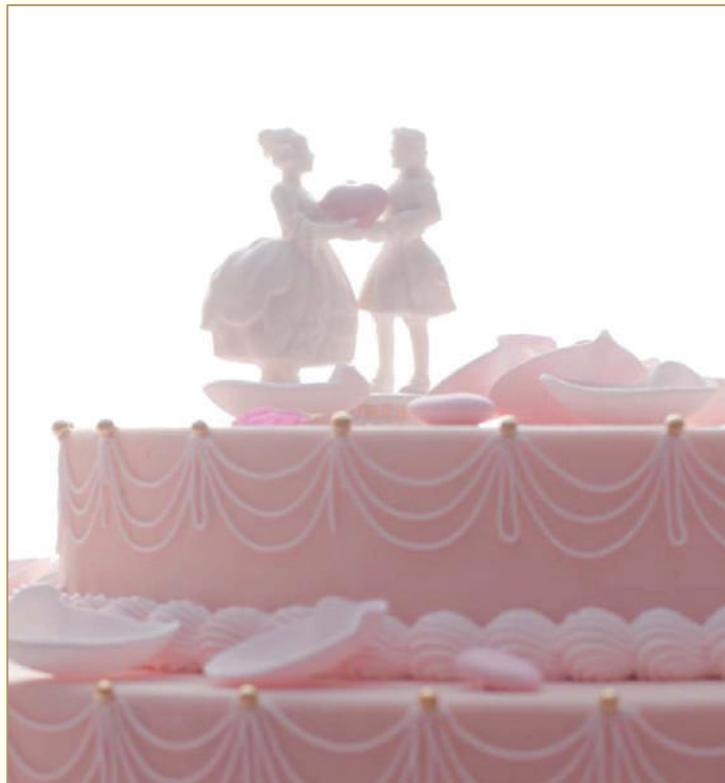
*Current rates subject to changes.*

# 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

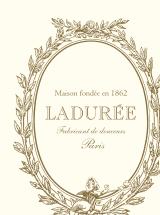
Heart gift box  
(2 macarons)

9 GEL

Heart gift box  
(4 macarons)

10 GEL

Price upon request



Current rates subject to changes.

# *Gift Boxes of 1 and 2 macarons*

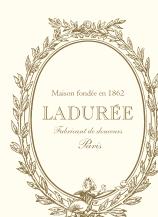


*Available in several colors, these gift boxes are real jewellery cases for our precious macarons.*



*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*



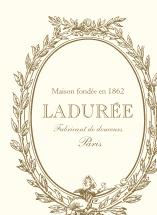
## *Sugared almonds boxes*

*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*



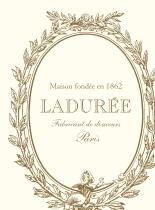
## *Le Champagne Laduree* *Bottle of 75cl\**

*180 GEL*



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

*90 GEL*



*\* Alcohol abuse is dangerous for health*

*Current rates subject to changes.*

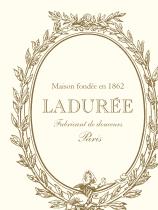
# *Gift Card Laduree*



*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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