

CELEBRATION CAKES



formulab



YOUR

DESSERT

LAB



About FormuLab

At FORMULAB, we combine creativity and precision to craft intricate French-inspired layer mousse cakes, each offering a unique blend of textures and flavors in every bite. We specialize in making Petit Gateaux that come in different layers of flavour. We also make celebrations cake for weddings, birthdays, or special functions/ events.



BLACKBERRY CHOCOLATE

Formulab's Signature and our best-selling creation layers crispy chocolate croustillant, soft vanilla sponge, and a creamy whipped bittersweet dark chocolate ganache, perfectly balanced with blackberry jam and a silky blackberry crèmeux. A sophisticated harmony of textures and flavors that defines Formulab's craftsmanship.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nut (almond), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



PISTACHIO EARL GREY

Lavish layers of pistachio sponge, Earl Grey–infused white chocolate ganache, and light mousse, finished with a refreshing elderflower gel and a touch of whipped pistachio ganache. A delicate balance of floral notes and nutty richness in every bite.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nuts (pistachio), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



ESPRESSO BROWNIE

The most chocolatey yet perfectly balanced creation we've ever crafted. Built upon a fudgy brownie base, layered with bittersweet dark chocolate ganache, and crowned with velvety espresso cream. A true celebration of depth, texture, and intensity.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nuts (walnut), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



CARROT

YUZU

One of our most distinguished creations — a harmonious balance of warmth and elegance. Layers of aromatic spiced carrot cake crowned with silky yuzu mousse and a delicate thyme-infused gel. Bright, aromatic, and refreshingly unique.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nuts (walnut), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



STRAWBERRY BASIL

Built upon a light and refreshing strawberry cheesecake, layered with aromatic Thai basil mousse, vanilla sponge, white chocolate croustillant, and a tangy strawberry gel, finished with a touch of creamy whipped vanilla ganache. A delicate interplay of freshness, sweetness, and subtle herbal notes.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nuts (almond), contains dairy, is halal, is not vegetarian, is not vegan.



BLACKSESAME YUZU

An exquisite fusion of East meets West, an airy black sesame sponge layered with chocolate croustillant, topped with earthy, creamy whipped dark sesame ganache. Accented by silky vanilla mousse and a bright yuzu curd, finished with vanilla cream and a crisp sesame tuile. A sophisticated harmony of nutty depth and citrus freshness, bridging classic Western technique with Asian-inspired flavors.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	6-8 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

Contains gluten, contains nut (almond), contains seed (sesame), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



OOLONG LYCHEE

A delicate interplay of floral Oolong tea and lusciously sweet lychee. The soft, moist sponge, infused with Oolong's subtle earthy notes, is perfectly balanced by the refreshing sweetness of lychee. Crowned with velvety cream, this cake offers a light, elegant, and refined indulgence for the senses.

PRICING

Single Serve	1 serve	\$15
SMALL	2-4 serves	\$45
MEDIUM	4-6 serves	\$65
LARGE	8-14 serves	\$120
GRAND	16-24 serves	\$160
2 Tier	25-36 serves	\$240
3 Tier	45-84 serves	\$550
4 Tier	85-150 serves	\$950

DIETARIES

May contain traces of gluten, contains nuts (almond), contains dairy, contains egg, is halal, is not vegetarian, is not vegan.



VANILLA

NY CHEESECAKE

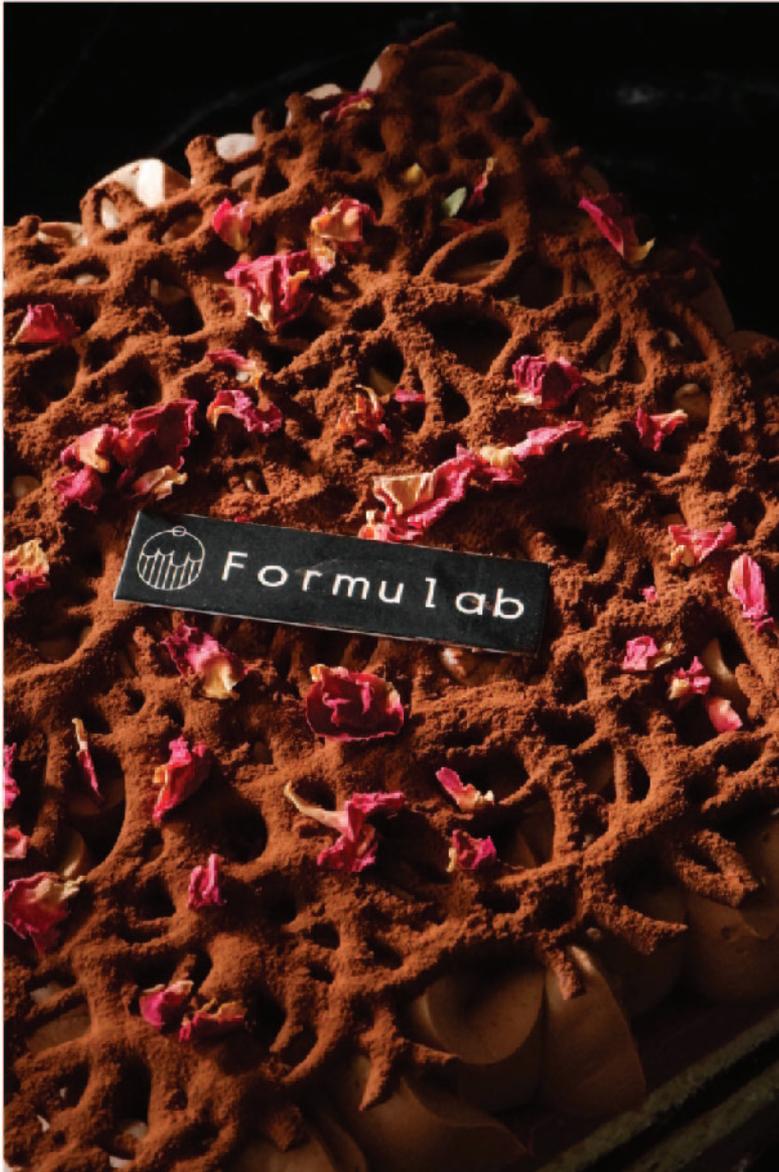
A classic Vanilla New York baked cheesecake using the one and only Philadelphia Cream Cheese. Rich and creamy with a touch of fresh kemon juice.

PRICING

8 inch	8-10 serves	\$95
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DIETARIES

May contain traces of gluten, contains dairy, contains egg, is halal, is vegetarian, is not vegan.



FAQs

HOW TO PLACE AN ORDER?

Orders can be placed via:
 - email (formulabcbr@gmail.com)
 - Instagram (@formulabcbr)
 - text or call (0450 250 322)

We typically require at least two days notice for any order, however we may be able to accommodate urgent orders, please contact 0450 250 322 to discuss.

DO YOU CATER FOR DIETARY REQUIREMENTS?

We can organise a modified cake based on dietary requirements.

TIER CAKE STAND DEPOSIT?

\$180 for 2,3 & 4 tiers cake stand deposits are required. This is fully refundable on the return of the cake stand after your event.

WHERE CAN WE PICK UP OUR CELEBRATION CAKE?

Canberra collections are available at Belconnen, Turner, Barton & Fyshwick.

HOW LONG DOES THE CAKE LAST?

To ensure your cake remains in optimum condition, it is recommended that it be stored at 3c-5c. If stored correctly your cake will look and taste great for 2 days, after that you may see some deterioration to its fresh decoration but it will still be delicious for another 3 days.

WHAT ARE THE SIZES OF CAKE AVAILABLE AND WHAT ARE THE FLAVOURS?

We have 6 flavors to choose from in the following sizes:

SINGLE SERVE (3cm x 10cm)

SMALL (7cm x 14cm/ 400g),

MEDIUM (7cm x 21cm/ 600g)

LARGE (14cm x 21cm/ 900g) or

GRAND (21cm x 21cm/ 1.8kg)

for any celebration cake (wedding, birthday party), we provide 2, 3, or 4 tiers cake.

HOW DO I STORE MY CAKE BEFORE MY EVENT?

All celebration cakes should be refrigerated within 60-90 minutes of pick up. Each tier is packaged in a separate cake box and should only be set up close to the event time.

HOW MUCH NOTICE IS REQUIRED TO PLACE AN ORDER?

For single-serve cake, we require a minimum of one business day.

For any other cake (Small, Medium, Large, Grant and Cheesecakes), we require a minimum of two business days notice.

Urgent orders can be accommodated, subject to availability. For any emergency cake order, please call 0450 250 322 to discuss.

DO YOU OFFER DELIVERY?

Yes, delivery is available **ONLY** within the Canberra Region and is subject to availability and additional cost. T&C apply.

CONTACT

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formulab

Your Dessert Lab