

Amour Glacé

Luxury Dessert Carts for Unforgettable Events

Welcome to Amour Glacé — where dessert becomes the most talked-about moment of your celebration.

We specialise in luxury dessert carts that turn ordinary events into experiences guests never forget. Each cart is a carefully curated blend of artistry and creativity — from silky gelato and vibrant sorbets crowned with pastel macarons, to warm dinky donuts dripping in Belgian chocolate, decadent brownies torched to perfection, and The Frosé Bar, our shimmering slushy-cocktail installation.

Every element, flavour, styling, and presentation is designed to enchant your guests. Whether under fairy-lit skies, in a chic ballroom, or at a rooftop launch, Amour Glacé elevates dessert into an art form.

We don't just serve dessert.

We serve a luxury experience that tastes as exquisite as it looks.



Amour Glacé



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THE GELATO CART

At Amour Glacé, every scoop is crafted to elevate your celebration. Our artisanal gelato, refreshing sorbets, and handcrafted popsicles are made in small batches using only the finest ingredients. Served in crisp sugar cones or elegant white cups with clear or gold spoons, each serving is finished with a signature wafer topper for a picture-perfect touch.

Whether it's a wedding, engagement, birthday, or luxury event, our Gelato Cart brings elegance, indulgence, and unforgettable service to your special day.

Packages:

The Petite Experience (50 pax) –
R 6 000

The Grand Experience (100 pax) –
R 10 500

Includes:

- Five-hour luxury service
- Artisanal gelato, sorbet, and popsicles
- Choice of 8 flavours to mix & match
- Served in crisp sugar cones and/or elegant cups
- Clear or gold spoons
- Signature wafer topper on each serving
- One professional server
- Full setup and breakdown at your venue



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Add on's

- Belgian chocolate drizzle + luxury toppings – R1 500
- Mini macaron topper – R1 500
- Personalised vinyl sticker for the cart – R300
- Neon signage – Price on request
- Balloon garland – R1 000
- Floral arrangements – Price on request or can be arranged through your florist
- Additional service time – R1 500 per hour
- Personalised cups, spoons & serviettes – Available on request



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Luxury flavour options – but not limited to

Gelato

- Swiss Lindt Chocolate
- Dubai Pistachio
- Mango & Passionfruit Swirl
- Blueberry Cheesecake with Milky Bar
- Toffee & Cashew Praline
- Madagascan Vanilla Bean
- Bourbon & Raisin
- Toasted Almond



- Fresh Strawberry & Clotted Cream
- Rocky Road Delight
- Tin Roof Indulgence
- Strawberry Rose Éclat
- Oreo & Cookie Dough
- Burfee Bliss
- Belgian Chocolate Brownie
- Mango & Raspberry Swirl
- Sugar-Free Selection

Sorbet

- Champagne & Raspberry Sorbet
- Lemon Zest & Basil
- Passionfruit & Lychee
- Blood Orange & Rose
- Pineapple & Mint Cooler
- Cucumber & Elderflower

- Berry Merlot
- Mango Sorbet
- Strawberry Sorbet
- Lemon Sorbet
- Mixed Berry Sorbet
- Granadilla Sorbet

Popsicles

- Mango & Passionfruit Ripple
- Blueberry Cheesecake Swirl
- Raspberry Lemonade
- Coconut Pineapple Cream
- Chocolate Brownie Bite
- Vanilla Bean & Strawberry
- Champagne Peach Frost



Pair the Gelato Cart with The Frosé Bar to create the ultimate dessert-and-bubbles moment

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THE DINKY DONUT CART

Our freshly made dinky donuts are warm, golden, and finished with indulgent toppings that make every bite unforgettable. Think creamy Belgian chocolate, edible gold, sprinkles, or crushed favourites — each donut is a handcrafted delight.

What makes our Donut Cart truly special is its ability to be completely customised — from cart styling and packaging to colour themes and toppings. Add soft-serve, floral styling, or pair it with another cart for a dessert station that's both fun and refined.



Packages:

The Petite Experience (50 pax) –
R 6 500

The Grand Experience (100 pax) –
R 11 500

Includes:

- Five hours of donut cart service
- Freshly made warm dinky donuts (6 per serving)
- Served in elegant cups with wooden tasting sticks
- Finished with Belgian chocolate drizzle & sprinkles
- Includes torched marshmallow fluff
- Includes 5 indulgent toppings
- One donut maker & one server
- Full setup and breakdown at your venue



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Toppings:

Biscoff · Oreo · Astros · Almonds · Pecan Nuts · Luxury Sprinkles · Dried Strawberries · Edible Botanicals

Add On's:

- Personalised vinyl sticker for the cart – R300
- Soft-serve machine with ice cream – R1 000 rental
- Neon signage – Price on request
- Balloon garland – R1 000
- Floral arrangements – Price on request
- Additional service time – R1 500 per hour
- Personalised cups, spoons & serviettes – Available on request
- 15% discount when booking more than one cart



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THE BROWNIE BAR

The Art of Chocolate Luxury

Our Decadent Brownie Bar turns dessert into a performance. Each fudgy brownie is baked with premium Belgian chocolate and Dutch cocoa, then finished live before your guests — drizzled with molten chocolate, crowned with torched marshmallow fluff, and adorned with edible gold or botanical toppings.

Add a swirl of soft serve or a cascade of berries for visual drama and flavour contrast. Whether a wedding, corporate launch, or late-night treat, this bar defines indulgence.

Packages:

The Petite Experience (50 pax) –
R 6 500

The Grand Experience (100 pax) –
R 11 500

Includes:

- Five-hour Brownie Bar service
- Warm handcrafted Belgian brownies
- Finished live with white & milk Belgian chocolate drizzle
- Torched marshmallow fluff included
- Includes 5 gourmet toppings
- One professional server
- Full setup and breakdown at your venue



Toppings:

Biscoff · Oreo · Astros · Almonds · Pecan Nuts · Luxury Sprinkles · Dried Strawberries · Edible Botanicals

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CHARCUTERIE CART

Our Charcuterie Cart is a luxurious grazing experience, beautifully styled and fully serviced for your event. Each cart features a curated selection of fresh seasonal produce, artisanal cheeses, cured meats, dips, crackers, breads, fruit, nuts, and gourmet condiments — all displayed elegantly in stainless-steel inserts with wooden boards for a premium visual finish.

Perfect for weddings, pre-drinks, corporate events, baby showers, and private celebrations, the Charcuterie Cart elevates any gathering with both beauty and abundance.

Packages:

The Grand Charcuterie - R130 pp

Includes:

- Full cart setup with white umbrella
- Personal server
- Beautifully styled charcuterie display
- A curated selection of 12 luxury tidbits including premium cheeses, prosciutto, preserves, fresh fruits, crackers, breads and savoury bites.
- Stainless steel inserts + wooden serving boards
- Minimum 30 guests



The Luxe Charcuterie – R 200 pp

Includes:

- Full cart setup with white umbrella
- Personal server
- Beautifully styled charcuterie display
- An elevated selection of 12 gourmet tidbits including artisanal cheeses, luxury cured meats, prosciutto, speciality preserves, honeycomb, fresh fruits, crackers, breads and savoury bites.
- Stainless steel inserts + wooden serving boards
- Minimum 30 guests



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THE FROSÉ BAR

Introducing The Frosé Bar — our signature statement piece that captures the essence of celebration.

A stunning fusion of sophistication and theatre, The Frosé Bar features a Champagne Wall display alongside a Slushy Cocktail Machine serving two handcrafted signature flavours of your choice.

Each drink is elegantly poured and presented in luxury wide-rim glasses, finished with boujee details — think edible gold shimmer, fresh fruit garnishes, citrus twists, or rose-petal accents. The result is a show-stopping visual and sensory experience that turns every sip into a moment of glamour.

From sparkling champagne blends and tropical infusions to refreshing citrus and berry creations, every flavour is designed to complement your event's tone and theme.

Whether as a welcome feature, cocktail-hour showpiece, or as the perfect pairing with one of our dessert carts, The Frosé Bar adds movement, elegance, and an unmistakable glow of luxury to your celebration.

Packages:

Standalone Package – R 9 000

Combo Package – R 7 000

A three-hour Frosé Bar experience featuring our signature frozen rosé and non-alcoholic blends served from a beautifully styled cart.

Includes:

- Two flavour selections of your choice (alcoholic or non-alcoholic)
- Edible florals, fruit garnishes, and shimmer dust
- One professional server and full setup and breakdown for up to 100 guests

Pair The Frosé Bar with any other Amour Glacé cart for a perfectly balanced dessert-and-bubbles experience. Ideal for weddings, corporate functions, or stylish summer gatherings.

Slushy Machine & Wall Rental Only – R 1 500

Luxury Glassware Add-On (100 Champagne Glasses) – R 1 000



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Signature Flavour Creations

- Blush Bellini Glow – white peach & sparkling rosé
- Golden Brut Sparkle – Cape MCC with edible gold dust
- Citrus Paloma Mist – grapefruit & lime twist
- Tropical Margarita Breeze – passionfruit & salted citrus
- Sunset Aperitivo – orange blossom & bitters finish
- Strawberry Velvet Kiss – strawberries & vanilla sugar rim
- Whiskey Amber Sour – oak-aged notes with citrus foam
- Coconut Pine Paradise – pineapple & creamy coconut
- His & Hers Custom Blends – bespoke colours and flavours to match your theme

(All options available as alcoholic or non-alcoholic creations.)

We are always open to crafting bespoke flavour creations designed exclusively for your event – from signature brand-inspired cocktails to romantic colour-themed blends. With Amour Glacé, every sip can be uniquely yours.



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ADD-ONS & CONTACT

- 15% off when booking two or more carts
- Extra Service Hours – R 1 500 per hour
- Balloon Garlands – from R 1 000
- Floral Arrangements – custom or via your florist
- Personalised Cups, Spoons & Serviettes – with logos or monograms
- Wooden or Acrylic Sticks – customisable with names or branding
- Personalised LED neon signs
- Soft Serve Machine rental R1 500 with soft serve
- Slushy Machine rental R1 000 with liquid

At Amour Glacé, every detail is crafted to delight — because sweet moments deserve a touch of gold.



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