



L'ORCHIDÉE  
BOUTIQUE PATISSERIE

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LANDLORD PACK

## MEET THE CHEF

### DANIEL GARCIA

Daniel had his first introduction to a professional Kitchen at the age of 15, He was able to gain confidence and experience that he then used to work throughout the USA

Following his dreams he joint an international school where he achieved not only a cuisine diploma but also a bast knowledge about mixology and patisserie Radisson and Hilton hotels allowed him to re-enter the heat of a professional kitchen taking the position of Sous Chef.

After some time he enrolled to Le Cordon Bleu school in London, shortly after he joined top hotels in London such as Langham & Frimdale Hotels.

## MEET THE MANAGING DIRECTOR

### ELIAS DAYUB

Growing up in a business oriented family, Elias was always a part of his Dad's technology import/export business and took a keen interest in entrepreneurship at age of 12. As a teenager, Elias worked within the organisation with diligence and at 18 he decided to move to Miami, Florida and worked at the Trump International Sonesta Beach Resort for 2 years. This gave him the idea to move to the UK, which was



DANIEL GARCIA

ELIAS DAYUB

buzzing with opportunities, he joined Firmdale Hotels in which he worked in different positions in the restaurant, room service, events, front of house and concierge and decided to take his experience within hospitality to other levels. He explored Europe, in countries like Spain and the South of France as places to set up his own shop, but decided that UK was where his calling beckone.

## COMBINING OVER 12 YEARS OF EXPERIENCE & A LIFETIME OF PASSION L'ORCHIDÉE WAS CREATED

- A boutique patisserie established in 2010
- Westfield Stratford branch opened 2011
- Westfield Shepherd's Bush branch opened 2013
  - Canary Wharf branch opened 2015





## FRENCH MACARONS

Handmade in London by our Cordon Bleu chef including amazing flavours such as Red velvet, Ferrero rocher, Persian pistachio and many more seasonal flavours.



## DESIGNER CUPCAKES

Bringing back a quintessentially British favourite and giving it a make over with beautiful designs and exciting flavours.

## DESIGNER WEDDING CAKES

L'orchidee offers a unique selection of designer wedding cakes with different styles to make a special day even more amazing, all created in house by our skilled cake designers.



## DESIGNER FANTASY CAKES

Chef Daniel has taken traditional patisserie to the next level with our range of designer "Fantasy" cake with flavours like white chocolate rainbow, lemon pie and poppy seeds and many more.

## MACARON ICE CREAM SANDWICHES

Taking our macarons to the next level filled with homemade gelato including flavours like Persian pistachio, hazelnut, coconut and many more seasonal specials



And many more products. Please check our website for details.  
[www.lorchidee.co.uk](http://www.lorchidee.co.uk)



## SITE REQUIREMENTS

- London & M25 based:  
Small retail units / kiosks / concessions / pop ups
- 150 - 500 sq/ft.
- High density footfall locations only
- Train stations, Underground stations, airports
- Of specific interest: Kings Cross, Waterloo, Heathrow, Stansted, City Airports, etc



L'Orchidee - Canary Wharf



L'Orchidee - Westfield London (Sheperds Bush)



**PLEASE SEND SUITABLE SITES TO OUR RETAIL  
AGENTS:**

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