



Celebration cakes

Beautiful cakes start here

Our multi-award-winning kitchen team of chefs have created hundreds of amazing cakes – and they'd love to whip up your dream confection!

No two cakes are ever the same – so this package outlines the styles and flavours of cakes we can create from scratch for your celebration.

Choose your favourites, then chat with our team for your custom quote.

Our mini cakes start from \$55, with full-sized wedding and celebration cakes priced from \$195!



Step 1 - choose your cake style

- ♣ **Rustic, all-over buttercream (in a wide range of finishes!)**
- ♣ **Naked or semi-naked style**
- ♣ **Finished with handmade chocolate shards**

OR chat to us directly about cupcake towers, croquembouche and cheese wheel stacks.

See examples of colours, styles and cake finishes on the following pages...

Step 2 - choose your flavour

Dense mud cakes

- chocolate indulgence
- white chocolate
- caramel
- marbled (milk and white chocolate)
- cherry ripe (dark chocolate, coconut and cherry)
- mars (choc caramel)

Our cakes are all layered with a coordinated buttercream, lemon or berry filling.

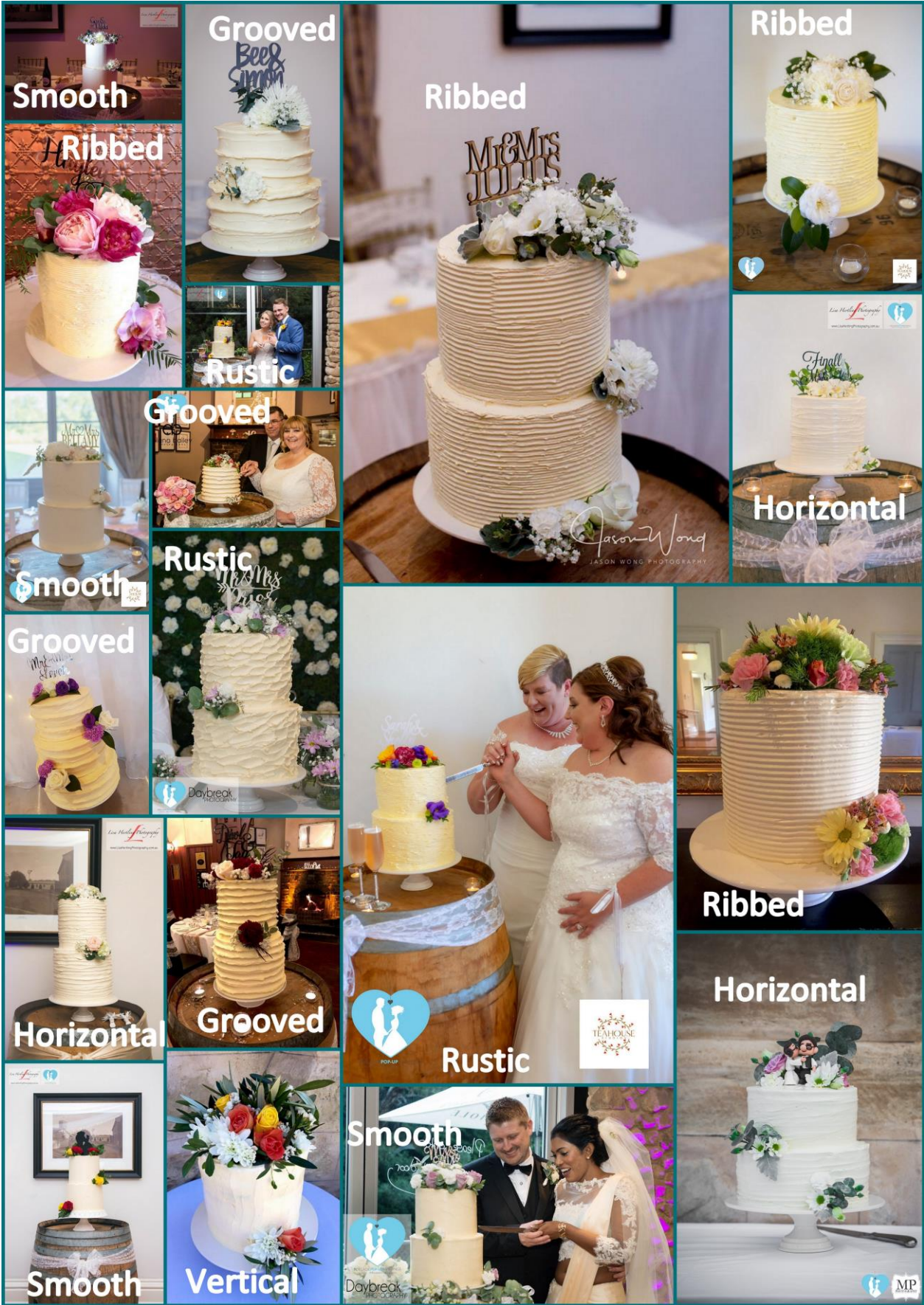
Fluffy sponge cakes

- vanilla
- chocolate
- lemon

Something different

- orange and almond (GF)
- carrot and walnut (GF)
- chocolate mousse (GF)
- lemon and poppyseed
- Red Velvet (with cream cheese filling)

All-over buttercream finishes and styles



Naked and semi-naked finishes and styles



Chocolate shard finishes and styles



Mini and smaller-style cake



Cheese wheel stacks

