



WEDDING CAKE INFORMATION

Single tier \$240.00 (approx. 20cm high) – approx. 40 guests

Two tier \$315.00 (approx. 15cm high / tier) – approx. 60 guests

Three tier \$400.00 – approx. 90 guests

(Kitchen cake @ \$90.00 – approx. 30 guests – 45cmx30cm)

Cupcake wedding cakes from \$4.75 per piece

Mini cheesecakes or plain iced cakes from \$5.75 per piece

Mini individually decorated (i.e. choc shards) cakes from \$6.30 per piece

Top cutting cake @ \$50 (approx. 6" diameter & 12cm high)

Tiered stand @ \$85.00 Croquembouche \$6.30 per person (minimum charge \$150.00)

(Price is based on 2 profiteroles per person)

Vanilla custard (traditional), chocolate cream or caramel cream fillings available

Some popular cake flavours are:

Chocolate mud cake layered with ganache

White chocolate mud cake layered with ganache

Caramel Chocolate mud cake layered with ganache

Jaffa cake

Sticky date pudding

Orange & poppy seed

Costs are inclusive of your choice of cake flavour & type of cake finish.

Cakes are presented on a hard cake board.

Not included in the above prices are sugar or fresh flower decoration,
figurines or fresh berries & fruits.

(Please note the above costs do not include delivery or service of cake)

Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour

Additional cost applicable for Public Holidays

* Please note a minimum of a 4-hour call out is applicable for all service staff

