

Wedding Cake Flavour Menu

VANILLA RASPBERRY

Vanilla butter cake with raspberry coulis filling

COCONUT & PASSIONFRUIT

Coconut cake with passionfruit curd filling

LEMON & BLUEBERRY

Vanilla butter cake with blueberries baked through & lemon curd filling

WHITE CHOCOLATE, RASPBERRY & PASSIONFRUIT

White chocolate mud cake with raspberries baked through & passionfruit curd filling

WHITE CHOCOLATE, PISTACHIO & CHERRY

White chocolate mud cake with pistachios baked through & cherry compote filling

CHOC CARAMEL

Chocolate buttermilk cake with salted caramel filling

FERRERO ROCHER

Chocolate buttermilk cake with Nutella & crushed hazelnut filling

SNICKERS MUD CAKE

Dark chocolate mud cake with peanut butter, salted caramel & crushed peanut filling

DOUBLE CHOC

Dark chocolate mud cake with dark chocolate ganache filling



The flavours listed above are some of our most popular cake and filling combinations, but you're more than welcome to mix and match, or choose alternative flavour combinations if you have something else in mind.



MIGNONE
CAKES

Wedding Cake Serving Guide

ONE TIER

4 LAYERS OF CAKE

6" 10d/20c
7" 15d/30c
8" 20d/40c
9" 25d/50c
10" 30d/60c
11" 35d/70c
12" 40d/80c



EXTRA TALL ONE TIER

6 LAYERS OF CAKE

6" 15d/30c
7" 20d/40c
8" 25d/50c
9" 30d/60c
10" 35d/70c



TWO TIER

8 LAYERS OF CAKE

4"+6" 15d/30c
5"+7" 20d/40c
6"+8" 30d/60c
7"+9" 40d/80c
8"+10" 50d/100c
9"+11" 60d/120c
10"+12" 70d/140c



THREE TIER

12 LAYERS OF CAKE

4"+6"+8" 35d/70c
5"+7"+9" 45d/90c
6"+8"+10" 60d/120c
7"+9"+11" 75d/150c
8"+10"+12" 90d/180c



SERVING GUIDE

Dessert portions (d). This is a slightly bigger portion, best for when the cake is the only dessert at the event

Coffee portions (c). This is a slightly smaller portion, which is great to complement other desserts being served

