

Wedding Cake Flavour Menu

VANILLA RASPBERRY

Vanilla butter cake with raspberry coulis filling

LEMON & COCONUT

Coconut cake with lemon curd and toasted coconut 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

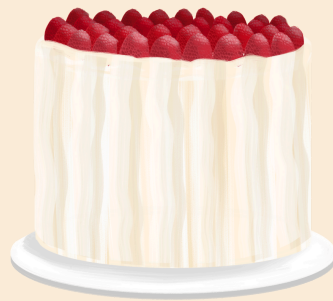


Wedding Cake Serving Guide

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



MIGNONE
CAKES