
PRICE GUIDE

MINI DOME (WITH EDIBLE FLORALS)

4 inch \$80.00

4 - 6 portions

FLORAL CAKES (ROUND OR DOMED)

6 inch - \$220.00

12 - 24 portions

7 inch - \$280.00

16 - 32 portions

8 inch - \$340.00

20 - 40 portions

Portion notes - dessert vs coffee portion



Cake
Motel

SHEET CAKES (RECTANGLE)

20 inch long & skinny - \$340.00

20 - 40 portions

30 inch long & skinny - \$510.00

30 - 60 portions

20 inch wide - \$650.00

40 - 80 portions

Please contact us for
alternate portion sizes, we
can build to custom size.

Please note these cakes are
too large for a regular fridge
and will need to be delivered
as late as possible. Delivery is an
extra charge.



FLAVOURS

Chocolate Mud

Lemon

Biscoff

Sticky Date

Vanilla

Orange + Poppyseed

Fillings for Lemon + Vanilla flavours - Lemon, Passionfruit,
Raspberry, Blueberry

Gluten Free cakes start at an extra \$10*

Sorry we do not make sugar free or dairy free cakes!

*Please note whilst we use all gluten free ingredients, your cake will be
prepared in a kitchen where gluten is present, so traces may occur.



CAKE NOTES

Yes, the cake will be damn beautiful! But there is a little extra work required from you to make sure it is served safely to your guests. We highly recommend having your cake on display in all its glory, doing a glamorous cut in front of your guests, and then taking it away for careful cutting and serving. As the flowers on your cake are NOT edible, they need to be removed carefully. Every stem has some form of protection - we use a mixture of tape, wax, baking paper and plastic tubing to protect from any nasties getting in. Occasionally when removing stems, a tube might get stuck in the cake so be sure to remove these so no one gets served it. Once all the stems have been removed, wash your hands before handling the cake. Lastly, please monitor children around the cake, as we don't want any flowers munched on!

Please store your cake in the fridge for as long as possible before putting on display (the flowers have no water source and won't last all day). Ensure you bring your cake out of the fridge 2 hours before serving so it has time to come to room temperature - nobody wants a cold, dry cake!

