

Thank you for interesting to order custom cake from



Here some general information about our custom cakes

The starting prices are for cakes in regular designs.

Regular three layers cake we do in 3 sizes:

- **Small 6"** inch round, for 5-8 servings, starts from **\$35**
- **Medium 8"** inch round, for 8-12 servings, starts from **\$60**
- **Large 10"** inch round, for 15-20 servings, starts from **\$100**

Regular includes:

Berries, Chocolate Drips, Your Message

The following are for extra charge:

Donuts, Macarons, Flowers, Rice Paper "Sails", Sugar Vase, Topper, etc.

If you have special requests, please discuss further details with the baker.

To order custom cake its better to call or email or come in person at least one week before (sometimes 2 weeks in advance).

The fastest way to get response is to come in person or call us!

Happy Ordering!

*****Flavour list on the next page*****

Regular three layers cake Flavour List:

- **French Vanilla**

(Three layers of vanilla sponge with vanilla whipped cream with Mascarpone cheese, vanilla custard, chocolate crispy pearls in between. Finished with vanilla buttercream, white chocolate drips and fresh berries)

- **Strawberry & Lemon**

(Three layers of vanilla sponge with vanilla whipped cream with Mascarpone cheese, lemon custard, fresh strawberries in between. Finished with vanilla buttercream, white chocolate drips and fresh berries)

- **Triple Milk**

(Three layers of vanilla sponge with vanilla whipped cream, dulce de leche, walnuts in between. Finished with vanilla buttercream, milk chocolate drips and fresh berries)

- **Triple Chocolate**

(Three layers of chocolate sponge with whipped cream with cacao powder, chocolate ganache, chocolate crispy pearls in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **Choco Berry**

(Three layers of chocolate sponge with vanilla whipped cream with Mascarpone cheese, chocolate ganache, fresh berries in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **The OREO**

(Three layers of chocolate sponge with vanilla whipped cream with Mascarpone cheese and OREO cookies crumbles in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **Baileys & Coffee**

(Three layers of chocolate sponge soaked with Baileys Liqueur, whipped cream with coffee extract frosting, chocolate ganache, chocolate crispy pearls in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **Ferrero Rocher**

(Three layers of chocolate sponge with buttercream with cacao powder and Nutella, salted caramel, roasted hazelnuts in between. Finished with vanilla buttercream, milk chocolate drips and fresh berries)

- **Red Velvet**

(Three layers of red velvet sponge with vanilla Philadelphia cream cheese frosting in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **Poppysseed & Lemon**

(Three layers of vanilla sponge with poppyseeds and lemon zest, vanilla cream cheese frosting, lemon curd, chocolate crispy pearls in between. Finished with vanilla buttercream, white chocolate drips and fresh berries)

- **Carrot & Pecan**

(Three layers of cinnamon sponge with carrots and pecans, vanilla cream cheese frosting in between. Finished with vanilla buttercream, milk chocolate drips and fresh berries)

- **Black Forest**

(Three layers of chocolate sponge with vanilla whipped cream with Mascarpone cheese, chocolate ganache, sour cherry in between. Finished with vanilla buttercream, dark chocolate drips and fresh berries)

- **Peanut Butter & Jam**

(Three layers of vanilla sponge with peanut butter whipped cream, strawberry jam and peanuts in between. Finished with vanilla buttercream, milk chocolate drips and fresh berries)

- **Honey (only available in Medium 8' inch size)**

(four layers of honey sponge with vanilla whipped cream with Mascarpone cheese in between. Finished with honey crumbles and fresh berries)

- **Napoleon (only available in Medium 8' inch size)**

(Six layers of puff pastry crunch with vanilla custard in between. Finished with crunchy crumbles and fresh berries)

- **Marshmallow (only available in Medium 8' inch size)**

(2 layers of vanilla sponge hiding in light and fluffy vanilla souffle, covered in dark chocolate ganache with fresh berries on top)

If you require something we did not mention above, feel free to ask the baker if its possible to turn your idea into life.

*****Please Read TIPS on next page*****

Here you will find five tips that will help us when you order a custom cake.

1) Provide as much information as possible

When you call a bakery or speak with a baker in person, it is important to let them know exactly what you are looking for, so you need to have a clear idea of what you want. Do your research beforehand. You can start by providing a general theme or idea for your cake, then move on to details like flavor and colors. You must also let the baker know the due date for your cake and how many guests will be at the event. This is the time to provide pictures and other references as well.

2) Understand that your cake will take time

If you have been watching TV shows where these awesome creations are crafted in half an hour, understand this is not so! Custom cakes, even small ones, take time and care to create. If you call a bakery the day before your event, you will not be able to get your dessert. Even cakes designed for only a few people take time to plan, bake, and decorate. It is best to call the bakery you have chosen to ask them about when you should order. If you plan on ordering a custom cake around a holiday, be sure to allow them extra time. The more time a baker has to make your custom cake, the better it will turn out.

3) Set a realistic budget for your custom cake

If your only experience with decorated or custom cakes has been from a grocery store, do not look at their prices to create a good budget. Most cakes at these establishments are mass produced by bakers who must also bake breads, cookies, and other foods for the store, and items are expected to have a specific “shelf life”, so many artificial, more “stable” ingredients like lard, instead of butter are used. They are also penny conscious and might not use the best quality ingredients. Cake shops specialize in Cakes. Your cake will be baked for you and not expected to last a week on a shelf. These Bakers will be able to focus on your cake the way a professional bakery should.

4) Many things will affect the total cost of your cake

Some bakeries will tell you their general prices online, but this may not be the best way to budget for your dessert either. Remember, your custom cake will be designed specifically for you, so you may not get a final price until after you speak with a baker. Many things will affect the total cost of your cake, including size, garnishes, design style, and the time it takes to make the dessert. Create a list before contacting a bakery and show it the baker so they can give you an idea of what you might pay. If you have picked a complicated design, expect to pay money! I find many people have high expectations on poor budgets. Be realistic!

5) Make sure the cake is transported and stored properly

This tip will help you after you have purchased your custom cake, but it is still important to know beforehand. Whether you are picking up your dessert or having it delivered from the bakery, remember that patience is key. Moving a cake, especially one that is tall or elaborate, takes special care and can take some time. Be sure that you have prepared to take that time when your custom cake is ready, have space in your car for it and proper, sometimes temperature specific storage for it at home or the venue where the event will take place. Make sure to ask your baker for proper handling and storage instructions and follow them please! Many of these creations are a substantial investment.