



Wedding

Cakes





## Wedding Cake Sizes

**2 Tier Round      \$300.00 (start price)**

Base Cake 12 inch Round - Top cake 8 inch Round  
Serves 40 to 50 people

**3 Tier Round      \$400.00 (start price)**

Base Cake 12 inch Round – Middle Cake 10 inch Round – Top Cake 8 inch Round  
Serves 70 to 80 people

**2 Tier Square      \$350.00 (start price)**

Base Cake 12 inch Square – Top cake 10 inch Square  
Serves 50 to 60 people

**3 Tier Square      \$450.00 (start price)**

Base cake 12 inch square – Middle cake 10 inch square – Top cake 8 inch square  
Serves 100 people

**“Naked” (raw finished) wedding cakes**

Less \$100 off prices detailed above

**Cupcakes      \$6.00 per cake**

**Croque-en-bouche      \$300.00 +**

Starting at \$300, minimum of 100 profiteroles  
\$2.70 per profiterole thereafter



# Wedding Cake Information

All cakes are either Chocolate or White mud cakes, coated in ganache and surround by chocolate pieces. They are set upon either Gold or Silver boards and can have matching ribbon around the cake. (Please note that our white chocolate is more of a yellow/cream colour)

Chocolate pieces can be either dark, milk, white or marble. They can be in shapes like cigars, squares, triangles or just broken up pieces.

Specialty decorations need to be organized and provided by the purchaser. E.g. – Figurines or fresh flowers, etc. If you would like a stand for the cake, we only have access to a three tier round cake stand and a small deposit applies.

If you require anything else or have a special request, please speak to our chef and we will do our best to cater for this.



## Examples

### 2 Tier Round



# HOUSE *of* ANVERS

## 3 Tier Round



# HOUSE of ANVERS

## 2 Tier Square



# HOUSE of ANVERS

## 3 Tier Square



# HOUSE of ANVERS

## 3 Tier Square







## Croque-en-bouche

Minimum 100 profiteroles  
\$300.00

Each profiterole thereafter  
\$2.70 each

The tower is placed on a toffee base

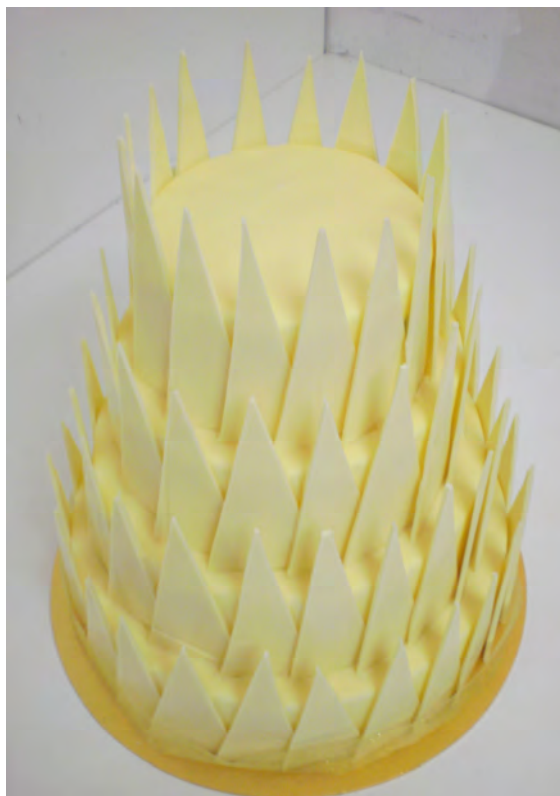
Each profiterole is filled with custard of your  
choice: vanilla, Cointreau or chocolate

To finish off it is laced with  
spun toffee

(sorry photo not available at this time)

# HOUSE of ANVERS

Other





## Can't find the one you want ...?

If you have a photo or an idea of another style you would like, talk to our friendly staff, make an appointment to speak to our Pastry Chef, and we will do our best to re-create your ideas.