



CHOOSE NADINE AS YOUR CAKE QUEEN

*We cater to all food intolerances and lifestyle choices.
Gluten, dairy, refined-sugar, egg, nut-free and vegan options are available.*

For inspiration and updates:

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Can't find the type of cake you are looking for? [Contact us!](#)

www.thecakequeen.com.au



Packages



Simply Elegant

Starting from \$100

Your classic one-flavoured cake with buttercream icing!



Celebration

Starting from \$250

This cake is the most popular option for weddings and special occasions. It includes two flavours, a custom theme and decoration.



Extravagant

Starting from \$100

Your wish is my command! Whether you want a novelty cake for six people or 100, this is the perfect option! We will create edible art and a cake that will be treasured and remembered for years!

10 minute zoom
consultation \$20

20 minute zoom
consultation \$50

40 minute zoom
consultation \$100

Bookings



Cake Flavours

Sponge

Light and fluffy. Plain, Flavoured or Chocolate

Double Chocolate Fudge

Cake with Ganache

Chocolate Cake

Medium Density. With or without fruit, ask for other flavour combinations

Mud Cake

Dark Chocolate, Orange, Milk Chocolate, Caramel, Vanilla

White Chocolate Raspberry

Or another berry, add Finger Lime for extra flavour

Lemon Coconut

Add Blueberry, Raspberry or Strawberry Lime & Raspberry

Carrot, Walnut, Sultana & Cranberry

Banana

With Pecan / Walnut / Macadamia

Lemon, Lime, Orange or Citrus Poppyseed

Choose which flavour

Red Velvet

Or another colour

Rocky Road

Cake

Vanilla Buttercakes & Cupcakes



Dessert Cakes

Frou-Frou Cakes

Made from layers of almond succès or sponge cake with a Callebaut chocolate mousse, fruit or filling and covered in chocolate curls.

Mascarpone Cakes, Semi-Fredos or Trifles

Made from layers of sponge cake with a lightened mascarpone and your choice of fruit. Available as cakes or trifles in a bowl.

Tiramisu

Made from layers of sponge cake soaked in Kahlua, rum, brandy and coffee, lightened mascarpone and a Callebaut dutch cocoa dusting. Complete with vodka-dipped chocolate decorations.

Black Forest Cake

Made from layers of chocolate sponge, spice-poached morello cherries with cherry liqueur, whipped cream and Callebaut chocolate decorations. Non-alcoholic versions are also available.



ICINGS & FILLINGS

Flavours can be interchangeable.

Ganache

Ganache is a rich, smooth, velvety concoction of Callebaut chocolate, butter and cream that is delicious on cakes and cupcakes.

Available in dark, milk and white chocolate.

A firmer Ganache can also be layered under fondant for a sharper look.

American Buttercream

Delightfully light and fluffy, American buttercream is the best icing for sculpted novelty cakes.

Due to its higher sugar-to-butter or copha ratio, it can maintain its shape in the heat and also colours and flavours very well.

American buttercream is the ideal icing if you dislike fondant but still want fondant, gum paste or chocolate decorations on your cake.

It can also be layered under fondant in place of ganache for a soft look with rounded edges.

Available flavoured with vanilla, lemon, lime, orange, peppermint, chocolate, coffee or lemon myrtle.

Italiane Meringue Buttercream

Italian meringue buttercream is an excellent icing for dessert-type cakes. It is ideal for layering with a conserve or curd or achieving different looks with colouring. Available flavoured with vanilla, dark chocolate, milk chocolate, white chocolate, citrus or salted caramel.

Cakes that contain Italian meringue buttercream must be refrigerated.

Italian Meringue & Marshmallow

Italian meringues and Italian marshmallows are both made similarly.

They have an egg white base and sugar syrup, but Italian meringues are softer than marshmallows.

Available flavoured with vanilla, rosewater or orange blossom water.

Fondant

Fondant and gum paste do not enjoy humidity, so please consider this when ordering in summer or other hot or wet seasons.

Sugar Glaze

Available flavoured with fruit juice, coffee or milk, light or dark chocolate Callebaut.



Homemade Conerves & Curds

CONSERVES

Strawberry Jewels

Spiced Cherry Conserve

Citrus Marmalade

Vanilla Pear Conserve

CURDS

Lemon/Lime

Passionfruit

Raspberry

Salted Caramel



Cake Sizes, Servings & Prices

Please be honest about your budget! It helps me to determine what we can do. There is no point quoting you on an Amazing Extravaganza, if your budget is for Simply Elegant.

Each cake is as individual as you are, original and delicious and will be priced to your specifications and design!

Please use this as a guide before we finalise your design.

CUTTING GUIDE PROVIDED. CAKES CAN BE CUT INTO SMALLER SERVES

The layers in my cakes are thicker to allow for more servings from each 2 layers of cake with a filling, as I prefer a more cake to icing ratio. Thinner layers are available upon request.

The base price for each 4-layer cake gives you the choice of 2 flavours of cake, a filling and coating or 2 cake flavours for a 2-tiered cake.

3-layer cakes cost 75%+ of 4-layer cakes. Add \$50 for a third flavour.

The price will increase depending on the amount of decoration required.

It's best to order floral decorations with your florist but I am happy to liaise with them on design and requirements for attaching to the cakes.

Sizes are listed on the following page.



6" ROUND CAKES

WEDDING SERVES: 2 layers 10, 3 layers 15, 4 layers 20

2 layers of cake with a filling: 8-16 serves. Semi Naked \$100+, Covered \$110+, Fondant \$130+.
4 layers of cake with 3 layers of filling: 16-24 serves. SN \$200+, Covered \$220+, Fondant \$260+.
3 layers of cake with 2 layers of filling can be 8 dessert serves through to 24 small serves.

8" ROUND CAKES

WEDDING SERVES: 2 layers 20, 3 layers 30, 4 layers 40

2 layers of cake with a filling: 12-24 serves. SN \$170+, Covered \$195, Fondant \$220+.
4 layers of cake with 3 layers of filling: 24-48 serves. SN \$340+, Covered \$390+, Fondant \$440+.
3 layers of cake with 2 layers of filling can be 12 dessert serves through to 48 small serves.

10" ROUND CAKES

WEDDING SERVES: 2 layers 32, 3 layers 48, 4 layers 64

2 layers of cake with a filling: 20-48 serves. SN \$230+, Covered \$260+, Fondant \$310+.
4 layers of cake with 3 layers of filling: 40-96 serves. SN \$460+, Covered \$520+, Fondant \$620+.
3 layers of cake with 2 layers of filling can be 20 dessert serves through to 60 small serves.

12" ROUND CAKES

WEDDING SERVES: 2 layers 50, 3 layers 75, 4 layers 100

2 layers of cake with a filling: 25-56 serves. SN \$360+, Covered \$420+, Fondant \$500+.
4 layers of cake with 3 layers of filling: 50-112 serves. SN \$720+, Covered \$840+, Fondant \$1000+.
3 layers of cake with 2 layers of filling can be 25 dessert serves through to 112 small serves.

SQUARE CAKES

Each Square Cake is 1.5 times the price of a round cake, plus extra for additional decorations.

TIERED CAKES

Stacking your cake with tiers requires internal support structure.
This is an additional cost added to your cake.

SPECIAL OCCASION & NOVELTY/SCULPTED CAKES

Specialty shaped/designed cakes are very time consuming.
Pricing starts at \$400, no matter how many the cake is to serve.
The more decoration required, the more it will cost.



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