

Sweet Connoisseur

Wedding cakes and chocolates

Below is an approximate price guide for wedding cakes decorated with ribbon and presented on a decorated display board.

SINGLE TIER CAKES ---	from \$395 (12-inch diameter or taller single tier)
TWO TIER CAKES ---	from \$635 (11+7 inch, or 9 and 6 inch double height semi naked)
THREE TIER CAKES ---	from \$765 (12+9+6 inch or 11+8+5 double height semi naked)
CROQUEMBOUCHE ---	Price on application, average cost of \$410.00 ... 80-90 profiteroles.
BIRTHDAY CAKES ---	from \$75

Cake Flavours include:

- Mud cake (white, dark or caramel) chocolate fudge cake.
- Coconut and lime
- Orange and almond
- Chocolate hazelnut
- Red velvet
- Caramel mud cake with bananas
- White mud cake with raspberries or blueberries, passionfruit, coconut mango, pistachio rose water
- Banana, hummingbird,
- Carrot, Dutch apple cake
- Light or dark boiled fruitcake
- Butter cake (lemon or orange zest, raspberries, blueberries, coconut lime)
- I am also happy to make any of your favourite recipes
- Two flavours can be combined in one tier, giving your guests a taste of two flavours per slice

Decoration: Cakes can be decorated with traditional sugar icing in white, ivory or the colour of your choice. Cakes can also be decorated with Belgian chocolate ganache with chocolate garnishing, fresh berries or wedding flowers.

Delivery: We will personally deliver your wedding cake to your reception venue. Delivery cost on average is \$55 (within Sydney metro area, location dependent)

Options:

- Wedding cakes used as dessert average out at \$6.50-\$7.50 per guest.
- I am happy to arrange flowers for your cake either through my florist, or a florist of your choice.
- Many different combinations using kitchen cakes and dummy tiers can be used to create a delicious dessert and stunning wedding cake, all in one cost effective, tailored package.
- These prices do not include the cost of flowers or intricate decoration.
- Gluten free options available.

Please phone for an appointment where you can sample my delicious flavours and browse through examples of my work.

Bill Penrose

Sweet Connoisseur

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Prices may change due to seasonal availability of ingredients. The above prices are to be used as a guide only and individual quotes may vary. Prices current as at January 2024.