

Sweet Connoisseur

Wedding cakes and chocolates



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

SINGLE TIER CAKES ---	from \$310 (11-inch diameter)
TWO TIER CAKES ---	from \$470 (11-inch base & 7-inch top)
THREE TIER CAKES ---	from \$640 (12-inch base, 9-inch centre & 6-inch top)
CROQUEMBOUCHE ---	Price on application, average cost of \$410.00 ... 80-90 profiteroles.

Options:

- Wedding cakes used as dessert average out at \$6.50-\$7.50 per guest.
- Sauce and garnish at additional cost.
- 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, which may be required.
- I am happy to arrange flowers for your cake either through my florist or one of your choice.
- "Happy couple" figurines can also be arranged.
- I will personally deliver your wedding cake to your reception venue.

Flavours include: Boiled fruitcake (dark or light), mud cake (white, dark or caramel), caramel mud with bananas, white mud with raspberries, blueberries, passionfruit or bananas, choc-hazelnut, orange and almond, banana, carrot, Dutch apple, butter cake (lots of flavour varieties) with raspberries and lemon zest for example. I can also combine two flavours in the one tier, giving your guests a taste of two flavours in each piece instead of just the one. I am also happy to make any of your favourite recipes.

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.

Please phone for an appointment where you can sample my delicious flavours and browse through examples of my work. Please contact Bill Penrose at Sweet Connoisseur, with any queries you may have.

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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 June 2011.