

## CORPORATE CAKES OUR CAKE STYLES & FLAVOURS

### VANILLA BUTTERCREAM CAKES

A smooth, textured or barely frosted layer of vanilla bean buttercream can be used to finish any of our cake flavours.

Display for up to 2 hours in cool (up to 24 degrees) or aircon conditions.

\*\*\*flavours listed below with an asterisk are n/a as gluten free - all others are!

### BUTTER CAKE

A moist crumb with the perfect texture for those who love a lighter style cake.

- Vanilla
- Confetti
- Lemon
- Lavender & vanilla bean
- Red velvet \*

### MUD CAKE

A light style mud with a rich and indulgent chocolate or white chocolate flavour.

- White chocolate
- White chocolate with salted caramel
- White chocolate with passionfruit curd
- White chocolate with lemon curd
- Raspberry & lemon white chocolate
- Raspberry & coconut white chocolate
- Chocolate mud
- Chocolate mud with Nutella
- Chocolate mud with orange buttercream
- Chocolate mud with rose buttercream
- Chocolate mud with salted caramel
- Chocolate mud with oreo buttercream\*

### FONDANT FINISHED CAKES

Our fondant cakes have an indulgent layer of white chocolate ganache under a thin fondant. Perfection with crisp corners and a smooth finish on 3D cakes This style of cake doesn't require refrigeration. Simply store in airconditioning under 24 degrees and may be kept on display all evening. Flavours are limited to our mud cake flavours that exclude berries & curds.

### MUD CAKE - FONDANT

- White chocolate
- Confetti white chocolate
- Lemon white chocolate
- White chocolate with salted caramel
- Chocolate mud
- Chocolate mud with Nutella
- Chocolate mud with orange
- Chocolate mud with salted caramel
- GF Chocolate mud
- GF Chocolate mud with Nutella
- GF Chocolate mud with orange
- GF Chocolate mud with salted caramel

### DAIRY FREE / VEGAN GUESTS

We don't offer dairy free or vegan cakes, however we make a delicious chocolate cherry ripe slice to cater for these guests.



# [www.vanillapod.com.au/corporatecakes](http://www.vanillapod.com.au/corporatecakes)

**Allow a minimum of 2-3 weeks' notice for custom orders.  
However, we may not be fully booked so please  
still enquire if you have a shorter lead time.**

Our custom cakes need to be transported on a flat surface and in air-conditioning and stored in the fridge until they are ready to be displayed. If you are travelling longer than 30 minutes, you will need an esky & freezer bricks to transport your cake. Please note, Vanilla Pod does not take any responsibility for collected cakes damaged during transit. We do offer a delivery service if required.

**You can display your buttercream cake for up to 2 hours,  
although we recommend 1 hour in the peak of summer.**

Pre-payment is taken as confirmation of your order.

As a small business, requesting a full refund means we aren't remunerated for our time taken to consult on your design, eftpos fees or admin fees involved in processing your refund request.

We ask that you consider postponing or keeping a store credit for a future order.

We need to consider our costs when reviewing a refund request. A 20% (plus any artwork/cake topper fees) cancellation fee will be incurred if more than one week notice is given. We do not offer any refund with less than one weeks' notice.

**No refund will be given for orders cancelled within 7 days of the event  
although we can re-schedule your order for a future date.**



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