

WEDDING 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 biscoff *
- Raspberry & lemon white chocolate
- Raspberry & coconut white chocolate
- Lime & coconut white chocolate
- Lavender & blueberry white chocolate
- Pistachio white chocolate with with lemon curd
- Pistachio white chocolate with raspberry buttercream
- Chocolate mud
- Chocolate mud with Nutella
- Chocolate mud with raspberry buttercream
- Chocolate mud with orange buttercream
- Chocolate mud with salted caramel
- Chocolate mud with oreo buttercream*

FONDANT FINISHED CAKES

A traditional wedding cake icing finish. Our fondant cakes have an indulgent layer of white chocolate ganache under a thin fondant. Perfection with crisp corners and a smooth finish. Ideal for serving as finger slices or dessert. 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.





DESIGN CONSULTATIONS

Our design consultations are charged at \$42 for 4 cupcakes & \$48 for 5 cupcakes.

Gluten free available upon request.

We make our tasting cupcakes to order.

The design consultation takes around 30 to 40 minutes including preparing your quote.

We welcome up to 2 people at an appointment as we are a small store

The Fine Print & Our refund policy:

We understand that sometimes things don't go to plan. If you need to cancel your wedding cake order, your 50% deposit will be retained as an administration fee.

If you wish to change your design, we charge an \$80 redesign fee.



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entrance on Birkbeck Street
Albion 4010



weddings@vanillapod.com.au Online enquiry form & consultation bookings
www.vanillapod.com.au/weddingsandengagements/

THE TIMELINE

We recommend organising your wedding cake 3 -15 months in advance.

We can occasionally accommodate last minute bookings too!

STEP 1:

Complete our online enquiry form on:

www.vanillapod.com.au/weddingsandengagements/

STEP 2:

Book your tasting appointment

<http://www.vanillapod.com.au/shop/wedding-cake-tasting>

Appointment times :

Wed & Thur 10am - 3pm
& Saturday 9-12pm

STEP 3:

Join us for your cake tasting appointment where we will design your cake in consultation with you.

We look forward to working with you to weave memories that last a lifetime.

Carla Burns

Owner and Creative Director

