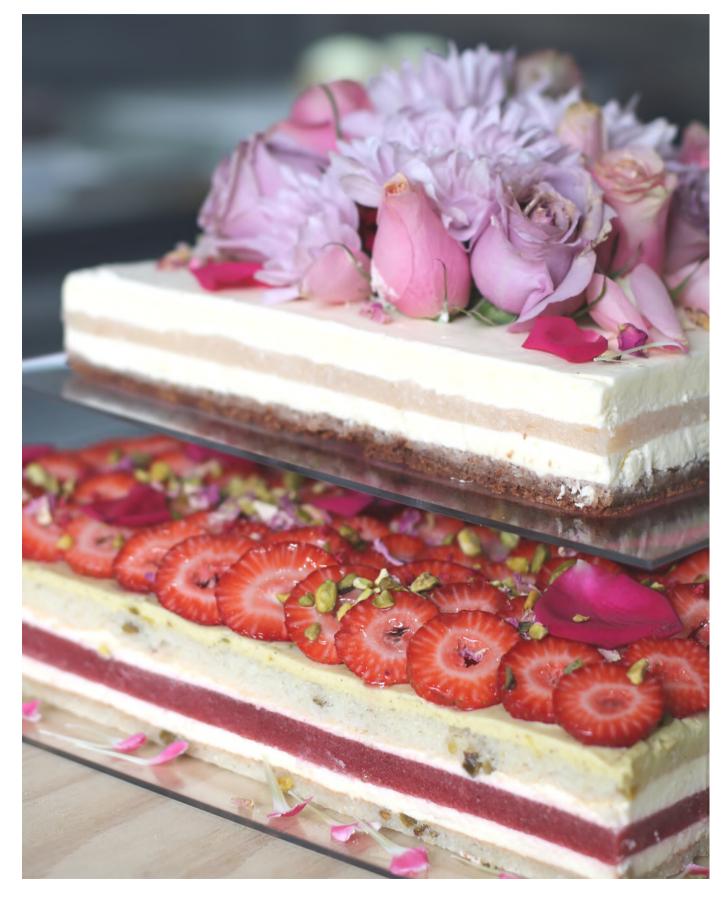
TWO TIER CAKE on acrylic cape gland

CAKE SIZE	6CM X 6CM SLICE	6CM X 3CM SLICE
14CM X 14CM 24CM X 24CM	Approx. 20–25 portions	Approx. 40–45 portions
19CM X 19CM 29CM X 29CM	Approx. 30–35 portions	Approx. 60–65 portions
24CM X 24CM 34CM X 34CM	Approx. 50–55 portions	Approx. 100–110 portions
29CM X 29CM 39CM X 39CM	Approx. 60–65 portions	Approx. 120–125 portions



Must be kept refrigerated | from \$270.00

THREE TIER CAKE

on acrylic cape stand

14CM X 14CM 24CM X 24CM Approx. 55-60 portions Approx. 95-100 portions

<u>19CM X 19CM</u> <u>29CM X 29CM</u> Approx. 75–80 p 39CM X 39CM

34CM X 34CM

Approx. 75–80 portions Approx. 140–145 portions









CAKE STAND HIRE

These tiered cakes will require our custom cake stand.

A \$100 bond is required and fully refundable if all parts are returned to our Glebe Shop within three days of your event.. If any pieces are missing or stand is not returned, the \$100 bond will not be refunded.

FLAVOUR

Each tier can consist of a different flavour

STORAGE

Cake must be kept refrigerated until consumption. If you are wanting the cake to be left out at room temperature you can speak to our team on ways to better store the cake prior to delivery. However, we do strongly recommend refrigeration.