WEDDING CAKES

Luscious lemon

This is our signature cake at Catroux with a delicate yet robust flavour of zesty lemon.

Our homemade lemon curd is layered in the creamy buttercream.

Lime, boysenberry

Sweet and summery, perfect for a glam wedding. Homemade lime curd swirled in our buttercream with boysenberries adding a hint of tartness.

Caramelized pear, salted caramel, gingernut buttercream

This cake oozes all those traditional feels, crunchy pops of our cookies bound into this buttercream.

Coffee, milk chocolate, praline

This cake is outrageously good. A subtle yet deep coffee flavour is matched perfectly with milk chocolate buttercream and a scatter of our praline.

Rhubarb, salted caramel

Tart, juicy rhubarb is baked in this cake mix. Swirled salted caramel adds a hint of surprise.

Raspberry, vanilla, sea salt

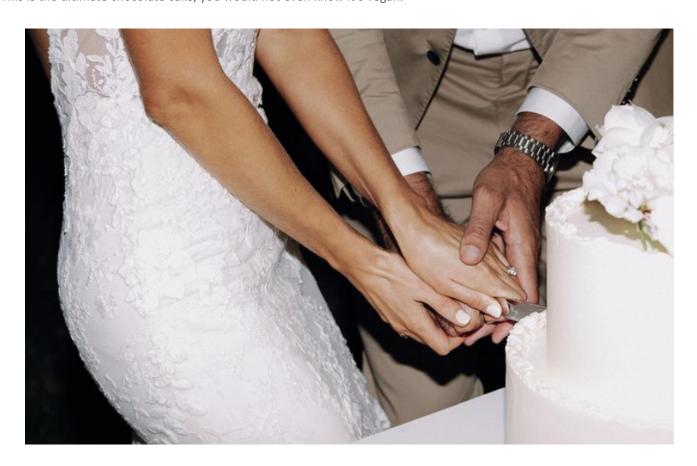
Sweet and salty and very nice!

Passionfruit, passion curd, caramelized white chocolate

A taste of summer. An effortlessly 'cool' cake the modern bride.

Vegan chocolate, plum

Rich chocolate cake with wholesome doris plums binding this cake together, layered with our vegan chocolate buttercream. This is the ultimate chocolate cake, you would not even know it's vegan.



WEDDING CAKES

CAKE FLAVOURS & TIERS

All of our cakes have 4 layers of cake and 3 layers of buttercream. If you are having multiple tiers you can have the entire cake the same flavour or choose a different flavour for each. You could also choose to have cakes in single tiers separately in different sizes, not as a stacked cake, for a simple yet beautiful effect.

TASTINGS/HOW DO I ARRANGE?

If you would like to try, our cakes are all available in a mini tasting size in a take-home box. These are available to order for collection from us on Friday, Saturday or Sundays, and are \$7.50 each flavour.

SIZING & STYLING

Our cakes come in 3 sizes. Our serving suggestions are below. If you are after the 'big look' of a cake you can always serve the rest of the cake the next day post wedding after party. Let us add florals or have you florist to do on the day. Our style is smooth edges with a rustic rim or scraped sides with a rustic edged top.

INDIVIDUAL CAKES		plain	with roses	dessert size	coffee size
1 TIER / 18cm	(7 inch)	\$110	\$130	25 people	45 people
1 TIER / 24cm	(9 inch)	\$180	\$210	50 people	75 people
1 TIER / 30cm	(12 inch)	\$280	\$320	70 people	120 people
STACKED CAKES					
STACKED CAKES	-	plain	with roses	dessert size	coffee size
STACKED CAKES 2 TIER / 18cm +	-	plain \$320	with roses \$350	dessert size 70 people	coffee size 120 people
	24cm	•			

CAKE STANDS/BASE

Our cakes come on thick silver bases. We suggest to serve on this or directly placed on a cake stand. DO NOT attempt to move the cake from the base. The size of the cake stand is best around 5 – 10cm larger than the cake.

DELIVERY & SETUP

Delivery is possible, however collection is preferred. You can arrange a family member or friend to collect from us on the day and take to the venue. It must go onto a on a flat surface in to a car chilled with the aircon on. We do not recommend to travel in the peak of summer out of Auckland, even to Waiheke the cake must go into a car, not carried onto a people ferry. Once at the venue please put the cake into the fridge to re-chill before serving. Buttercreamed cakes are easier to cut from chilled

HOW DO I ORDER?

Once you have decided on flavours, please communicate to us via email (info@catroux.co.nz) with the finer details. Once your order is confirmed, we require full payment prior to the date.

HOW LONG WILL MY CAKE LAST?

At the end of the night, pop your cake into the fridge and consume within 3-4 days. Alternatively you can pop in the freezer (traditionally the top tier).

CLOSURE

We are closed from Christmas Day for 3 weeks.

CATROUX TERMS AND CONDITIONS

GF-Gluten free, DF-Dairy free, V-Vegan, NF-Nut free

1 ORDERING PROCEDURE

- 1.1 Once an order form is filled out & sent to Catroux it is deemed as an "order", Catroux will provide the buyer with an invoice. The buyer is legally bound to the order and any agreements therein including these terms and conditions.
- 1.2 Changes to orders must be done by our 2pm deadline, 2 days prior. For Saturday & Sunday orders by 2pm Thursday. For Monday and Tuesday orders by 2pm Friday. Please note we are not in the office on weekends.
- 1.3 Cancellations after our 2pm deadlines. We reserve the right to charge you at 50-100% depending on the particular items and how much is ordered and underway in our kitchen.
- 1.4 Cancellations prior to our deadlines, will incur a \$25.00 admin fee and quotes over \$500 will be charged at \$100.
- 1.5 If you would like a meeting to discuss your catering in person, a fee of \$50.00 will apply, unless function is over \$3000.

2 PLATTERS

- 2.1 We do not charge for the use of our platters, but require these to be washed and returned to us cleaned.
- 2.2 Dirty platers or jars returned will be charged at \$2.50 per item.
- 2.3 Please ensure any platters stacked at the customer end are packed carefully for travel. Any breakages/chips will be charged to the client.
- 2.4 Any missing platters will be immediately notified to the customer, requesting a return within 3 days.
- 2.5 Missing items after these 3 days if not returned will be invoiced at a replacement cost.

3 DELIVERIES & COLLECTIONS VIA COURIERS

- 3.1 Please ensure the delivery address is accessible. We will pass on any "wait time" courier charges if needed (ie. office is locked)
- 3.2 Collections of platters must be ready, once again any "wait time" will be passed on.
- 3.3 Late deliveries must be notified to Catroux within 24 hours. If this is an unacceptable delay we will offer a refund on the delivery cost and seek reimbursement from deadline couriers.

4 HIREAGE

- 4.1 This is counted, anything missing or damaged will be on charged by Catroux at cost.
- 4.2 Hireage is not required to be washed.
- 4.3 Damaged hireage due to poor handling by customers or weather i.e. leaving in rain, will be charged to clients.

5 PAYMENT

5.1 Once an order has been placed & confirmed, payment is due in full prior to the date.

6 WEDDINGS

- 6.1 A \$1500 non-refundable deposit is required to secure a date.
- 6.2 50% of your total invoice is due 2 months prior to your wedding date.
- 6.3 Full payment is due 7 days from receiving your final invoice
- 6.4 Any hireage missing or damaged by guests i.e. cigarettes, stains, overloading or left in the rain will be charged at our cost to the client.
- 6.5 Note staff hours are estimated and "actual will be on the final invoice VS estimated. Staff are entitled to a paid 15 minute break. Food is supplied at the cost of Catroux.