

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.

CARAMELISED 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, CARAMELISED WHITE CHOCOLATE

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

CHOCOLATE, PLUM

Rich chocolate cake with wholesome doris plums binding this cake together, layered with our chocolate buttercream.



CAKE FLAVOURS & TIERS

Our most popular cake flavours are pear, lemon or rhubarb. These are similar to our normal cakes but layered with lush buttercream, as we steer away from cream cheese or mascarpone so that your cake holds perfectly in shape.

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 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 Saturday for \$8.00 per 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 your florist to do it on the day. Our style is smooth edges with a rustic rim. Please email us any preferences.

INDIVIDUAL CAKES	Plain	With Roses	Serving Size
1 TIER / 18cm (7inch)	\$110	\$130	20-40 people
1 TIER / 24cm (9inch)	\$230	\$260	30-50 people
1 TIER / 30cm (12inch)	\$350	\$380	40-60 people

STACKED CAKES	Plain	With Roses	Serving Size
2 TIER / 18cm + 24cm	\$360	\$390	50-90 people
2 TIER / 24cm + 30cm	\$610	\$650	70-110 people
3 TIER / 18cm + 24cm + 30cm	\$720	\$770	90-150 people

CAKE STANDS/BASE

Our cakes come on thick silver bases. Serve on this directly or place on a cake stand. DO NOT attempt to move the cake from the base.

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 on a flat surface into a car chilled with the aircon on. Once at the venue, please put the cake into the fridge to re-chill before serving. Buttercreamed cakes are best 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 such as decorations, style, collection or delivery 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 days. Alternatively you can pop in the freezer (traditionally the top tier).