



Do you offer dietary requirement cakes?

- We believe that all tastebuds are equal.
- As dietary requirement specialists, we are passionate about creating the best and most extensive range of gluten free, dairy free, vegan and nut free options (as sugar is an essential ingredient in our creations, we do not offer sugar free cakes).
- We make all our products in one kitchen, so although we are very careful with cross contamination we can not 100% guarantee contamination free products.

What flavours do you offer?

- Please see our flavours and desserts menu to see our current list of flavours and desserts (including dietary options).
- We love to get creative in the kitchen and are always expanding our menu, so please let us know if you'd like us to create a custom flavour.

What are your starting prices?

- Please see our pricing guide for a list of starting prices for our custom desserts and cakes.
- We're happy to chat about your budget, as we will always do our best to work within it!

Where can I see your designs and creations?

- Our website gallery and our social media are the best places to check out our yummy work.
- Visit our website www.madaboutcakes.com.au or our social media pages www.instagram.com/madaboutcakesaustralia and www.facebook.com/madaboutcakesaustralia

How far in advance do I need to place my order?

- For weddings it's never too early to book, but at least 6 months notice is ideal.
- For private events we ask for at least 3 weeks notice.
- However, if you do have a last minute order please call us as we always try to accommodate our customers!

Do you have any cakes or desserts we can come collect today?

- Yes! We stock a range of handmade cakes and desserts with new flavours each week in store.
- Our kitchen and studio is located at 467c Hawthorn Rd Caulfield South.
- We are there baking and creating Monday-Friday (and some weekends).
- To check availability and reserve your treats, we recommend calling us in advance.

Can I send you images of cakes/desserts I like?

- Of course! Please email them through with your event information and we can use your images as inspiration to create a unique design for you!

Do you offer cake toppers and sugar figurines?

- We offer a variety of toppers, from acrylic toppers to handmade toppers and sugar figurines.

Do you offer fresh flowers or edible flowers for cakes?

- We offer fresh flowers, wafer paper flowers and sugar flowers.
- We are happy to source fresh flowers for your cake with your guidance on colour and variety.
- While we try our best, we cannot guarantee that the flowers we are able to source will be the same as your florist or your reference image.
- For weddings, if you wish for the cake and venue floral decorations to match exactly we suggest ordering extra flowers through your florist who can add them to the cake at the venue.
- If your florist is not comfortable doing so, flowers will need to be sent to us in advance so we can decorate the cake prior to delivery.

Do you offer styling, cake stands and dessert display items?

- We offer an extensive array of cake stands and dessert display items for hire to suit your event theme.
- While we offer basic setup and delivery for cakes and desserts, we don't offer any styling or more intensive dessert table setup services.

Can you print edible photo, logos or custom images for my cakes and desserts?

- Yes! We offer fully customised laser cut edible images that can be applied to all our cakes and desserts.
- From corporate logos to family photos - we can print and cut to any size.

Do you offer delivery and collection?

- We offer delivery for all our products Victoria wide, quoted by location.
- Our custom cookies can be shipped interstate.
- You're also welcome to collect your order from our studio and kitchen (located in Caulfield South).
- When transporting cakes and desserts, ensure vehicle is cool (keep air-conditioning on and avoid direct sun) and that goods are placed on a secure flat surface.

How do I store my order?

- Cakes and desserts are to be stored at room temperature in a cool, dry place (unless labelled otherwise).
- Air conditioning may be needed if the room is warm.
- If it is extremely hot, please keep cake and desserts in a fridge and bring out 1-2 hours before serving so its consumed at room temperature.
- If the fridge/cool room is a moist environment, cakes and desserts must be covered and stored temporarily to avoid moisture damage.

How long can I keep my order for?

- If stored in the fridge, cakes and desserts should be consumed within 7 days. Items can be stored in the freezer (if fully sealed in glad wrap) for up to 3 months. Remove any fresh fruit or flowers before freezing.
- If your product contains fresh fruit or cream, consume within 3 days and do not freeze.
- Cakes and desserts are best consumed at room temperature.

What are your payment terms and cancellation policy?

- A 50% non-refundable deposit is required to secure your booking. In the event of cancellation, this amount can be used towards a future booking.
- The remaining 50% payment is due 14 days prior to your event (or 2 months prior for weddings) and is non refundable once made (but can be used towards a future booking).
- If your order is cancelled within 7 days of your event, your order will be completed and made available for delivery/collection.
- Additional custom items or decorations purchased on your behalf (stationary/cake toppers/packaging etc) are non-refundable.

If you have any further questions at all please feel free to contact us as we're always happy to chat :)

