



I'm getting married (yay!) where do I start?

- Congratulations! This is the best part! To get the ball rolling, please let us know the following information: date, how many guests, location, dietary requirements, general theme or ideas for your event.
- We will get back to you with information and starting prices and then we can organise a tasting! Yum!

Do you offer tastings?

- If you are planning a wedding, we offer tasting boxes ranging from \$45.00 - \$65.00.
- Tasting boxes include 6-8 flavours, available non dietary, gluten free, gluten and dairy free or vegan and are express posted or can be collected.
- Tasting boxes are sent out/collected once a month. Just contact us for more information on what's in the boxes and future dates.

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.

Do you offer bonbonniere/wedding favours?

- You know it! All our desserts can be custom designed and packaged to make the cutest and most delicious gifts at your wedding. Just contact us for a pricing list.

Do you offer delivery and collection?

- We offer delivery for all our products Victoria wide, quoted by location.
- 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.

Do you offer fake cakes?

- Yes! We are happy to use styrofoam tiers so you can have a bigger looking cake without any wastage! You can then have 1-3 real tiers of cake, plus any fake tiers.

What is the difference between coffee and dessert sized servings?

- Coffee sized servings are small slices of cake, ideal when you have another dessert catered or dessert will be on shared platters or canapé style.
- Dessert sized servings are large slices of cake and only recommended when the cake is the only dessert at your wedding and will be individually plated and served as a seated course.

Can I keep a tier of cake for my anniversary?

- Of course! Simply wrap the tier with cling wrap several times and store in a freezer. When you're feeling cake-sentimental simply defrost in the fridge 24 hours before eating, but enjoy at room temperature.

My wedding day is in the middle of summer - can I have a buttercream cake?

- Yes! We provide buttercream decorated cakes all year round, however your cake will need to be on display in an air conditioned room and we would need access to a fridge or cool room to store the cake once delivered to your venue.

What is the difference between a buttercream cake and a fondant cake - which one should I have at my wedding?

- There is no 'right or wrong' cake to have at your wedding - you should have whatever you love the look of and is your dream cake!
- Buttercream cakes are more budget friendly and fondant cakes are more expensive due to the labour and cost of ingredients.
- Once you send us your cake inspiration, we can advise you on what decorating style would suit your design best and offer options.

How far in advance should I order?

- We welcome early bookings anywhere from a year or two in advance so please feel free to be as organised as you would like!
- We do recommend booking anywhere from 3-6 months in advance though to ensure availability.

Do you offer dessert towers?

- Sure do! We offer cupcake, macaron, donut and various custom dessert towers.
- You can also have a small cutting cake on top for pictures and formalities.
- We offer hire of the tower, delivery and setup for this option too.

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 :)

