



TIERED PRICING GUIDE

Pricing is based on each tier being a standard 3-layer cake with all layers being the same flavour covered in Buttercream – some themes & animal designs incur an extra cost, please see “Decorating Extras” below for more information.

2 Tier		Dessert	Coffee	Bite
4" + 6"	Starts at \$275 – GF add \$10	Serves* 20	40	60
5" + 7"	Starts at \$330 – GF add \$10	Serves* 26	52	78
6" + 8"	Starts at \$400 – GF add \$15	Serves* 40	80	120
7" + 9"	Starts at \$490 – GF add \$15	Serves* 48	96	144
8" + 10"	Starts at \$575 – GF add \$25	Serves* 64	128	192
3 Tier				
4" + 6" + 8"	Starts at \$520 – GF add \$20	Serves* 46	92	138
5" + 7" + 9"	Starts at \$640 – GF add \$20	Serves* 56	112	168
6" + 8" + 10"	Starts at \$750 – GF add \$30	Serves* 78	156	234

Cake Flavour Options**:

Please note – all of the cake flavour options can be made Gluten Free however because the cakes are made in a kitchen that also prepares cakes with gluten in them, I have to declare these as “Low Gluten”, as cross contamination may occur.

Vanilla, Vanilla Raspberry, Chocolate, Banana, Carrot, Lemon, Raspberry White Chocolate, Ginger

Cake Filling Options:

As per above declaration on cake flavour options – please heed the same warning: most fillings can be made gluten free except for: **Cookies & Cream Buttercream and Biscoff Buttercream**

Standard – No extra Charge: Vanilla Buttercream, Chocolate Buttercream, Cookies & Cream Buttercream, Biscoff Buttercream, Nutella Buttercream, Espresso Buttercream, Raspberry Buttercream, Lemon Buttercream, Passionfruit Buttercream, Caramel Buttercream (flavour on this one is subtle – it is my salted caramel mixed into vanilla buttercream)





Premium – (4" & 5" add \$5, 6" & 7" add \$10, 8" & 9" add \$15, 10" add \$20): Creamy Milk Chocolate Ganache, 50% Dark Chocolate Ganache, White Chocolate Ganache, Caramilk Ganache

Extra Fillings or Chocolate Drip – (4" & 5" add \$5, 6" & 7" add \$10, 8" & 9" add \$15, 10" add \$20): Goopy Caramel, Passionfruit Curd, Lemon Curd, Raspberry Compote, Nutella, Lotus Biscoff

Decorating Extras:

Fresh Flowers	POA – pricing is passed on, no extra is added so is based on selected style
Themes	From \$20 – dependent on complexity of the design
Animal Design	From \$30 – dependent on size
Gold Leaf	\$7 per sheet
Silver Leaf	\$5 per sheet
Macarons	\$3 each
Cake Toppers	From \$10 – dependent on complexity of design or if it needs to be outsourced
Fondant Figures	From \$30
Edible Images	From \$20

Other items can be added to your cake – the options above are just more commonly requested.

* Serving sizes are based on 3 size options - DESSERT, COFFEE, BITE

- A Dessert portion – which is the biggest serving size, Cakes are cut into a grid and each piece is a 1"x2" piece the full height of the cake – which is 3 layers.
- A Coffee portion is each of the Dessert size pieces are cut in half – which means each portion is a 1"x2" piece half the height of the cake – which is 1 and a half layers
- A Bite sized portion, the smallest serving size, Dessert size piece is cut into layers, so it will be a 1"x2" piece one-layer high.

A cake care and cutting guide is provided with all cakes

** If you have a cake flavour request outside of the ones listed, please feel free to ask for it

Terms & Conditions, Cancellations and Refund Policy:

If you wish to place an order, a \$50 deposit is required to secure your date. The balance then needs to be paid the day before by internet banking or on pick up if you are paying by cash or EFTPOS.





If you cancel your order the deposit will be refunded, provided **it is not within 5 days** of your cake pick up date. If it is within 5 days of your booked date the deposit will be forfeited as ingredients and some parts of the cake making process would have begun.

When you come to pick up your cake it will be packaged and carefully secured in a box ready to go. You will be provided with a cake care and transportation guide. Please pay attention to this, as once the cake leaves Little Beach Kitchen it is your responsibility.

