

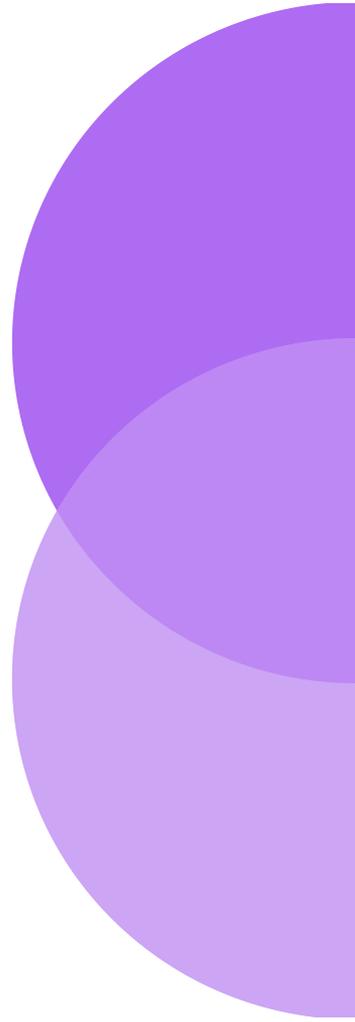
Cakes by Whipped

*Cakes for weddings, birthdays and
other events*

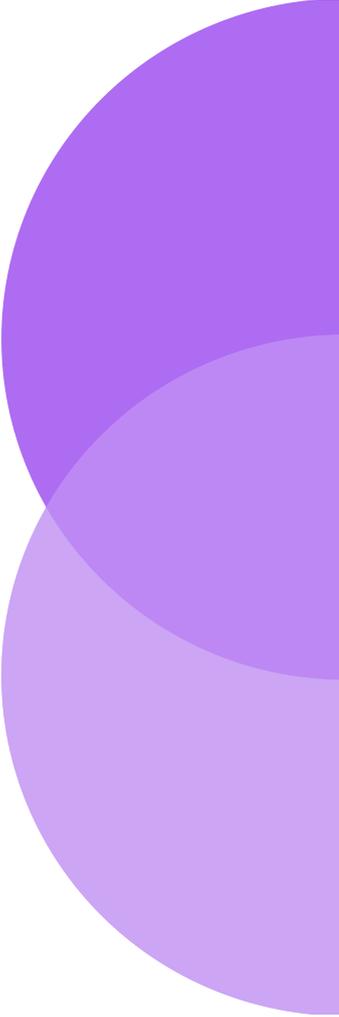
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Where to start

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- 
1. Decide on servings; how big do you want your cake?
 2. Choose your flavours
 3. Pick a finish and the final decorations

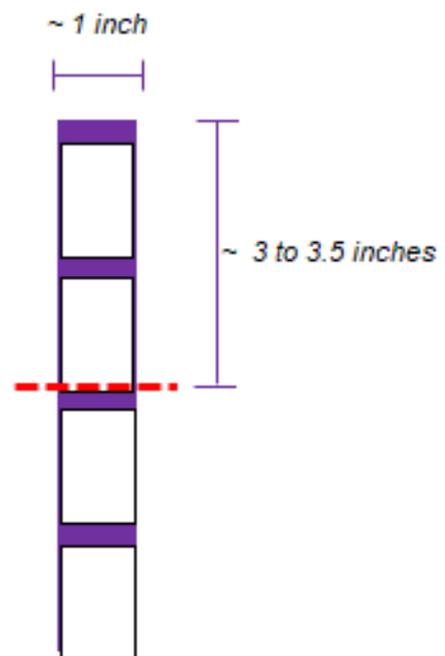
• *Size of the cake*

The first thing you need to think about, is how many people do you need to serve? Then you can decide what sort of cake will allow this. You can **change** the number of servings by changing the:

- number of tiers
- height of the cake (number of layers in each tier)
- diameter of the cake (how wide the cake is; cakery often quote in inches!)

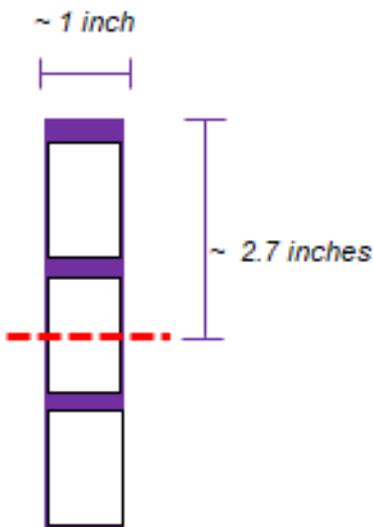
When you order a cake, I will send you a cutting guide so that each piece looks like **Figure 1.1** (1 " x 1" x 3") for 4-layer, 2-layer and 6-layer cakes, cut at the red line.

**Figure 1.1 -
Coffee serving**



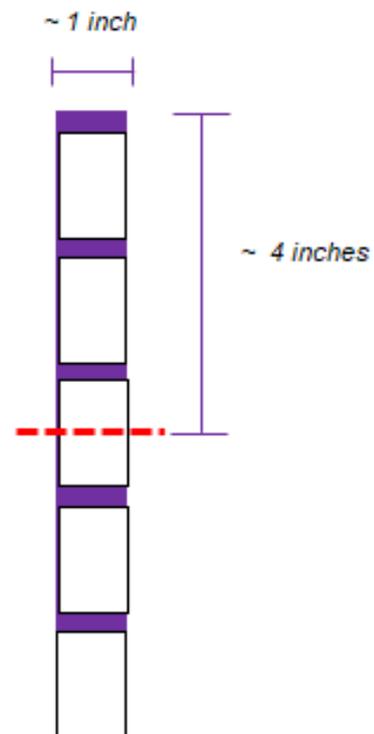
• Size of the cake

**Figure 1.2 -
Coffee servings**



In a shorter cake, i.e. a three layer cake, you will have the same number of servings as you do in a 4-layer cake but they will be smaller sizes. Thus, the price of a 3-layer cake is lower than that of a 4-layer cake. Each piece will look like **Figure 1.2**, cut at the red line.

Similarly, in a taller cake, i.e. a five layer cake, you will have the same number of servings as you do in a 4-layer cake but they will be larger sizes. Thus, the price of a 5-layer cake is higher than that of a 4-layer cake. Each piece will look like **Figure 1.3**, cut at the red line.



In 2-layer and 6-layer cakes, the serving sizes are the same as in a 4-layer cake but you get 50% less and 50% more servings than you would have in a 4-layer cake (respectively).

Standard Height

4-layers of cake (standard). Coffee serves (1" x 1" x 3") and dessert serves (1" x 2" x 3").

One Tier

- 4" round (24 coffee, 12 dessert) \$68
- 6" round (48 coffee, 24 dessert) \$119
- 7" round (74 coffee, 38 dessert) \$145
- 8" round (88 coffee, 44 dessert) \$187
- 10" round (148 coffee, 80 dessert) \$228
- 12" round (224 coffee, 108 dessert) \$314

Two Tier

- 4" + 6" round (60 coffee, 30 dessert) \$239
- 6" + 7" round (110 coffee, 56 dessert) \$311
- 6" + 8" round (124 coffee, 62 dessert) \$357
- 8" + 10" round (224 coffee, 118 dessert) \$454
- 8" + 12" round (300 coffee, 146 dessert) \$539

Three Tier

- 4" + 6" + 8" round (138 coffee, 69 dessert) \$445
- 6" + 8" + 10" round (262 coffee, 137 dessert) \$619
- 6" + 8" + 12" round (338 coffee, 165 dessert) \$744

Four Tier

- 6" + 8" + 10" + 12" round \$959
(476 coffee, 240 dessert)

Shorter Cake

3-layers of cake (shorter). Coffee serves (1" x 1" x 2.7") and dessert serves (1" x 2" x 2.7").

One Tier

- 4" round (24 coffee, 12 dessert) \$62
- 6" round (48 coffee, 24 dessert) \$108
- 7" round (74 coffee, 38 dessert) \$131
- 8" round (88 coffee, 44 dessert) \$167
- 10" round (148 coffee, 80 dessert) \$203
- 12" round (224 coffee, 108 dessert) \$283

Two Tier

- 4" + 6" round (60 coffee, 30 dessert) \$225
- 6" + 7" round (110 coffee, 56 dessert) \$284
- 6" + 8" round (124 coffee, 62 dessert) \$330
- 8" + 10" round (224 coffee, 118 dessert) \$411
- 8" + 12" round (300 coffee, 146 dessert) \$488

Three Tier

- 4" + 6" + 8" round (138 coffee, 69 dessert) \$409
- 6" + 8" + 10" round (262 coffee, 137 dessert) \$567
- 6" + 8" + 12" round (338 coffee, 165 dessert) \$678

Four Tier

- 6" + 8" + 10" + 12" round \$879
(476 coffee, 240 dessert)

Remember these are smaller serving sizes than the 4-layer

Taller Cake

5-layers of cake (taller). Coffee serves (1" x 1" x 4") and dessert serves (1" x 2" x 4").

One Tier

- 6" round (48 coffee, 24 dessert) \$142
- 7" round (74 coffee, 38 dessert) \$174
- 8" round (88 coffee, 44 dessert) \$224
- 10" round (148 coffee, 80 dessert) \$273
- 12" round (224 coffee, 108 dessert) \$376

Two Tier

- 6" + 7" round (110 coffee, 56 dessert) \$372
- 6" + 8" round (124 coffee, 62 dessert) \$428
- 8" + 10" round (224 coffee, 118 dessert) \$544
- 8" + 12" round (300 coffee, 146 dessert) \$647

Three Tier

- 6" + 8" + 10" round (262 coffee, 137 dessert) \$742
- 6" + 8" + 12" round (338 coffee, 165 dessert) \$893

Four Tier

- 6" + 8" + 10" + 12" round \$1151
(476 coffee, 240 dessert)

● *Flavours*

Now that you know how many tiers you are going to have, you can decide on the flavours! Generally you will just pick one cake flavour and one filling flavour but you can also choose some additional fillings, such as fresh fruit or crushed meringue, or two of the filling flavours, such as vanilla Swiss meringue buttercream with salted caramel sauce. Choose as many flavour combinations as you have tiers. For cakes that can be refrigerated during your event you have the added option of a mousse layer , only for the top tier though as mousse is not stable enough for lower tiers.

Have a look at the different lists and choose your favourite combinations!

Please note, for tiered cakes your bottom tiers generally need to be a mud cake for increased stability.

Cake Flavours

Cake Flavours

- Chocolate mud cake
- Caramel mud cake
- White chocolate mud cake
- Marble mud cake
- Chocolate cake (fluffier than mud cake)
- Vanilla cake
- Vanilla funfetti cake
- Caramel cake (fluffier than mud cake)
- Sponge cake
- Choc hazelnut cake
- Lemon cake
- Carrot cake
- Red Velvet
- Banana cake
- Coffee cake
- Orange and poppyseed
- Rainbow cake (choice of vanilla, caramel or white choc muc)

Mousse layer options

- Chocolate Mousse (milk or dark)
- White Chocolate Mousse
- Raspberry Mousse
- Caramel Mousse

Fillings

Fillings

- Chocolate ganache: milk chocolate, dark chocolate, white chocolate, caramel, chocolate-hazelnut
- Fruit ganache: raspberry, mango
- Salted caramel sauce
- Fruit curd: lemon, raspberry, strawberry
- Jam: raspberry, strawberry, blueberry
- Swiss meringue buttercream: vanilla, raspberry, mango, lemon, cream cheese, chocolate (milk, dark, white), Nutella, caramel

Extra Fillings

- Crushed meringues
- Crushed biscuits (e.g. Oreos, Tim-Tams, shortbread)
- Fresh seasonal fruit (e.g. strawberries, blueberries, raspberries)

If you already have an idea of what you want your cake to look like, skip straight to ordering, [here!](#)

● *Finish and Decoration*

You have picked the size of your cake and decided on your favourite flavours. Now it's time to decorate! You will need to decide how you want your cake finished and what decorations to include.

Have a look at the following section and choose your style!



Finish

Step 1 - Coverage

Decide whether you want your cake

- naked,
- semi-naked or,
- completely covered.

Step 2 - Icing Choice

Do you want it finished in Swiss meringue buttercream or chocolate ganache? If your event is in the warmer months a chocolate ganache is much safer.

Step 3 - Colour

What colour do you want your finish?

Step 4 - Techniques & Texture

If you're not having a naked cake, do you want any particular icing techniques or textures, such as:

- marbled buttercream effect
- watercolor
- ombre
- textured colours (e.g. coloured buttercream or ganache applied to the finished cake to create a textured effect)

Decorations

Step 1 - Drip

- white chocolate or chocolate (coloured or natural)
- caramel

Step 2 - Decorations

Choose from a range of decorative additions:

- Handmade chocolates (gems, sticks, spheres and sails)
- Confectionary (your favourite brands!)
- Flowers (choose your favourite flowers or colour scheme)

Step 3 - Metallic accents

Do you want any metallic accents?

- gold leaf
- silver leaf
- gold paint
- silver paint
- rose gold paint

Step 4 - Cake topper

- We can add a custom cake topper from \$20.