

WEDDING CAKES

Cakes by Drew







Cakes by Drew IS A MULTI-AWARD
WINNING CAKE DESIGN STUDIO

SPECIALISING EXCLUSIVELY IN
MODERN BUTTERCREAM
CELEBRATION CAKES. OUR CAKES ARE
EXPERTLY CREATED BY DREW, A CHEF
WITH OVER 15 YEARS OF INDUSTRY
EXPERTISE ACROSS FINE DINING,
FRENCH & ITALIAN PATISSERIE AND
EVENT MANAGEMENT.

DREW BRINGS A PASSION FOR
REFINED, SOPHISTICATED FLAVOURS
AND BOLD MODERN DESIGN TO EACH
CAKE WITH A DESIRE TO FOSTER A
SEAMLESS AND PROFESSIONAL
PROCESS FROM START TO FINISH.

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CONTACT INFORMATION

Thank you for considering
Cakes by Drew - I would be
delighted to create a cake for
your special day!

I'VE PUT THIS BOOKLET TOGETHER TO HELP YOU MAKE THE MOST INFORMED
CHOICE WHEN DECIDING ON YOUR CAKE DESIGNER.

IN THE FOLLOWING PAGES YOU WILL GET A COMPREHENSIVE BREAKDOWN OF MY
PROCESS FROM START TO FINISH, ALONG WITH PRICE GUIDES, SIZE AND STYLE
OPTIONS, FLAVOUR LISTS AND IDEAS FOR EVERY BUDGET.

PLEASE ALLOW AT LEAST A MONTH FOR THE DESIGNING PROCESS TO TAKE
PLACE. I DO HOWEVER BOOK OUT QUICKLY DURING PEAK WEDDING SEASONS SO I
ENCOURAGE YOU TO BOOK EARLY TO AVOID MISSING OUT! IF YOU NEED A CAKE
SOONER THAN 4 WEEKS, PLEASE GET IN TOUCH ASAP TO DISCUSS YOUR OPTIONS.

WHEN YOU'RE READY TO GET STARTED, LETS HAVE A CHAT!

-Drew

The Process



DEPOSIT & INITIAL CONSULTATION

ONCE YOU DECIDE TO PROCEED WITH CAKES BY DREW AS YOUR CAKE DESIGNER, I WILL ARRANGE A CONSULTATION TO START YOUR DESIGN AND PREPARE A FORMAL QUOTE. I ASK FOR A DEPOSIT (USUALLY 20%) UPFRONT TO SECURE YOUR BOOKING DATE AND FORMALISE THE COMMITMENT.

THIS CONSULTATION CAN BE OVER EMAIL OR FACE TO FACE (EITHER IN PERSON OR VIA ZOOM). I RECOMMEND MAKING THE TIME FOR AN IN PERSON CONSULTATION AS I FIND THIS IS THE EASIEST WAY TO SHARE IDEAS AND GET A SOLID QUOTE IN PLACE.

THE DESIGN

ONCE YOU HAVE ACCEPTED THE QUOTE AND PAID YOUR DEPOSIT, I WILL BEGIN CREATING YOUR DESIGN. THIS MAY INCLUDE AN ADDITIONAL CONSULTATION AND I MAY PREPARE A MOCK UP OF THE DESIGN IF REQUIRED (ESPECIALLY FOR MORE COMPLEX DESIGNS), ALLOWING YOU THE CHANCE TO VISUALISE AND MAKE ANY CHANGES BEFORE COMMITTING TO THE FINAL DESIGN.

WHY NOT LEAVE EVERYTHING TO ME? SOMETIMES THE BEST APPROACH IS TO LEAVE IT TO THE EXPERTS! IF YOU DON'T HAVE A SET IDEA OF WHAT IT IS YOU'RE AFTER, LET ME KNOW SO I CAN CREATE A DESIGN FOR YOU BASED ON YOUR STYLING THEME, COLOURS AND GENERAL 'VIBE'.



FLAVOURS

THERE IS NO RUSH TO SELECT FLAVOURS AND I ENCOURAGE YOU TO GET CREATIVE WITH YOUR OPTIONS. TASTING BOXES ARE PREPARED THROUGHOUT THE YEAR WITH A ROTATING SELECTION OF MY FAVOURITE AND MOST POPULAR COMBINATIONS TO HELP YOU MAKE A CHOICE. THESE CAN BE PRE-ORDERED VIA MY WEBSITE - WWW.CAKESBYDREW.AU/TASTE

I PRIDE MYSELF ON BEING ABLE TO CREATE AMAZINGLY INDIVIDUALISED FLAVOUR COMBINATIONS. THE STANDARD FLAVOUR ELEMENTS CAN BE MIXED AND MATCHED INTO A MULTITUDE OF CUSTOM COMBINATIONS, HOWEVER, IT DOESN'T END THERE! IF YOU CAN'T SEE SOMETHING YOU LIKE OR WOULD LIKE SOMETHING A LITTLE MORE UNIQUE, LET ME KNOW BECAUSE I MIGHT BE ABLE TO DO A CUSTOM FLAVOUR PROFILE FOR YOU.



CHANGES

I WELCOME YOU TO MAKE CHANGES TO THE DESIGN WHEREVER NEEDED. OCCASIONALLY THERE MAY BE ADDITIONAL COSTS INVOLVED DEPENDING ON WHAT IS CHANGING, HOWEVER, THIS WILL ALWAYS BE COMMUNICATED IF APPLICABLE. SIMILARLY, WHEN PLANS CHANGE, YOU MAY NEED TO CHANGE THE WEDDING DATE OR SIZE OF THE CAKE. I TRY TO BE AS FLEXIBLE AS POSSIBLE IN THESE CIRCUMSTANCES BUT CANNOT GUARANTEE AVAILABILITY FOR THESE CHANGES

PLEASE SEE OUR TERMS AND CONDITIONS FOR FURTHER INFORMATION ON THIS TOPIC.

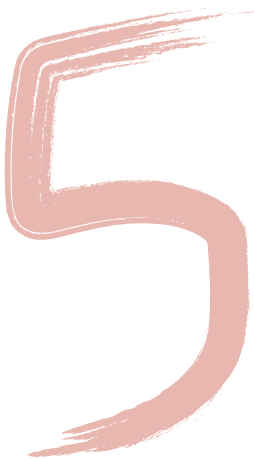


FINAL CONFIRMATION

THE FINAL CONFIRMATION OF YOUR ORDER IS REQUIRED 4 WEEKS BEFORE YOUR BOOKED WEDDING DATE.

AT THIS TIME, ALL DECISIONS MUST BE FINALISED INCLUDING SIZE, FLAVOURS, DESIGN, DELIVERY LOCATIONS ETC. THE REMAINING BALANCE IS NOW DUE AND MUST BE PAID IN FULL.

ONCE YOUR BOOKING IS FINALISED AND THE BALANCE PAID, ALL YOU HAVE TO DO IS RELAX AS I WILL TAKE IT FROM THERE. I WILL COORDINATE WITH ANY NECESSARY VENDORS AND VENUES TO ENSURE YOUR CAKE IS DELIVERED, SET UP AND READY FOR YOU ON THE DAY.



PAYMENTS

PAYMENT CAN BE MADE IN A VARIETY OF WAYS THAT BEST SUIT YOU. I PREFER BANK TRANSFER FOR ALL PAYMENTS BUT ALSO ACCEPT CASH, ALL MAJOR CREDIT/DEBIT CARDS EITHER IN PERSON OR VIA A SECURE ONLINE PORTAL.

STANDARD PAYMENT TERMS ARE: 20% NON-REFUNDABLE DEPOSIT UPFRONT TO SECURE YOUR BOOKING WITH THE REMAINING BALANCE DUE 4 WEEKS BEFORE FULFILMENT. YOU ARE WELCOME TO PAY IN INSTALMENTS, UPFRONT OR ANY TIME BEFORE THE DUE DATE. IF ORDERING LESS THAN 28 DAYS IN ADVANCE, THEN THE FULL BALANCE IS DUE UPFRONT.



Cake Size & Serving Numbers

CAKE SIZE (DIAMETER)	NO. OF TIERS	NUMBER OF SERVES		PRICE (AVERAGE) (INC GST)
		COFFEE	DESSERT	
6"	1	45	25	\$200
7"	1	60	35	\$280
8"	1	85	45	\$360
7/5"	2	95	50	\$500
8/6"	2	135	75	\$675
9/7"	2	185	90	\$800
8/6/4"	3	155	85	\$850
9/7/5"	3	215	100	\$900
10/8/6"	3	280	150	\$1,200
11/9/7"	3	360	175	\$1,400
11/9/7/5"	4	395	190	\$1,600
12/10/8/6"	4	510	260	\$2,200

THE ABOVE TIERS ARE APPROXIMATELY 20-25CM HIGH AND CONSIST OF 6 LAYERS OF CAKE. THIS IS MY STANDARD HEIGHT FOR ALL MY CAKE TIERS.

ALL SIZES REFERENCED ABOVE ARE ROUND. SQUARE OR OTHER SHAPED TIERS ARE AVAILABLE UPON REQUEST. SERVING SIZES AND PRICES WILL DIFFER.

SERVING SIZES ARE INDUSTRY STANDARD AS FOLLOWS:

DESSERT SERVE (RIGHT) - 1" X 2" X 3 CAKE LAYERS (2.5 X 5CM)

COFFEE SERVE (ABOVE) - 1" X 1" X 3 CAKE LAYERS (2.5 X 2.5CM)

FOR MOST WEDDINGS, I FIND DESSERT SERVES TO BE BEST.

HOWEVER WHEN NEEDING TO SERVE A LARGE NUMBER OF GUESTS OR IF YOU'RE WORKING WITH A TIGHTER BUDGET, COFFEE SERVES CAN BE A GREAT ALTERNATIVE.

GENERALLY SPEAKING, IF YOUR CAKE IS FOR DESSERT THEN GO WITH DESSERT SERVES, AND IF YOUR CAKE IS IN ADDITION TO DESSERT, OPT FOR COFFEE SERVES.



CUSTOM TIER HEIGHTS & COMBINATIONS

PRICES AND SERVING NUMBERS WILL VARY DEPENDING ON THE CONFIGURATION CHOSEN. I'VE INCLUDED A FEW EXAMPLES BELOW.

WHEN REFERRING TO MY TIER HEIGHTS;

HALF = 3 LAYERS, **STANDARD** = 6 LAYERS AND **TALL** = 9 LAYERS OF CAKE.

CAKE SIZE (DIAMETER)	NO. OF TIERS	NUMBER OF SERVES		PRICE (AVERAGE) (INC GST)
		COFFEE	DESSERT	

TALL 6"	1	65	40	\$350
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TALL SINGLE TIER CAKE, PERFECT FOR SMALLER WEDDINGS WITHOUT COMPROMISING ON THE HEIGHT.

HALF 11" / TALL 7" / HALF 5"	3	200	100	\$1,000
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THIS DESIGN CREATES A VERY MODERN LOOK WITH THE IRREGULAR TIER PROPORTIONS.

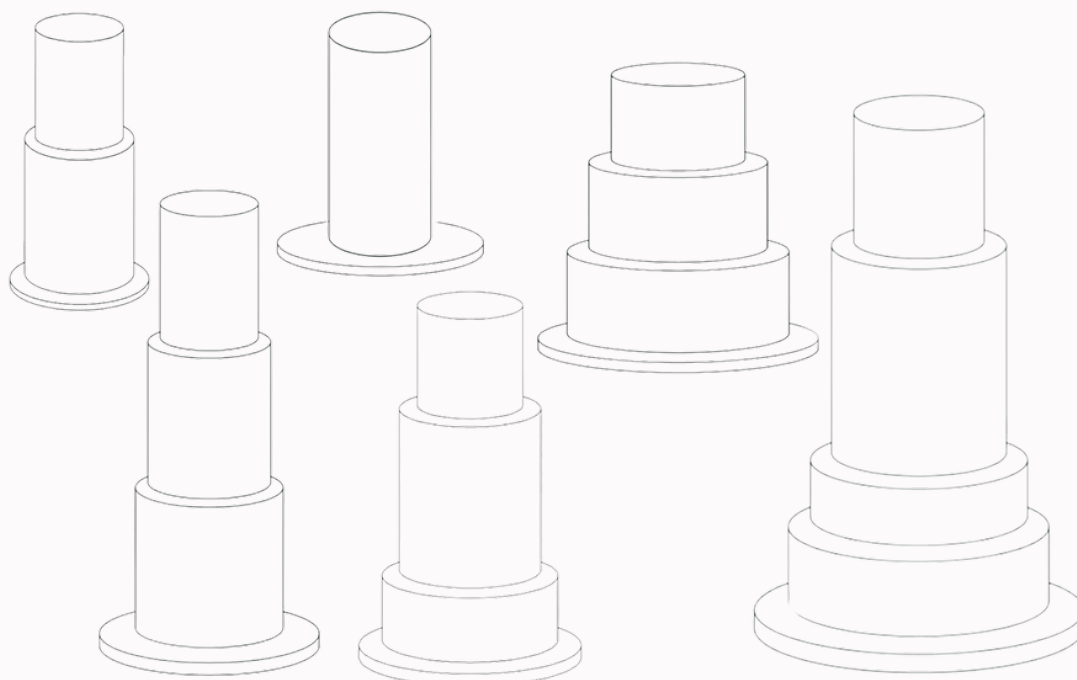
STD 11 / 8 / 5"	3	295	150	\$1,350
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A 3 TIER CAKE WITH AN EXAGGERATED DIFFERENCE IN EACH TIER DIAMETER.

HALF 12 / 10 / 8 / 6"	4	250	130	\$1,100
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WITH THE SMALLER 'HALF HEIGHT' TIERS, THIS CAKE BECOMES SHORTER AND WIDER. IT IS A MORE TRADITIONAL STYLE CAKE DESIGN.

EXAMPLES OF DIFFERENT TIER HEIGHTS & COMBINATIONS.



Additional Costs

THE PRICES SET OUT IN THE PREVIOUS TABLES ARE AVERAGE PRICES FOR THOSE SIZES. THIS INCLUDES YOUR PERSONALISED DESIGN CONSULTATION, BASIC BUTTERCREAM DESIGN WORK, ALL FLAVOUR OPTIONS, INCLUDING HAVING EACH TIER A DIFFERENT FLAVOUR AND LOCAL DELIVERY. MORE ELABORATE DESIGNS, OR THOSE REQUIRING SPECIALTY ITEMS MAY INCUR ADDITIONAL COSTS, AS OUTLINED BELOW.

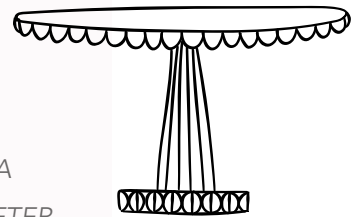
THE PRICES LISTED THROUGHOUT ARE APPROXIMATE AND SHOULD BE USED AS A ROUGH GUIDE ONLY. AS EACH CAKE IS UNIQUELY DESIGNED AND PRICED ACCORDINGLY, PRICE VARIATIONS FROM THOSE STATED MAY OCCUR ON YOUR OFFICAL QUOTE. ALL PRICES INCLUDE GST.

CAKE STAND HIRE

\$125 PER EVENT

THIS INCLUDES A \$100 REFUNDABLE SECURITY DEPOSIT.

YOU ARE RESPONSIBLE FOR RETURNING THE STAND TO US WITHIN 72 HOURS. A FEE OF \$25 PER DAY WILL BE DEDUCTED FROM THE DEPOSIT FOR EACH DAY AFTER THE INITIAL 72-HOUR HIRE PERIOD. BREAKAGES OR NON-RETURNED STANDS WILL FORFEIT THE TOTAL DEPOSIT.



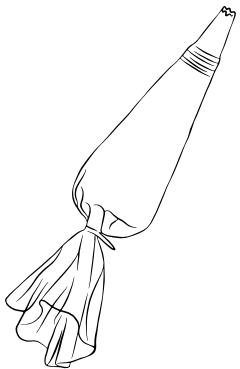
DELUXE BUTTERCREAM WORK

VARIES ON THE COMPLEXITY OF THE DESIGN.

DELUXE BUTTERCREAM WORK REFERS TO COMPLEX AND DETAILED PIPING OR PAINTED DESIGNS AND IS CHARGED ON THE ESTIMATED TIME REQUIRED TO COMPLETE THE WORK.

CAKE TOPPERS

FLAT FEE OF \$50 PER CUSTOM TOPPER SUPPLIED BY US, TO YOUR SPECIFICATIONS. I DO ENCOURAGE YOU HOWEVER TO SOURCE A TOPPER FOR YOURSELF AND ARE HAPPY TO RECOMMEND REPUTABLE SUPPLIERS.



FLORALS

BY FAR THE MOST POPULAR ADDITION TO A WEDDING CAKE IS A STUNNING FLORAL ARRANGEMENT

IT IS USUALLY BEST TO ORDER EXTRA FLOWERS FROM YOUR FLORIST FOR THE CAKE AS THIS ENSURES A COMPLETELY CONSISTENT THEME ACROSS THE DISPLAY, PLUS IT IS OFTEN MORE COST EFFECTIVE!

I PREFER TO PLACE THE FLOWERS MYSELF. THIS IS TO ENSURE PROPER FLORAL AND FOOD SAFETY PRACTICES ARE MAINTAINED WHILE ALSO ENSURING MY (AND YOUR) DESIGN STANDARDS ARE MET.

ALTERNATIVELY, YOU CAN LEAVE EVERYTHING TO ME. I WILL SOURCE FLORALS FROM PREFERRED LOCAL SUPPLIERS BASED ON THE DESIGN BRIEF. JUST BE AWARE THAT THEY MAY NOT BE CONSISTENT WITH THE REST OF YOUR ARRANGEMENTS (NOTING SEASONAL VARIATIONS IN AVAILABILITY AND FLUCTUATING MARKET PRICES).



I CHARGE FOR THE EXPECTED TIME IT TAKES TO SAFELY PREPARE AND ARRANGE FLORALS AS PART OF THE DELIVERY & SET UP FEE

FRESH FLORALS (WHEN SUPPLIED BY US): VARIES, BASED ON VARIETY AND QUANTITY REQUIRED. AS A GENERAL GUIDE, ALLOW ABOUT \$80+ FOR A REASONABLE ARRANGEMENT.

FREEZE-DRIED EDIBLE FLORALS: VARIES GREATLY ON THE QUANTITY REQUIRED, FROM \$30 PER TIER.

DRIED OR FAUX FLORALS: FROM \$50 FOR A STANDARD ARRANGEMENT.

Delivery

DELIVERY, ONSITE SET UP AND PICKUP

DELIVERY IS HIGHLY RECOMMENDED FOR ALL WEDDING CAKES AS IT ENSURES YOUR CAKE ARRIVES SAFELY, ON TIME AND IS SET UP PROFESSIONALLY.

PICKUP IS AVAILABLE HOWEVER THIS MAY LIMIT YOUR DESIGN AND SIZE OPTIONS. UNFORTUNATELY, I WON'T BE AVAILABLE TO FIX ANY DAMAGE THAT MAY OCCUR WHEN TRANSPORTING A CAKE YOURSELF!

I AM AVAILABLE TO DELIVER ACROSS THE CENTRAL WEST & BEYOND AS REQUIRED. DELIVERY TO LOCATIONS MORE THAN 4 HOURS AWAY IS POSSIBLE BUT REQUIRES ADDITIONAL TRAVEL CONSIDERATIONS LIKE AN OVERNIGHT STAY & ACCESS TO KITCHEN/COLD STORAGE. BE AWARE THAT DELIVERY FEES FOR THIS CAN BE QUITE HIGH.

LOCAL DELIVERY

WITHIN ~30 MINUTES FROM OUR KITCHEN INCLUDING ALL LOCAL WINERIES/VENUES.

THIS IS INCLUDED IN THE PRICE FOR ALL CAKES THAT ARE FULLY DECORATED AND CAN BE QUICKLY DROPPED OFF AT THE VENUE WITHOUT REQUIRING FURTHER SETUP OR DECORATIONS.

DELIVERY & SET UP

APPLICABLE IN ALL OTHER INSTANCES NOT COVERED ABOVE.

INCLUDES RETURN TRAVEL TIME AND ANY TIME REQUIRED ON-SITE FOR SETUP AND DECORATING.

\$50 FOR THE FIRST HOUR THEN \$25 PER 30-MINUTE INTERVAL THEREAFTER (MINIMUM CHARGE, \$50)

COMMON DELIVERY & SET UP FEES BY LOCATION

ORANGE	\$50	WALDARA FARM, EDITH	\$200
BLAYNEY/MOLONG	\$100	SECLUSIONS, RYDAL	\$200
BATHURST	\$150	MUDGEES	\$250
COWRA	\$150	BLUE MOUNTAINS	\$300
DUBBO	\$200	SYDNEY	\$500



Flavours

EASY AS 1, 2, 3...

WHEN CHOOSING A FLAVOUR COMBINATION, START WITH A CAKE AND BUTTERCREAM FLAVOUR. YOU CAN STOP HERE IF YOU WOULD LIKE!


TO ADD COMPLEXITY AND BUILD A RICHER FLAVOUR, YOU CAN ADD ADDITIONAL LAYERS OR MIX INS. THE CHOICES YOU MAKE DO NOT AFFECT THE OUTSIDE DESIGN, PLUS MOST DIETARY REQUIREMENTS CAN BE CATERED FOR.

Cake



- VANILLA
- CHOCOLATE
- RED VELVET
- CARAMEL
- LEMON
- COCONUT
- BLUEBERRY & LEMON
- RASPBERRY
- BANANA
- APPLE & CINNAMON
- CARROT
- STICKY DATE
- HUMMINGBIRD
- MATCHA
- MIXED SPICE
- ESPRESSO
- EARL GREY

Buttercream



- VANILLA
- CHOCOLATE
- WHITE CHOCOLATE
- CARAMEL
- COFFEE
- OREO
- SPREAD (EG NUTELLA, BISCOFF)
- NUT BUTTER (EG PEANUT, PISTACHIO, ALMOND)
- BURNT BUTTER
- BROWN SUGAR
- HERBS/SPICES (EG THYME, LAVENDER, PEPPERMINT, CINNAMON, LEMON MYRTLE, WATTLE SEED)
- TEA (EG EARL GREY, MATCHA, CHAI)
- FRUIT (EG LEMON, RASPBERRY, PASSIONFRUIT)

IT IS WORTH NOTING THAT MY CAKES ARE NOT A SPONGE OR MUD CAKE BUT LIE BETWEEN THE TWO IN TERMS OF TEXTURE/DENSENESS AND MOISTNESS. DEPENDING ON WHAT YOU'RE USED TO, MY CAKES MIGHT LOOK/FEEL/TASTE DIFFERENT TO WHAT YOU'RE EXPECTING. IF YOU HAVE ANY QUESTIONS ABOUT THIS DON'T HESITATE TO ASK AND I WILL BE HAPPY TO EXPLAIN IN MORE DETAIL.

Fruit Layers

CURDS (LEMON, PASSIONFRUIT, ORANGE, PINEAPPLE ETC)
SPICED APPLES
ROASTED RHUBARB
POACHED PEARS
CARAMELISED BANANA
JAMS (APRICOT, ORANGE, FIG, FINGER LIME, PLUM ETC)
BERRY COMPOTE (MIXED, RASPBERRY, BLUEBERRY ETC) .
MACERATED STRAWBERRIES
MORELLO CHERRIES



Crème/Ganache/Sauce Layers

VANILLA
COFFEE
CHOCOLATE (DARK, WHITE ETC)
SALTED CARAMEL
HONEY
CREAM CHEESE

+ INFUSIONS (EG THYME, LAVENDER, CHILLI, PEPPERMINT,
CINNAMON, LEMON MYRTLE, WATTLE SEED, EARL GREY,
MATCHA, CHAI, FRUITS, NUTS)

+ BOOZE (BAILEYS, SPICED RUM, BOURBON, RED WINE ETC)

SEASONAL FRUITS, OR
SEASON SPECIFIC
FLAVOURS ARE A
REALLY FUN WAY TO
PERSONALISE YOUR
CAKE.

Mix Ins

CRUSHED NUTS (HAZELNUT, PEANUT, PECAN ETC)
CRUSHED COOKIES (EG OREOS, BISCOFF)
TOASTED COCONUT FLAKES
MERINGUE
PRALINE/BRITTLE (MIXED, SINGLE NUT ETC)
HONEYCOMB
CHOC CHIPS
FREEZE DRIED FRUIT



IF YOU ARE HAVING DIFFICULTY
NARROWING FLAVOURS DOWN, I
FIND IT HELPFUL TO WORK
BACKWARDS FROM YOUR
FAVOURITE DESSERT (THINK
LEMON MERINGUE PIE, CREME
BRÛLÉE OR RHUBARB CRUMBLE)

My Favourite Combos

STRAWBERRIES & CREAM - VANILLA CAKE, VANILLA CREMEUX, STRAWBERRY COMPOTE & VANILLA BUTTERCREAM.

APPLE PIE - VANILLA CAKE, SPICED APPLE JAM, VANILLA CREMEUX & BISCOFF BUTTERCREAM.

LEMON MERINGUE - LEMON, LEMON & BLUEBERRY OR VANILLA CAKE, LEMON CURD, MERINGUE.

PASSIONFRUIT & COCONUT - COCONUT CAKE, PASSIONFRUIT CURD, TOASTED COCONUT FLAKES & PASSIONFRUIT BUTTERCREAM.

TURKISH DELIGHT - ROSEWATER INFUSED VANILLA CAKE, RASPBERRY COMPOTE, WHITE CHOCOLATE GANACHE AND PISTACHIO BUTTERCREAM.

PEAR & WHITE CHOCOLATE CHAI - MIXED SPICE CAKE, POACHED PEARS, WHITE CHOCOLATE BUTTERCREAM.

BLUEBERRY MATCHA - MATCHA CAKE, WHITE CHOCOLATE BUTTERCREAM, WHITE CHOC GANACHE, BLUEBERRY COMPOTE, FRESH BLUEBERRIES.

RASPBERRY CHEESECAKE - RED VELVET CAKE, CREAM CHEESE & RASPBERRY COMPOTE.

JAFFA - CHOC-ORANGE CAKE, ORANGE CURD, CHOCOLATE AND ORANGE-INFUSED BUTTERCREAM.

RED FOREST - RED VELVET CAKE, ROASTED RHUBARB, RASPBERRIES, RED WINE GANACHE & RASPBERRY BUTTERCREAM.

CHOC RASPBERRY - CHOCOLATE CAKE, CHOCOLATE GANACHE, RASPBERRY COMPOTE & RASPBERRY OR CHOCOLATE BUTTERCREAM

BLACK FOREST - CHOCOLATE CAKE, VANILLA CREMEUX, CHOCOLATE GANACHE & CHERRIES.

THIS IS JUST A FRACTION OF WHAT IS POSSIBLE WITH EACH OF THESE COMBINATIONS BUILT BY MIXING AND MATCHING ELEMENTS FROM THE LIST ON THE PREVIOUS PAGES. THERE ARE PLENTY MORE POSSIBILITIES AND I'M ALWAYS OPEN TO SUGGESTIONS.

CARROT CAKE - CARROT CAKE,
CREAM CHEESE, PRALINE.

BANANA & BROWN SUGAR PRALINE

- LIGHTLY SPICED BANANA CAKE,
CARMEL PRALINE & BROWN SUGAR
BUTTERCREAM.

HUMMINGBIRD - HUMMINGBIRD CAKE,
PINEAPPLE CURD, CREAM CHEESE
BUTTERCREAM & PISTACHIOS.

CARMEL & COFFEE - CARMEL
CAKE, ESPRESSO CREMEUX &
WHITE CHOCOLATE BUTTERCREAM.

ESPRESSO - ESPRESSO
CAKE, COFFEE CREMEUX,
COFFEE BUTTERCREAM.

CARMEL BISCOFF -
CARMEL CAKE, WHITE
CHOCOLATE GANACHE,
BISCOFF COOKIE
CHUNKS & BISCOFF
BUTTERCREAM.

SALTED CARMEL - CARMEL
CAKE, SALTED CARMEL SAUCE
& CARMEL BUTTERCREAM.

COOKIES AND CREAM - CHOCOLATE
CAKE, VANILLA CREMEUX, CRUSHED OREO
COOKIES & OREO BUTTERCREAM.

FIREBALL CHOC - CINNAMON CHOCOLATE
CAKE, CHILLI-CHOC GANACHE &
CINNAMON BUTTERCREAM

VIOLET CRUMBLE -
CHOCOLATE CAKE, VANILLA
CREMEUX, CRUSHED
HONEYCOMB PIECES &
CHOC GANACHE.

CHOC-CARMEL FUDGE -
CHOCOLATE CAKE, 70% DARK CHOC
GANACHE, SALTED CARMEL SAUCE
& CHOCOLATE BUTTERCREAM.

SNICKERS - CHOCOLATE CAKE, GANACHE
AND SALTED CARMEL, CRUSHED
ROASTED PEANUTS & PEANUT
BUTTERCREAM.



Faux Wedding Cakes

AND OTHER ALTERNATIVES

HIRE A FAUX CAKE

FAUX WEDDING CAKES STAY TRUE TO MY DESIGN PHILOSOPHIES. THESE CAKES ARE HIRED AS IS WITH OPTIONS FOR DELIVERY & PICKUP TO/FROM YOUR VENUE AND THE ADDITION OF KITCHEN SLABS TO SERVE YOUR GUESTS.

HIRING YOUR CAKE IS A FANTASTIC WAY TO REDUCE THE OVERALL COST OF YOUR WEDDING CAKE. ESPECIALLY IF YOU WOULD LIKE TO HAVE A BIG CAKE FOR PHOTOS/DISPLAY BUT DON'T REQUIRE THE CAKE FOR DESSERT.

WE HAVE A SMALL RANGE OF CAKES AVAILABLE TO HIRE. FOR MORE INFORMATION, VISIT CAKESBYDREW.AU/WEDDINGCAKES/HIRE

KITCHEN SLAB CAKES

THESE ARE UNDECORATED CAKES THAT FUNCTION TO BOOST SERVING NUMBERS FOR MINIMAL COST. BY OPTING FOR 1 OR 2 KITCHEN CAKES IN ADDITION TO A SMALLER DISPLAY CAKE, YOU CAN SAVE MONEY AND OFFER DIFFERENT FLAVOURS!

KITCHEN CAKES COME IN A MEDIUM OR LARGE SLAB, SERVING 50 AND 75 DESSERT SERVES RESPECTIVELY. PRICING SUBJECT TO FLAVOURS & SIZE, STARTING FROM \$120.

SLAB CAKES ARE ONLY AVAILABLE WHEN PURCHASED ALONGSIDE A DISPLAY CAKE (EITHER REAL OR FAUX).

CUPCAKES, MINI CAKES & DESSERT PLATTERS

A GREAT ALTERNATIVE TO A FULL CAKE, OR IN ADDITION TO ONE.

PRICES START AT \$5 EACH (CUPCAKE) AND \$20 EACH (MINI CAKE).

CAKE CENTREPIECES ARE ON TREND AND ARE A FUN WAY TO INCLUDE A NON TRADITIONAL CAKE! THINK ONE LONG CAKE IN THE CENTRE OF A LARGE COMMUNAL TABLE, OR MINI CAKES IN THE CENTRE OF EACH GUEST TABLE.

WE CAN CUSTOM BUILD A DESSERT GRAZING PLATTER FOR YOUR WEDDING. PRICES VARY GREATLY SO PLEASE DISCUSS THIS WITH US FOR MORE INFORMATION. EXPECT PRICES TO START AT \$20 PER PERSON, PLUS DELIVERY & SET UP.





FAKE/DUMMY TIERS

WHEN YOU WANT THE GRANDEUR OF A LARGER CAKE WITHOUT THE WASTEFULNESS OF EXCESS CAKE.

DUMMY TIERS ARE HELPFUL AS THEY ARE SIGNIFICANTLY LIGHTER (SO CAN BE STACKED HIGHER) AND REUSABLE. THERE IS NO DIFFERENCE IN PRICE, HOWEVER, IF YOU OPT TO RETURN YOUR CLEAN, UNDAMAGED DUMMY TIER/S AFTERWARDS WE CAN OFFER A PARTIAL REFUND.

SPECIAL DIETARY CONSIDERATIONS

I CAN CATER FOR A RANGE OF DIETARY NEEDS AND CAN PROVIDE CAKES THAT ARE NUT, GLUTEN, DAIRY AND/OR EGG FREE HOWEVER CAKES BY DREW CANNOT GUARANTEE A 100% ALLERGEN-FREE PRODUCT. AS SUCH, ANY SPECIAL DIETARY CAKES SUPPLIED MAY NOT BE SUITABLE FOR PERSONS WITH A SEVERE INTOLERANCE, ALLERGY/ANAPHYLAXIS OR DISEASE SUCH AS COELIAC.

MOST FLAVOURS CAN BE ADAPTED TO BE NUT/GLUTEN-FREE, HOWEVER, DAIRY AND EGG FREE ARE MORE RESTRICTIVE. IF THIS IS THE CASE IT IS BEST TO LET ME KNOW WHAT FLAVOURS YOU LIKE AND I CAN BUILD A CUSTOM COMBINATION FOR YOU.

OFTEN IT IS EASIER TO ADD A SMALL BOX OF CUPCAKES IN ADDITION TO THE CAKE THAT WILL CATER TO YOUR GUEST'S DIETARY RESTRICTIONS.
PRICES START AT \$35 PER 6.

BUDGET CONSIDERATIONS

I ENCOURAGE YOU TO BE UPFRONT ABOUT YOUR CAKE BUDGET SO I CAN WORK WITH YOU TO DESIGN A CAKE THAT'S RIGHT FOR YOU, BOTH IN TERMS OF DESIGN BUT ALSO PRICE.

ALONG WITH THE MANY OPTIONS OUTLINED ABOVE, I OFFER A SIMPLE 'BUDGET-FRIENDLY' CAKE OPTION. USING MY STANDARD SIZES, CHOOSE A SIMPLE VANILLA OR CHOCOLATE CAKE, DECORATED WITH EITHER A SEMI-NAKED OR FULLY COVERED FINISH. THIS IS PERFECT AS A SIMPLE CAKE BY ITSELF OR FOR YOU TO ADORN WITH YOUR OWN (FOOD-SAFE) DECORATIONS. MAKE SURE TO LET ME KNOW IF THIS IS WHAT YOU'RE AFTER.

Bouquetiere



STAMPED SUGAR COOKIES

THESE CAN BE PERSONALISED FOR EACH INDIVIDUAL GUEST OR WITH A CUSTOM DESIGNED STAMP UNIQUE TO THE COUPLE.

EACH COOKIE IS INDIVIDUALLY SEALED IN A CLEAR PLASTIC BAG THAT CAN BE CUSTOMISED FURTHER WITH A STICKER. PRICES START AT \$5 PER COOKIE.

CHOC CHIP COOKIES

OR SIMILAR BAKERY STYLE COOKIE FLAVOUR!

A LARGE, SOFT & DECADENT COOKIE INDIVIDUALLY WRAPPED FOR EACH GUEST. CAN BE CUSTOMISED WITH A STICKER, ALTERNATING FLAVOURS ETC. PRICES START AT \$4 PER COOKIE.

MACARONS

SMALL GIFT BOXES OF 2, 3 OR 6 MACARONS. FULLY CUSTOMISABLE WITH YOUR CHOICE OF FLAVOURS AND COLOURS.

EACH GIFT BOX IS WRAPPED IN A RIBBON IN A COLOUR OF YOUR CHOICE. YOU CAN CHOOSE TO FURTHER CUSTOMISE THE BOX WITH A GIFT TAG OR STICKER. PRICING STARTS AT \$7 PER BOX.

CUPCAKES

SMALL GIFT BOXES OF 1, 4 OR 6 CUPCAKES. FULLY CUSTOMISABLE WITH YOUR CHOICE OF FLAVOURS AND DESIGN

EACH GIFT BOX IS WRAPPED IN A RIBBON IN A COLOUR OF YOUR CHOICE. YOU CAN CHOOSE TO FURTHER CUSTOMISE THE BOX WITH A GIFT TAG OR STICKER. PRICING STARTS AT \$10 PER BOX.



Bubbles & Buttercream

GATHER YOUR FRIENDS AND COME SPEND A COUPLE OF HOURS DECORATING CAKES OR CUPCAKES! EVERYTHING YOU NEED IS INCLUDED TO CREATE YOUR EDIBLE MASTERPIECE, ALONG WITH BUBBLES FLOWING AND A LUXE GRAZING BOARD. IT'S A FABULOUS WAY TO START YOUR PRE-WEDDING CELEBRATIONS

BOOK A WEDDING CAKE AND BUBBLES & BUTTERCREAM WORKSHOP AT THE SAME TIME AND THE NEARLYWED/S DECORATES FOR FREE!

MINIMUM GROUP SIZE OF 4 PAYING PARTICIPANTS. I CAN HOST IN THE CAKES BY DREW KITCHEN OR TRAVEL TO YOU.

THE WORKSHOP CAN BE FULLY CUSTOMISED TO YOUR NEEDS SO PRICES WILL VARY BUT I CAN GIVE YOU AN INDICATION WHEN WE MEET.

FOR MORE INFORMATION, VISIT CAKESBYDREW.AU/WORKSHOPS



Contact Information

I USE EMAIL AS MY MAIN POINT OF CONTACT.

I AIM TO RESPOND TO ALL ENQUIRIES PROMPTLY BUT MAY TAKE A FEW DAYS TO GET BACK TO YOU DURING MY BUSY PERIODS. BE SURE TO CHECK YOUR JUNK/SPAM FOLDERS AS MY EMAILS MAY END UP THERE.

IF YOU HAVEN'T HEARD FROM ME IN A WHILE, PLEASE SEND A REMINDER IN CASE I MISSED YOUR FIRST EMAIL!

DESIGN CONSULTATIONS ARE AVAILABLE IN PERSON OR VIA ZOOM THROUGHOUT THE YEAR. IF YOU ARE GETTING A TASTING BOX, IT IS A GOOD IDEA TO BOOK A CONSULTATION FOR THE SAME DAY!

I ALLOCATE ABOUT 30 MINUTES PER CONSULT BUT AM MORE THAN HAPPY TO SPEND EXTRA TIME OR BOOK ANOTHER CONSULTATION IF NEEDED. CONSULTATIONS CAN BE BOOKED THROUGH MY WEBSITE OR BY EMAIL.

WWW.CAKESBYDREW.AU

HELLO@CAKESBYDREW.AU

WEDDING CAKE HOMEPAGE: CAKESBYDREW.AU/WEDDINGCAKES

HIRE FAUX CAKES: CAKESBYDREW.AU/WEDDINGCAKES/HIRE

BOOK A CONSULTATION: CAKESBYDREW.AU/CONTACT/CONSULTATIONS

PRE ORDER A TASTING BOX: CAKESBYDREW.AU/TASTE

WORKSHOPS: CAKESBYDREW.AU/WORKSHOPS





@Cakes by Drew

