
Package Inclusions

## Buttercream Artistry Base:

This package includes your choice of flavour from the menu and a buttercream custom design with a textured finish from one of the following- semi-naked, fully iced in smooth, textured, watercolour, ombre, palate knife finishes, stencilling and basic piping styles. Your cake will be presented on a white cake board and in a professional box.

## Buttercream Artistry Plus:

This package includes the finishes from the above "Artistry Base Package", with the addition of one of the followingprinted edible image, vintage piping, gold leaf, wafer paper cluster, and butterflies.

## Buttercream Artistry with Fondant Features:

This package includes the finishes from the above buttercream Artistry Base package, with the addition of fondant features such as Harry Potter snitch and wand; Minnie Mouse bow and ears; and mermaid tail and seashells.

## Buttercream Artistry with Flowers:

This package includes the finishes from the above buttercream Artistry Base package, with the addition of flowers. These can be clusters of buttercream flowers; organic pressed flowers; or a cluster of fresh seasonal flowers. Specific flower varieties and larger amounts of coverage can be quoted individually.

## Additional Charges:

Delivery- this is based on a KM and time basis;
Dietary alterations- Gluten-free (+\$12), Dairy free ( $+\$ 15$ ), Vegan (+\$15), Nut-free ( $+\$ 12$ )
Toppers- Numerals (+\$15), Text (+\$18)

## To note:

Pricing includes GST, licensing, insurance, food safety training, general business expenses and of course the allimportant love, skills, techniques and hours required to make your creation.
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## "Standard Height"

The standard height tier is $6 "$ tall and is made up of 4 internal layers of cake

## "Extended Height"

The extended height tier is $9^{" 1}$ tall and is made up of 6 internal layers of cake

## Serves per cake:

You'll see two serve amounts listed for each cake, they provice the range of serves you can get from a a cake depending on how big the serves are. Dessert portions are what you'd serve at a sit down event like a wedding if it is the only sweet, and are larger at $1.5 " \times 2$ " $\times 3^{\prime \prime}$ tall. Canape portions are generally what you'd serve at a birthday, engagement or special event and are 1.5 " $\times 1$ " $\times 3$ " tall.

## PACKAGE PRICIIG

ALL PRICES II ICLUDE GST



