

T H E M E S S

*b e s p o k e & w e d d i n g
c a k e s*



www.cakesbythemess.com.au

T H E M E S S

W e l c o m e

At The Mess, we specialise in creating bespoke cakes for high-end weddings and refined events. Whether you're looking for a stunning wedding cake or elegant treats for any occasion, we ensure that every creation is crafted to perfection.

Our custom-designed cakes combine expert craftsmanship with thoughtful design, tailored to meet your unique vision. We specialise in gluten-free cakes, with vegan options available, so all guests can enjoy our delicious creations.

We take pride in providing a personalised, attentive service, ensuring that every detail is meticulously crafted to make your experience as memorable as the cake itself.

@cakesbythe_mess
www.cakesbythemess.com.au
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T H E M E S S

g l u t e n f r e e m e n u

dark chocolate & coffee cake w/ chocolate
ganache

vanilla bean cake w/ white chocolate ganache &
raspberries

earl grey cake w/ lemon curd

white chocolate cake w/ salted caramel ganache

coconut cake w/ passionfruit curd & caramelised
white chocolate

T H E M E S S

v e g a n & g l u t e n f r e e m e n u

All cakes are paired with our signature Swiss Meringue Buttercream, renowned for its delicate sweetness and silky texture.

vanilla bean cake w/ raspberry & maple
pecan filling

chocolate cake w/ vegan chocolate & hazelnut
filling

earl grey cake w/ vegan lemon curd filling

Our menu is curated for each season,
please get in touch for our newest flavours.

T H E M E S S

p r i c i n g

cake sizes start from 7"

serves are estimated on this base size

The following is intended as an approximate guide.

S i n g l e t i e r

16 dessert / 32 coffee

-from \$220

D o u b l e t i e r

36 dessert / 60 coffee

-from \$400

T r i p l e t i e r

58 dessert / 112 coffee

-from \$700

F o u r o r m o r e t i e r s

our smallest size serves

110 dessert / 180 coffee

please enquire for custom pricing

T H E M E S S

f a q ' s

*D o y o u o f f e r
a l t e r n a t i v e c a k e
s h a p e s ?*

Custom sizes, shapes, slabs and foam (fake) cakes
are available.

*W h a t a r e y o u r
s e r v i n g s i z e s ?*

Serving sizes are approximate as they depend on
how the cake is sliced. Our sizes are based upon
traditional sizes as follows:

“Dessert Slice” 1” x 2” x 6”

“Coffee Slice” 1” x 1” x 3”

*D o y o u p r o v i d e
t a s t i n g b o x e s ?*

We offer tasting boxes with 3 flavours of your
choosing. This can be a one off purchase, or
included within your quote.

T H E M E S S

d e s i g n p r o c e s s

S t e p 1 - E n q u i r y

The first step begins with our enquiry form via email or via our website.

Please fill out as many details as possible so we can start the design process.

S t e p 2 - D e s i g n

Discussion of your cake design and inspiration to finalise all elements of your creation including sizing.

S t e p 3 - Q u o t e

Initial quote of design including delivery. At this stage a 50% deposit is required to confirm your order.

S t e p 4 - D e l i v e r y

The Mess will work directly with your event planner to ensure smooth delivery of your design including scheduling and serving coordination.

T H E
M E S S
gallery



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T H E M E S S

g a l l e r y

