

SOCIAL MANNA

CAKES

Can I purchase a birthday/celebration cake from you? How do I do this?

We are talented chefs that can make and produce a beautiful cake with a simply elegant finish.

We are not cake decorators so unfortunately your request for a SquarePants SpongeBob cake or a cake in the shape of a Jimmy Choo high heel cannot be made. See pictures below for examples of simply elegant cakes we can offer.

We bake 8" cakes, this can feed up to:

- 12 people as a dessert portion
- 16 people as a portion to go with tea or coffee at the end of a meal
- 20 people as a wedding cake finger sized portion

All cake portioning is governed by the Country Women's Association Guidebook.

All cakes are three layers of cake and two layers of filling.

All cakes are best described as being lighter than a mud-cake but heavier than a sponge.

All cakes have been complimented by recipients, saying that the cakes were not overly sweet or overly heavy, which finishes the celebration off nicely.

Cake Pricing?

- \$55 - Plain frosted
- \$60 - Plain frosted with rosettes
- \$65 - Plain frosted with rosettes and cake topper
- \$70 - Plain frosted with rosettes, cake topper, embellished finish with confectionery garnish

Cake, Filling and Frosting Flavours:

- Chocolate cake with a semisweet chocolate mousse filling. Chocolate frosting recommended.
- Red velvet cake with a cream cheese filling. Cream cheese frosting, with red velvet cake crumb finish recommended (this cake will have a rich red velvet colour finish).
- Vanilla cake with a semi sweet white chocolate mousse filling (berries in the filling can be added). Vanilla frosting recommended.
- Classic carrot cake with cream cheese filling. Vanilla frosting recommended with walnut, pumpkin seed and shaved coconut garnish.
- Gluten free banana cake with a semisweet chocolate mousse filling. Caramel frosting finish recommended.
- All cake layers are brushed with simple syrup to ensure a cake that is moist and eats well.

What kind of frosting do you use?

We use Whip'n'Ice as our frosting. This is a shelf stable product, which means your cake can stay out on display without deteriorating. Because we only use this product we are limited with the style of finish we can provide, which means your cake will either have a smooth edge finish or textured effect, please see photos for examples of this. We have a selection of colours which we can tint your frosting. To have a Picasso painting of colours like you can achieve in a buttercream or royal icing **we can not do.**

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But I want my cake to be extra, what can you do?

- + \$5 for meringue kisses (7 each)
- + \$10 if you would like a "drip finish"
- + \$10 per sheet if you would like silver leaf adorned on the cake (each sheet is 7cm x 7cm)
- + \$15 per sheet if you would like gold leaf adorned on the cake (each sheet is 7cm x 7cm)
- + \$15 for an assortment of macarons on top of your cake (5 each)
- + \$15 for metallic application, available in pearl, silver, gold, rose gold, bronze-copper. (Please understand this is to cover labour, we have to individually apply the lustre to each piece of meringue, macaron or chocolate sphere.)
- + \$15 Ombre Finish (one colour/tone fade only from dark colour shade (at the base) to light colour shade (on the top). Again this covers labour as it takes time to create the ombre effect. It is recommended that ombre only be done on a double or triple stacked cake for the gradient of colour to come through and to be admired.
- + \$20 if you would like black frosting (this is for the cost of ingredients, to make butter cream black takes a lot of food colouring and 100% food safe charcoal compounds.)

How do I order a cake?

Please do not instagram message, text message or FB messenger your request/question/enquiry/order! Read the above, familiarise yourself on what we do.

As you can see there's lots to discuss and too much information to text, then to play a game of text ping-pong wastes everyone's time. Please call or come on in to see us after 1pm, this will ensure nothing is missed, we give you the best possible cake that suits your needs and wants, lastly deliver bang on customer service.

Do you offer Fresh Flower Finishes?

Yes we do! Blooms are charged at Market price + \$15 to arrange and bind each stem.

- On average between \$18 and \$25 worth of blooms will arrange beautifully the top of our 8" cakes. Two roses or requested flowers are included in the cost of flowers, extra roses are at a cost of \$6 per stem, please understand that Australia imports most of its roses. Due to Covid it has upped the market price of them.
- Blooms are provided by our friend Shelly and her team at Green Bunch in East Victoria Park
- +\$15 binding labour charge is to bind each stem of your arrangement with floral tape.
- Most cake decorators skip this step because they don't understand your blooms are often fumigated for pests. So to prevent anything nasty from leaking in to your cake, each stem needs to be bound by paraffin tape (natural wax), making your cake 100% safe to eat. If we have over 30 stems to bind, you can now understand why we charge this.

But I want more cake?

No problems, instead of going out we go up, still using our 8 inch format we can do a double stack cake or a triple stack cake.

- + \$25 labour cost for a double stack
- + \$45 labour cost for a triple stack.

Why? Because if your cake isn't stacked correctly it will collapse, then you will cry, and I will cry and we will all cry together.

Each tier additional is supported by three wooden dowel columns in the tier beneath it.

The second or third tier of cake is then all locked in to place with a central column support running through the centre of all tiers. So I hope you can understand this takes time to construct and you are also using extra consumables to produce your double or triple stack cake.

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Cake Order cut off times and disclaimers?

- 48 hours notice is required for an 8 inch cake, orders for the weekend must be placed by 12 pm Thursday.
- Our cakes are baked and layered the day before and finished on the day of pick up.
- 72 hours required notice for a double or triple stack cake.
- Your cake needs time to settle, a fresh double or triple stacked cake is more vulnerable too collapsing if it hasn't had a whole day to set in the fridge. To help you understand, setting time allows the filling to firm up, the sugar and butter in the cake time to firm up, and the frosting to form a skin. In short, it makes the integrity of the cake structure more secure.
- All cakes are photographed as proof of an impeccable finish in the box it comes in. Indemnifying us of faults, imperfection, and or loss during transport or final destination positioning.
- To add to the above point, we are not assholes, shit happens sometimes. We will, where ever possible, go above and beyond the call of duty and are here to help, if you're in the shit and if something has accidentally happened to your cake. (Like little Timmy ramming his Tonka truck in to the side of your cake, or little Ruby playing tea party and serves a piece to Teddy Bear).

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\$60 FROSTED WITH ROSETTES



\$55 FROSTED PLAIN. MUMS LITTLE HELPER AND THEN GARNISH YOURSELF



\$65 FROSTED WITH PIPES & PLAQUE.
(\$60cake + \$5 for the plaque)



\$90 FROSTED WITH BLOOMS.
(\$55cake + Blooms and bind \$35)



\$70 FROSTED WITH ROSETTES AND CAKE TOPPER AND FULL GARNISH



\$90 BLACK FROSTED WITH ROSETTES AND CAKE TOPPER AND FULL GARNISH
(\$70 for full garnish cake +\$20 for black frosting)

**Blooms are subject to market price, these prices are based on an average

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\$180 DOUBLE STACKED NAKED FINISH WITH BLOOMS.

(\$110 cake + \$25 for the stack + Blooms and bind \$35)



\$205 DOUBLE STACKED FINISH WITH BLOOMS AND GOLD LEAF.

(\$110 cake + \$5 topper + \$25 for the stack + Blooms and bind \$35 + 2 sheets gold leaf \$30)



\$260 TRIPLE STACKED FINISH WITH BLOOMS.

(\$165 cake + \$45 for the stack + Blooms and bind \$35 + \$15 ombre)

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