

# SOCIAL MANNA

## 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 SPONGE BOB SQUAREPANTS CAKE OR A CAKE IN THE SHAPE OF A JIMMY CHOO HIGH HEEL CANNOT BE MADE.

### WE BAKE 8" CAKES, THIS CAN FEED UP TO

- 12 PEOPLE AS A DESSERT PORTION
- 16 PEOPLE AS TEA OR COFFEE PORTION
- 20 PEOPLE AS A 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.

## OUR CAKE FLAVOURS

- CHOCOLATE
- VANILLA BEAN BUTTER CAKE
- RED VELVET

## OUR FROSTINGS AND FINISHES

- CHOCOLATE FROSTING
- VANILLA FROSTING
- COLOUR OF YOUR CHOICE FROSTING
- ALL CAKE LAYERS ARE BRUSHED WITH SIMPLE SYRUP TO ENSURE A CAKE THAT IS MOIST AND EATS WELL.

## OUR FILLINGS

- SEMI SWEET CHOCOLATE MOUSSE
- WHITE CHOCOLATE MOUSSE
- CREAM CHEESE FILLING
- CREAM PATISSERIE (A FANCY WORD FOR AN AMAZING CUSTARD)

## CAKE PRICING?

- \$60 - PLAIN FROSTED
- \$65 - PLAIN FROSTED + ROSETTES
- \$70 - PLAIN FROSTED + ROSETTES + TOPPER
- \$75 - PLAIN FROSTED + ROSETTES + TOPPER + EMBELLISHED FINISH WITH GARNISH
  
- \$90 - PLAIN FROSTED RAINBOW. THIS IS A 6 LAYER CAKE AND 5 LAYERS OF FILLING IN ORDER TO ACHIEVE ALL THE LAYERS OF COLOUR + LABOUR. WE HAVE TO MIX 6 SEPERATE COLOURS AND BAKE. TIME IS MONEY HUNNY!
  
- \$110 - UNICORN CAKE. RAINBOW AS ABOVE. GOLD UNICORN TOPPER. A PIPED MANE. LASHES, DRIP FINISH AND 100'S N 1000'S RIM.

## 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 A TEXTURED EFFECT. 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.**

## 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 SILVER LEAF ADORNED ON THE CAKE
- + \$15 PER SHEET GOLD LEAF ADORNED ON THE CAKE
- + \$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 STACKED CAKE FOR THE GRADIENT OF COLOUR TO COME THROUGH AND TO BE ADMIRER. CAN BE DONE ON NORMAL SIZED CAKES

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## DO YOU OFFER FRESH FLOWER FINISHES?

YES WE DO! BLOOMS ARE CHARGED AT MARKET PRICE + \$15 TO ARRANGE AND BIND EACH STEM.

ON AVERAGE \$20 WORTH OF BLOOMS WILL ARRANGE BEAUTIFULLY THE TOP OF OUR 8" CAKES. WE WILL DO OUR BEST FOR SPECIAL REQUEST BLOOMS BUT SUBJECT TO AVAILABILITY.

ROSES OR REQUESTED HIGH END BLOOMS LIKE PEONIES ARE AT A PER STEM COST THAT RANGE FROM \$6-\$8 A 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. 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 20 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. CAKE PRICE + \$25 LABOUR COST FOR A DOUBLE 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 TIER OF CAKE IS THEN ALL LOCKED IN TO PLACE WITH A CENTRAL COLUMN SUPPORT RUNNING THROUGH THE CENTRE OF BOTH TIERS. I HOPE YOU CAN UNDERSTAND THIS TAKES TIME TO CONSTRUCT AND YOU ARE ALSO USING EXTRA CONSUMABLES TO PRODUCE YOUR DOUBLE STACK CAKE.

## 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 EVERYONES 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.

## CAKE ORDER CUT OFF TIMES AND DISCLAIMERS!

48 HOURS NOTICE IS REQUIRED FOR AN 8 INCH CAKE, ORDERS FOR THE WEEKEND AND THE FOLLOWING MONDAY MUST BE PLACED BY 12 PM THURSDAY.

OUR CAKES ARE BAKED THURSDAY AFTERNOON, LAYERED AND FILLED FRIDAY AND FINISHED THE DAY OF PICK UP.