

FAQ

How much will my cake cost?

Our cakes are custom made and require custom pricing. Each cake is unique, so it's difficult to set a standard price. Pricing begins at \$4 per serving and increases depending on the complexity of the cake. Novelty Cakes start at approx \$120.

Cupcakes start at \$3.75 each and once again the price will increase depending on the complexity of the decoration.

When can I order my cake?

The sooner you place your order the better to avoid disappointment and the sooner you confirm the order the more time we have to put thought and work into the design. Ideally we need at least 2 weeks notice for a celebration cake and approximately 6 - 8 weeks notice for a wedding cake, more if you would like a fruit cake.

Please do not hesitate to contact us even if you have left it a little late to order a cake, you never know, we may be able to squeeze you in!

How/When can I pay?

We will ask you to pay a 50% deposit to secure your order. For celebration cakes the balance will be on delivery of the cake. For wedding cakes the balance will be required two weeks before the date of the wedding. The deposit is non-refundable.

How do I order?

You can place an order e-mail us at sales@cakestodelight.com with the following information:

- § Date and time of celebration
- § Type of celebration
- § How many people will be attending or how many servings you will require
- § Desired flavours
- § If you will pick up your order or will require delivery
- § Will you require regular or dessert serves
- § Any ideas for colour/theme/design/toppers you may already have, please feel free to include as many samples/ designs/ pictures as you like.

It is beneficial to think about the individual for whom it is intended, their hobbies, interests and personality, the theme and colour scheme of the occasion and the statement you would like to create. We recommend discussing your ideas us first; just to make sure you have the best possible selection!

We will then respond to you with a costing, if you are happy with this, you can then confirm the order along with a 50% deposit of the total order (then the balance of the order is payable upon completion of the order or 2 weeks before).

Can I meet with you to discuss my needs?

You are welcome to meet with us face to face to discuss your needs. Please feel free to bring your ideas, pictures and designs. We are also happy to communicate via email and phone.

What are your serving sizes?

The serving guide listed below is using the industry standard slice of 1" x 2". You are welcomed to cut slices smaller or larger as you wish, but the cakes are designed using this standardized chart.

Rounds

6 serves 12

7 serves 16

8 serves 24
9 serves 32
10 serves 38
11 serves 46
12 serves 56

Squares

5 serves 12
6 serves 18
7 serves 24
8 serves 32
9 serves 40
10 serves 50
12 serves 72

Do I have to have a picture of the design I would like for my cake?

Providing a picture can be useful for us as it will give us an idea of the type of design you would like; however, we cannot guarantee that the colours and design will look exactly the same as the original.

You may choose a design from our portfolio and then adapt it to suit your occasion. Please be aware that as all of the cakes are decorated by hand, no two cakes will look exactly alike. If you don't have an idea then we will be happy to work with you to come up with a design that will fit the theme of your occasion.

What kind of cake can I have inside?

You can choose from a rich boozy fruit cake, delicious chocolate fudge cake, carrot cake, banana cake, lemon sponge or a simple yet delicious vanilla sponge. Feel free to mix and match different flavours in different tiers of your cake! We get as many compliments on the taste of the cake as on the look of the outside of our cakes!

At Cakes to Delight we endeavour to cater for dietary requirements where possible such as egg and gluten/wheat free cakes.

Every effort is made to ensure that nuts do not come into contact with the cakes; however, we cannot be responsible for the nut content of ingredients such as flour and sourced products such as sugar paste, flower paste, sugar dough, colourings and other edible items used to decorate your cake. Therefore we have to warn you that all cakes may have traces of nuts in them.

Do you deliver and set up?

Yes. We can deliver your order to the Gold Coast area for a delivery fee. You are most welcome to pick your order up too. We can also set up your cake for you at the venue for a fee, stand hire is also available.