

Birdcage Tea Bar - Cake price list

Speciality cakes

Birdcage birthday cake

Vanilla cake layered with vanilla buttercream and 72% dark chocolate. Decorated with the colour of your choice vanilla buttercream on the outside, topped with dark chocolate ganache.

Colours available - light yellow, teal, soft pink, soft purple

Prices – 15cm @ R180, 18cm @ R240, 22cm @ R320

No message can be written on top



Chloë

Vanilla cake layered with vanilla buttercream and mixed berry filling. Decorated with the colour of your choice buttercream on the outside.

Colours available - light yellow, teal, soft pink, soft purple

Price – 10cm @ R90, 15cm @ R165, 18cm @ R220, 22cm @ R290

Message can be written on top @ R10



Rosy

Vanilla cake layered with vanilla buttercream and lemon curd filling. Decorated with the colour of your choice buttercream on the outside and handmade hydrangeas.

Colours available - light yellow, teal, soft pink, soft purple, white

Price – 10cm @ R90, 15cm @ R165, 18cm @ R220, 22cm @ R290

Message can be written on top @ R10



Ombre cake – no photo

Available in the following flavours - chocolate with chocolate fudge frosting, vanilla with vanilla buttercream and either a mixed berry or lemon curd filling, red velvet with cream cheese frosting. All of these flavours can be decorated ombre style in the colour of your choice.

Colours available - pink, purple, teal, yellow, green

Price – 15cm @ R190, 18cm @ R250, 22cm @ R330

No message can be written on top



Other cakes – Price on request



Two tier cakes

Mini two tier cake

Available in the following flavours - chocolate with chocolate fudge frosting, vanilla with vanilla buttercream and red velvet with cream cheese frosting. All of these flavours can be decorated with vanilla buttercream on the outside in the colour of your choice.

Colours available - pink, purple, white, teal, yellow

Price – R250

Size – bottom tier 18cm and top tier 10cm

Message can be written on top @ R10



Ombre

Available in the following flavours - chocolate with chocolate fudge frosting, vanilla with vanilla buttercream and either a mixed berry or lemon curd filling, red velvet with cream cheese frosting. All of these flavours can be decorated on the outside ombre style in the colour of your choice.

Colours available - pink, purple, teal, yellow, green, blue

Price on request

Size – bottom tier 24cm and top tier 15cm or 18cm

No message can be written on top



Black & gold

Two tier chocolate fudge cake with dark chocolate strips, ferero rocher truffles on top, gold chocolate curls and a gold ribbon

Price – R1500

Size – bottom tier 24cm and top tier 15cm

No message can be written on top



Princess

Two tier cake covered with marzipan and fondant. Basic piping & decorating detail – style to be confirmed per order according to client.

Available in the following flavours - chocolate with chocolate fudge frosting, vanilla with vanilla buttercream and either a mixed berry or lemon curd filling.

Price on request

Size – bottom tier 24cm and top tier 15cm or 18cm



One size fits all

The following cakes are available in one size only, 24cm

Apple & pecan cake – no photo

Price – R190

No message can be written on top

Flourless chocolate cake with macaron crust

Price - R210

Message can be written on top @ R10



Earl grey, blackberry and honey whipped cream cake

Price – R250

No message can be written on top

Lemon meringue pie – no photo

Price – R210

No message can be written on top



Chocolate cake with dollops of smooth peanut butter inside the cake and frosting Size – 22cm

Price – R160

No message can be written on top



Kindly take note...

We prefer not cutting cakes for orders as this can do damage to the overall look and appearance of the beautiful cakes

Old favourites

Baked cheese cake

Price – 15cm @ R170, 22cm @ R260

Served with seasonal berries and white chocolate curls

No message can be written on top

Butterscotch and pecan cheese cake

Price – 15cm @ R220

No message can be written on top



Chocolate nutella cake

One layer chocolate cake with choc fudge frosting in the middle, nutella on top and Swiss meringue

Size – 15cm @ R190, 18cm @ R270, 22cm @ R360

No message can be written on top



Red velvet cake with cream cheese frosting

Gourmet option 15cm @ R260, 18cm @ R320, 22cm @ R480

Home style option 15cm @ R180, 18cm @ R210, 22cm @ R320

Message can be written on top @ R10



Gourmet



Home style

Carrot and pecan cake with cream cheese frosting

Gourmet option 15cm @ R290, 18cm @ R380, 22cm @ R500

Home style option 15cm @ R210, 18cm @ R270, 22cm @ R350

Message can be written on top @ R10



Gourmet

Pistachio & rose cake

Pistachio & cardamom cake with a rose flavoured buttercream. Decorated with chopped pistachios around the sides and white chocolate piping on top.

Price - 15cm @ R290, 18cm @ R380, 22cm @ R500

Message can be written on top @ R10



Choc pecan fudge

Chocolate cake with chocolate fudge frosting and toasted pecan nuts. Decorated with 72% dark chocolate ganache around the sides and white chocolate curls on top.

Size – 15cm @ R210, 18cm @ R250; 22cm @ R350

Message can be written on top @ R10 but we do not recommend it, because then less

Chocolate curls can go on top



**Extra decorations & special requests can be done at an extra cost
Orders should be placed before 12h00, two days in advance**

FAQ's



1. How many people does the cake serve?
10cm – 1 to 2
15cm – 8 to 10
18cm – 10 to 12
22cm – 12 to 14
Larger cakes are available on request.
2. How high is the cake?
Except for the “one size fits all” category, all the cakes are between 8cm and 10cm high
3. Is the cake layered?
Except for the “one size fits all” category, all the cakes are layered.
4. What is the difference between layers and tiers?
A single cake is made out of layers. A tiered cake is made out of 2 or more layered cakes that are stacked on top of each other.
5. How long will the cake stay fresh?
The cake will last for 2 to 3 days, even if the appearance does not last, the cake will still be delicious.
6. Must I keep the cake in the fridge?
Please follow the instructions on the box, explaining in detail how each cake must be “cared for”.
7. Can I make changes to the cake or design?
Yes you are welcome to, we will give you our professional opinion and try and help you as best as we possibly can. Any changes that are made can lead to extra charges.
8. How do I cut the cake neatly?
With a sharp knife that you dip in hot water and wipe with a dry cloth after each slice
9. Can I travel with the cake?
We do not recommend travelling with a cake. If you are planning to do so please consult with us so that we can help you figure out the best way to package the cake.