

## Our Services

### BESPOKE CAKE DESIGNING

I personally sit down with each couple to discuss their dream wedding cake. Bring in some inspirational photos or we can work together to design a cake that is uniquely yours.

### LIASING WITH VENUE & FLORIST

Once your cake is booked with me, i take care of everything. From working with your florist (if you are having fresh flowers, to coordinating the delivery & setup of your cake with your function centre.

### SILK & SUGAR FLOWERS

Flowers don't need to be fresh! I can source gorgeous silk flowers or handcrafted flowers from sugar. Both options look as stunning as fresh, but will last forever! Silk or sugar flowers are perfect if you are wanting a flower that isn't in season.

### ACRYLIC CAKE TOPPERS

Custom made, from gold, silver, rose gold, black or white acrylic, these are the perfect finish to any cake.

## Wedding Favours

### BESPOKE FONDANT COOKIES

Delicious vanilla, orange or chocolate sugar cookie topped with a thin layer of sweet fondant. The cookies can be either round, hexagonal, heart shaped or we can custom create a shape. The fondant can be what ever colour you would like & we can have embossers & debossers custom made to say exactly what you would like. Add some bling with a touch of gold or silver leaf!

\$7.50 each



### FRENCH MACARONS

Delicious & sweet, our French macarons are perfect for any celebration. Custom made, in any colour & flavour, our packs contain 2 French macarons, in a plastic box, finished with a satin ribbon, to suit your colour theme. We can attach your tag or label to the box to complete your favour.

\$7.50 each



### BELGIAN TRUFFLES

Our delectable Belgian truffles can be made in numerous shaped & coated in either White, Dark, Milk or Ruby chocolate. Choose packs of 2 or 4

\$6.50 for a 2 pack  
\$8.50 for a 4 pack



Metro Designer  
CAKES

where delicious memories are made

Hi, I'm Belinda

I am passionate about creating cakes that not only look beautiful but also taste delicious! Working with tried & true recipes, our cakes are moist & full of flavour ensuring your guests will be talking about your cake long after the event.!

# PRICES

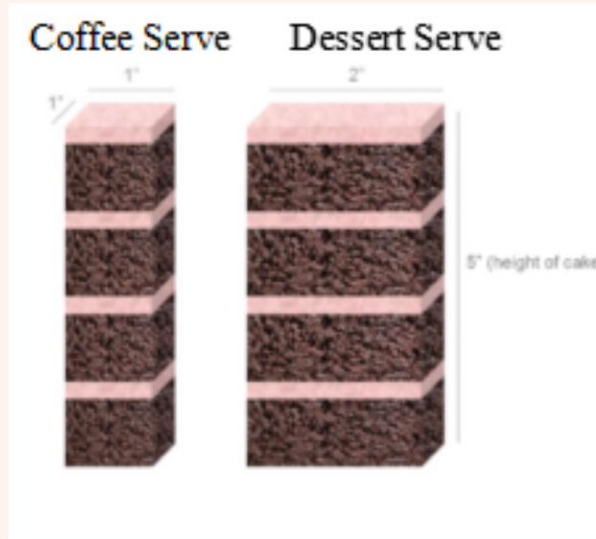
Cakes can be Semi naked, finished in white chocolate ganache or a smooth, crisp fondant.

Cakes start from \$580

2 tierd, semi naked, This includes a posy of fresh, seasonal flowers & would serve approx 150 coffee serves.



# Serving size



# Contact Details

## Phone

0438846751

**Email** [admin@metrodesignercakes.com.au](mailto:admin@metrodesignercakes.com.au)

**Website** [www.metrodesignercakes.com.au](http://www.metrodesignercakes.com.au)

## Facebook

[www.facebook.com.au/metrodesignercakesbybelinda](http://www.facebook.com.au/metrodesignercakesbybelinda)

## Instagram

[www.instagram.com.au/metro\\_designer\\_cakes](http://www.instagram.com.au/metro_designer_cakes)

# MENU

Cakes can be filled with either a Swiss meringue buttercream or a Belgian chocolate ganache

- Banana Caramel
- Chocolate Truffle
- Chocolate Hazelnut Coffee
- Lemon Raspberry
- Lime & Coconut
- Orange & Almond
- Pistachio, Cardamon & Rose
- Red Velvet
- Tiramisu
- Tropical Carrot
- Vanilla
- Vanilla Raspberry

