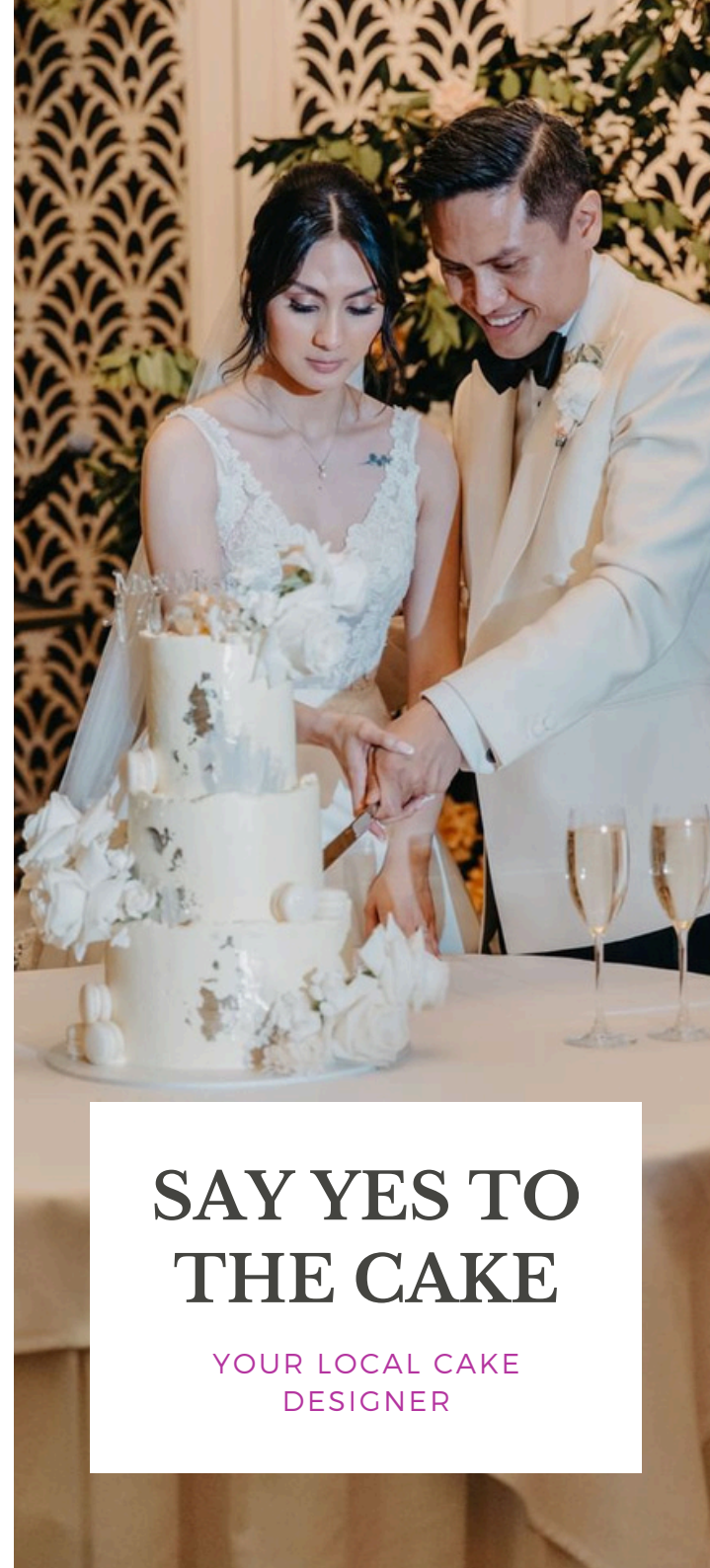


*I create confectionary art that matches your aesthetic, couple style and venue to give your wedding the real icing on the cake!*

## **DAS MAKES CAKES**

Your wedding cake dreams start here...



**SAY YES TO  
THE CAKE**

YOUR LOCAL CAKE  
DESIGNER

BEFORE YOU SAY 'I DO' DISCOVER YOUR PERFECT FLAVOUR COMBINATION WITH OUR WEDDING TASTERS



## ABOUT US

Das is a Sydney-based baker, cake designer and pastry chef, specialising in creating beautifully designed, custom buttercream cakes with a personal touch. With years of experience, I bring creativity, passion, and elegance to every celebration..



## SOMETHING DELICIOUS

You also have the option to add matching cupcakes onto your wedding menu.

This is a particularly helpful option if you need to cater to a select few guests who require dietary options such as GF, DF or egg free without affecting the main cake.

### CONTACT US :

t: 0466 099 136  
e: [dasmakescakes@outlook.com](mailto:dasmakescakes@outlook.com)  
[www.dasmakescakes.com](http://www.dasmakescakes.com)



## POPULAR FLAVOURS

### LEMON LOVE

Moist, tart lemon sponge layers paired with a tangy, decadent lemon curd is a refreshing pairing to a chocolate or companion to something berry or tropical.

### CHOCOLATE DREAMS

Sultry and seductive, our chocolate cake has been described by regulars as "iconic"! Paired with a dark chocolate ganache, if you are a chocolate fan, this is the cake for you.

### COCONUT & PASSIONFRUIT

Something tropical... our moist and delicious coconut sponge is best served with our homemade passionfruit curd and coconut buttercream. Encased in either American or Italian Meringue Buttercream, this is undoubtedly a favourite on our menu!

### RASPBERRY SWIRL

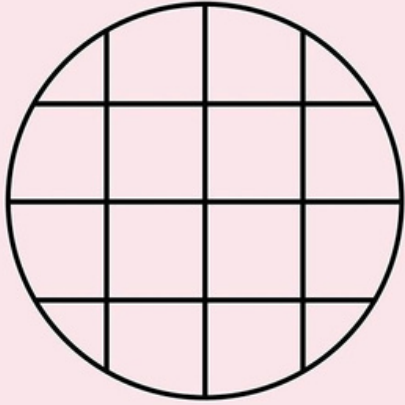
A top seller, our signature vanilla sponge is upgraded with a swirl of real raspberry puree that's bursting with berry flavour. With the option to pair it with lemon curd or raspberry jam, this one will get your tastebuds talking!

See the website for the full menu and speak to Das to discover the best option for you and your guests.

FOR THE SWEETEST  
START TO YOUR  
HAPPILY EVER  
AFTER.



4 inches  
10 cm

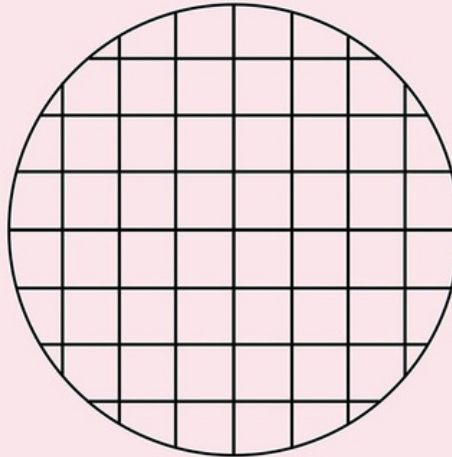


10 portions

## IT ALL ENDS IN TIERS

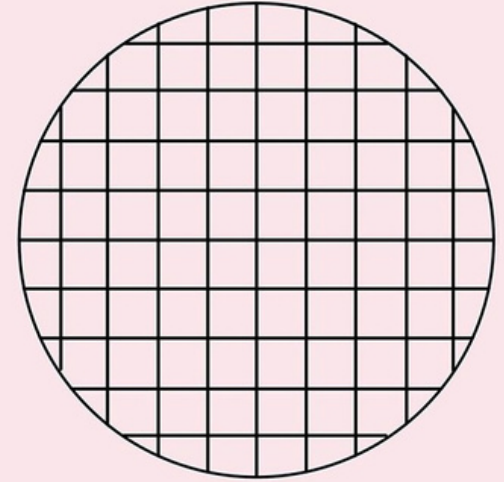
Bear in mind each tier can be made up of between 2-4 layers of cake to scale up or down on number of portions whether coffee or dessert size.

8 inches  
20cm



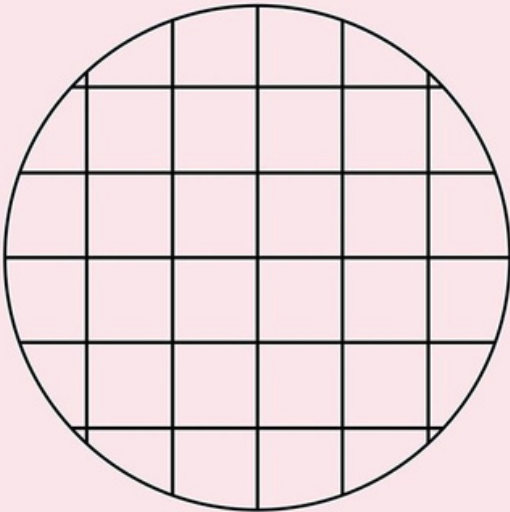
40 portions

10 inches  
25 cm



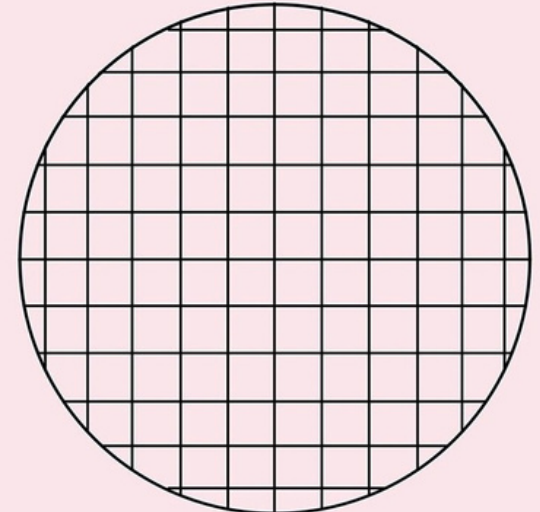
60 portions

6 inches  
15cm



20 portions

12 inches  
30cm



60 portions

*Kiss the  
Bride*