

CELEBRATION CAKES



BLACK STAR PASTRY



THE WORLD'S MOST INSTAGRAMMED CAKE

Established in 2008 in Sydney, Black Star Pastry are the creators of the Strawberry Watermelon Cake.

Originally developed for a wedding - designed to evoke the flavours of romance - more than one million slices of Strawberry Watermelon Cake are now served in-store each year. Instantly recognisable and with a worldwide following, The New York Times declared it "the world's most Instagrammed cake."

Our celebration cake range offers a selection of sumptuous flavours; something for every celebration, wedding or whim.

TIERED CAKES

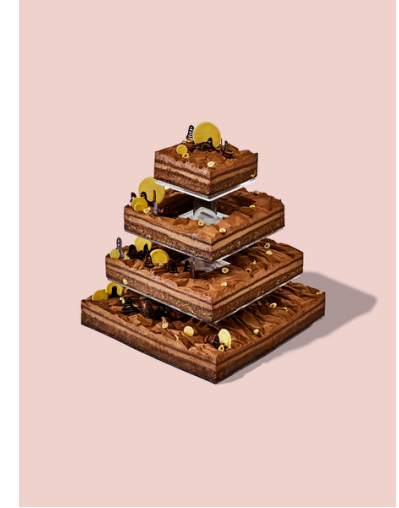
STRAWBERRY WATERMELON CAKE
PAGES 4-5



RASPBERRY LYCHEE CAKE
PAGES 6-7



CHOCOLATE MIRAGE CAKE
PAGES 8-9



ORIGAMI LEMON CAKE
PAGES 10-11



ORANGE CAKE
PAGES 12-13





STRAWBERRY WATERMELON CAKE

Fresh, light, fragrant and Insta famous. Perfect for birthdays, weddings or just because; this is Black Star Pastry's signature and most requested cake. Originally designed for a wedding, the cake is layered with almond dacquoise, rose scented cream and watermelon, then topped with strawberries, pistachios and dried rose petals - a combination that celebrates the flavours of love and romance.

DIETARIES

This cake is gluten free but prepared in a kitchen with gluten products. Contains Nuts (almond & pistachio), Contains Dairy, Contains Egg, Is Halal, Is Not Vegetarian, Is Not Vegan

RASPBERRY LYCHEE CAKE



Bright, fun and nostalgic, the Raspberry Lychee Cake is a unique creation, inspired by Rocky Road slices but with a tantalising twist. Built upon a foundation of rich chocolate biscuit, layers of raspberry, marshmallow and vanilla cream create a delicious balance of texture and flavour. A top layer of lychee and raspberry brings a sweet, succulent freshness to the finish.

DIETARIES

This cake is gluten free but prepared in a kitchen with gluten products. Contains Nuts (almond), Contains Dairy, Contains Egg, Is Halal, Is Not Vegetarian, Is Not Vegan

CHOCOLATE MIRAGE CAKE

Layered with decadent chocolate delights, our Chocolate Mirage is a mouth-watering combination of salted caramel chocolate, puffed cacao rice streusel, flourless chocolate sponge, and a dark chocolate cremeux made from Manjari chocolate, all resting on top of a chocolate roasted hazelnut dacquoise base. The top layer of mousse is dusted with dark chocolate and contoured to create the effect of windswept sand dunes.

DIETARIES

This cake is gluten free but prepared in a kitchen with gluten products. Contains Nuts (almonds and hazelnuts), Contains Egg, Is Halal, Is Not Vegetarian, Is Not Vegan





ORIGAMI LEMON CAKE

Inspired by the citrus scents of springtime, our Origami Lemon Cake features lavish layers of pistachio ganache, white chocolate mousse, lemon curd and pistachio dacquoise. Tangy lemon perfectly complements smooth white chocolate and earthy pistachio.

Topped with white chocolate paper cranes that symbolise honour, good fortune, loyalty, and longevity.

DIETARIES

This cake is gluten free but prepared in a kitchen with gluten products. Contains nuts (almonds and pistachio), Contains Dairy, Contains Egg, Is Halal, Is Not Vegetarian, Is Not Vegan

ORANGE CAKE

Made from whole boiled oranges and almond meal, this moist, decadent, double layered cake is doused with orange blossom syrup and garnished with dried Persian figs, cranberries, pistachios, rose petals and candied coriander. The cake is enveloped in our original cream cheese icing (dairy free option available) and is made with your choice of a naked, rustic, or semi-rustic finish.

DIETARIES This cake is gluten free but prepared in a kitchen with gluten products. Contains Nuts (almond and pistachio), Contains Dairy, Contains Egg, Is Halal, Is Not Vegetarian, Is Not Vegan

*Pictured left is the 'Rustic' finish



1.



Orange Cake Icing Options

1. 'Rustic' Icing Finish
2. 'Semi-Naked' Icing Finish
3. 'Naked' Icing Finish

2.



3.





FAQs

CAN I HAVE A DIFFERENT FLAVOUR FOR EACH TIER?

Tiers can be customised to showcase a different flavour for each tier at no extra cost.

DO YOU OFFER DELIVERY?

Yes. Delivery is available upon request. Pricing will be included in your quote and is subject to your location.

CAKE STAND DEPOSIT?

All of our tiered cakes come on our custom-made cake stands which require a deposit. This will be refunded to you once the stand is returned to us in good condition. You may return the stand to any of our stores (with your order details) at your earliest convenience.

CAN I HAVE A CAKE TASTING?

Cake tastings are available for \$50 and include a sample of five celebration cakes, plus tea and coffee. Tastings can be arranged at any Black Star Pastry store. Alternatively, a cake tasting box can be arranged for pick up.

HOW DO I CONFIRM MY ORDER?

A 25% deposit is required at time of ordering, with the remaining balance required 10 days prior to your event.

WHERE CAN WE PICK UP OUR CELEBRATION CAKE?

You can pick up your Celebration Cake at any Black Star Pastry store from 10am.

LEAD TIME?

Orders must be placed 7 full days prior to your event.

WHAT IS THE PROCESS OF ORDERING A CAKE?

Single flavoured tiered cakes can be ordered online. For customised celebration cakes, customers must email info@blackstarpastry.com.au for a custom quote as pricing will vary based on requirements.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Many of our cakes are gluten-free and dairy-free. We can also modify some of our cakes to cater to dietary requirements.

HOW DO I STORE MY CAKE BEFORE MY EVENT?

All celebration cakes should be refrigerated within 60–90 minutes of pick up or delivery. Each tier is packaged in a separate Black Star Pastry cake box and should only be set up close to the event time.

CANCELLATION POLICY?

If you need to make any amendments or cancel your order, we require five business days notice.

WHAT IF I REQUIRE EXTRA PORTIONS?

Additional single layer side cakes can be added to your order. Portion sizes range from 4–45 serves. Our team can provide you with a full list of the pricing and cake options available when putting together your celebration order.

CONTACT

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