



GRACE

PÂTISSERIE

WWW.GRACEPATISSERIE.NZ

WELCOME:

Congratulations on your engagement!
Thank you for choosing Grace
Patisserie to be part of your special
day.

We specialise in customised cakes in
styles of semi-naked, watercolour or
abstract buttercream designs, with
hand-piped buttercream flowers, fresh
or edible flowers and macarons. Do
send photos for reference and
inspiration, however, please do note
we do not directly copy designs.

Our barrel cakes are oil-based
sponges with fillings and covered in
Italian meringue buttercream. This
means our cakes are soft, moist and
less sweet but still full of flavour.

The information in this cake guide is to
help you through all of your cake-
related questions so you can relax
and get excited for your big day. If you
still have questions, don't hesitate to
send over an email. We are excited to
discuss with you all things cake!



PRICING GUIDE:

Note: Prices below are inclusive of GST and are indicative starting prices.

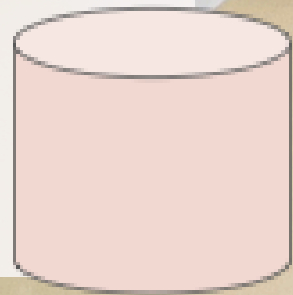
Our cakes are customised to each client and depends on the complexity of the design and flavours selected.

SINGLE TIER

FROM \$180

Sizes:

- 6"
- 8"
- 10"

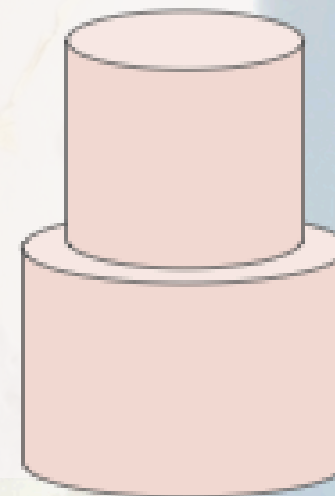


TWO-TIER

FROM \$450

Sizes:

- 7" & 5"
- 8" & 6"
- 10" & 8"

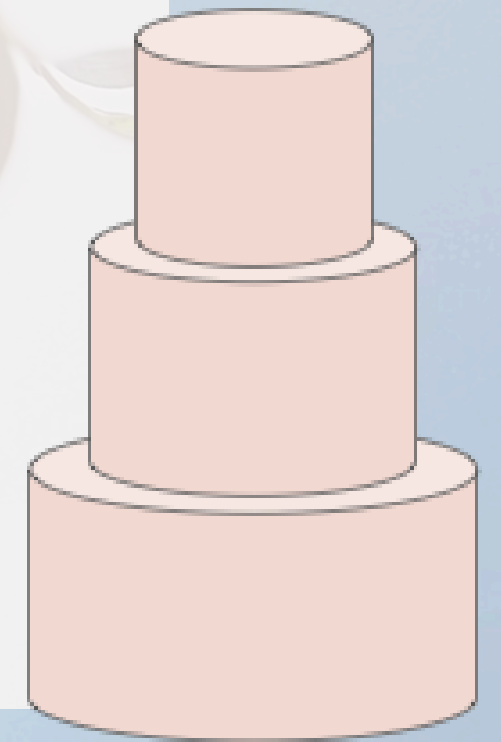


THREE-TIER

FROM \$650

Sizes:

- 8", 6", 4"
- 10", 8", 6"



SERVINGS

Cake Size	4"	5"	6"	7"	8"	10"
Approx #	4-6	6 - 12	10 - 20	15 - 30	20 - 40	30 - 60

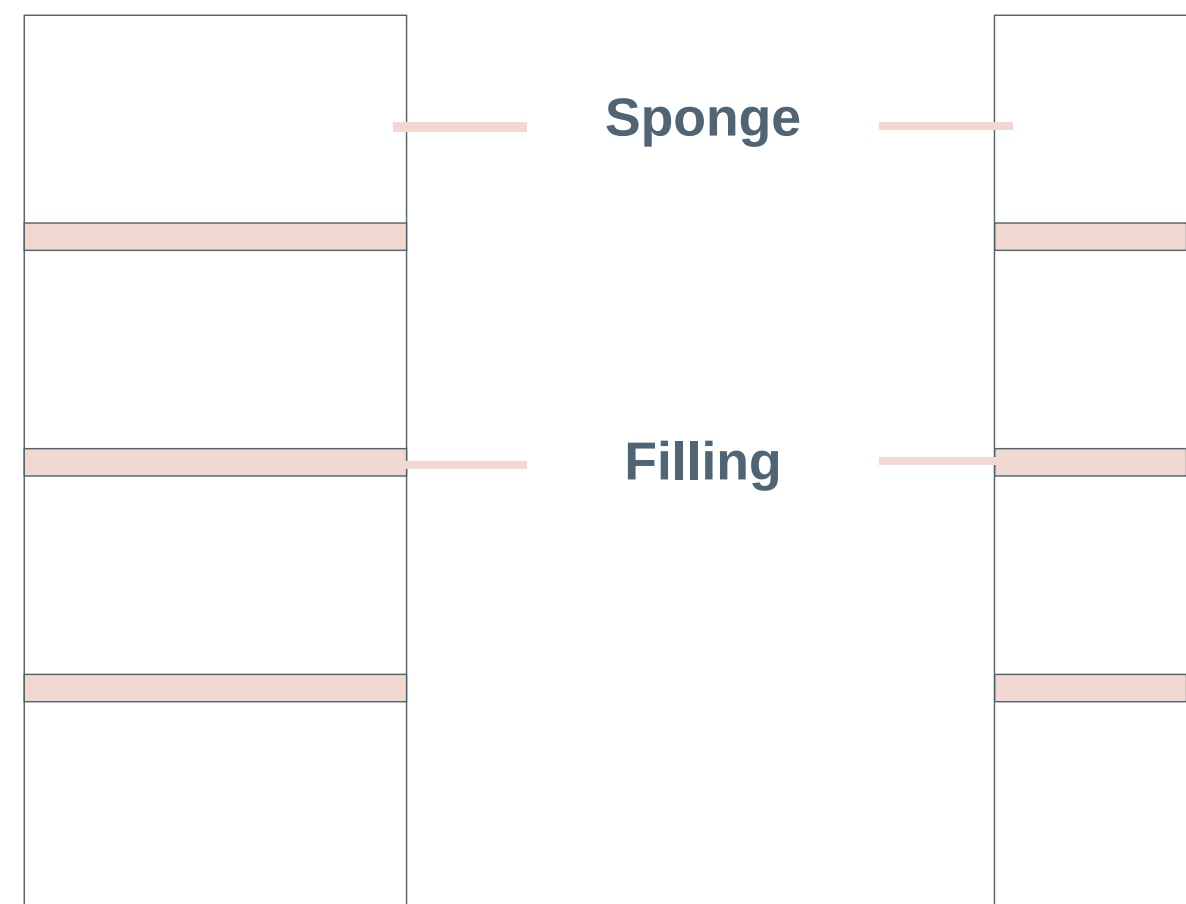
All cakes are approximately 6" tall.
The number of portions given are based on the following slices dimensions:
Dessert size: 2"x1"x6"
Coffee size: 1"x1"x6"

Please note that the minimum size for a single-tier cake is 6".

HAVING TROUBLE DECIDING?
WE CAN HELP TO ADVISE WHAT SIZE CAKE WOULD SUIT.



CAKE SERVING



Dessert size:
2" x 1" x 6"

Coffee size:
1" x 1" x 6"

CUTTING YOUR CAKE INTO SQUARES WILL MAKE THE MOST OUT OF YOUR CAKE!

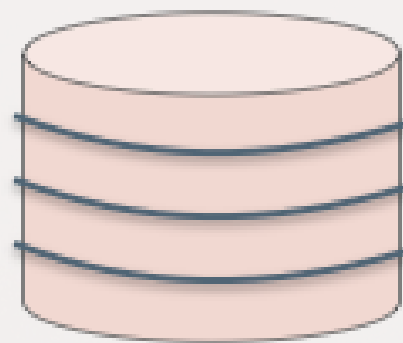
CAKE HEIGHTS

For tiered cakes, each tier can have different heights to add to visual impact and aesthetic.

STANDARD

APPROX 6" TALL

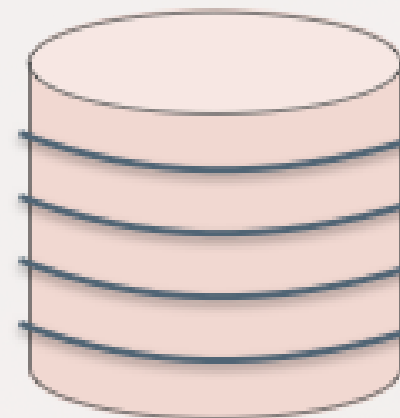
4 Sponge + 3 filling layers



TALL

APPROX 8" TALL

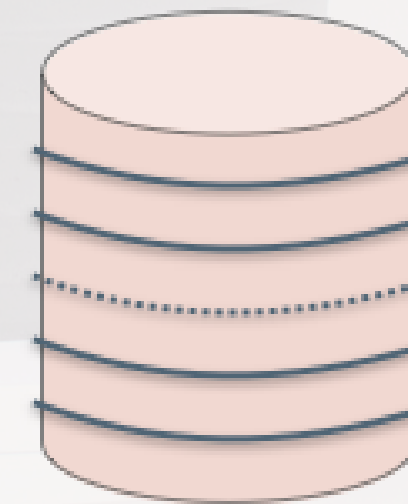
5 Sponge + 4 filling layers



DOUBLE

APPROX 10" TALL

6 Sponge + 4 filling layers
1 supportive cake board



POPULAR FLAVOURS

Chocolate Sponge | Salted Caramel Ganache | Vanilla Buttercream

Vanilla Sponge | Mixed Berry Compote | Vanilla Buttercream

Pandan Sponge | Coconut Ganache | White Chocolate Buttercream

Lemon Sponge | Lemon Curd | White Chocolate Buttercream

Earl Grey Sponge | Passionfruit Curd | Orange Blossom Buttercream





CLASSIC FLAVOURS

Sponge	Filling	Buttercream
Chocolate	Coffee Salted Caramel Hazelnut Choc Speculoos Peanut Butter	Vanilla White Chocolate Rose Orange Blossom Coconut
Vanilla	Mixed Berry Lemon Curd Rose Matcha Cookies n' Cream	

FLAVOURS ABOVE ARE RECOMMENDED COMBINATIONS.
IF YOU HAVE A CUSTOM FLAVOUR, WE ARE HAPPY TO DISCUSS.

FRUITY/FLORAL FLAVOURS

Sponge	Filling	Buttercream
Lemon	Rose Mixed Berry Coconut Raspberry	Vanilla White Chocolate Rose Orange Blossom Coconut
Pandan	Coconut Passionfruit Curd Lime Curd	
Earl Grey	Passionfruit Curd Orange Blossom Chocolate	





RUSTIC FLAVOURS

Sponge	Filling	Buttercream
Banana	Cream Cheese Maple Mascarpone Honey Creme Fraiche	Vanilla White Chocolate Orange Blossom Coconut
Carrot		
Gingerspice		
Red Velvet		



FAQ:

Q: Do you make fondant cakes?

A: No, we do not make any fondant covered cakes or novelty character cakes.

Q: Can you cater to dietary requirements?

A: Yes, we can cater to dietary requirements such as Gluten-free and Nut-free for our whole cakes. For Egg-free, Dairy-free and Vegan, this option is available for cupcakes or mini cakes. Please note that we still work with these ingredients in our kitchen so traces may be found.

Q: How long can your cakes be left outside?

A: Generally they can stay in room temperature up to 4 hours, away from direct sunlight or heat. It is recommended to bring the cake to room temperature before eating.

Q: Do you have a delivery service?

A: Yes, we do. Price of delivery will be dependent on the area.

Q: Do you have cake tastings?

A: Unfortunately, no we do not organise cake tastings. Instead we release our bi-annual cake tasting boxes and you can order them during its release dates. Alternatively you may order cupcakes in a flavour you would like to try.

Q: Can we pick up our Wedding Cake?

A: Yes absolutely. Our tiered cakes are created with a wooden centre support dowel and boxed up. We will advise the best way to transport your cake safely. Our cake studio is located in Ohoka, Kaiapoi.



PHOTOS BY OLIVIA MELHOP WEDDINGS



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PHOTOS BY PATINA PHOTO



PHOTOS BY PATINA PHOTO



PHOTOS BY ARKILA EVENTS



PHOTOS BY YVONNE LIEW PHOTOGRAPHY



PHOTOS BY RACHEL SOH

KIND WORDS:



“We have been wanting to say a huge thank you for our beautiful wedding cakes! They were absolutely beautiful and delicious. And everyone couldn’t get enough of the pandan flavoured cake, kept raving on and on.”

– Debbie

KIND WORDS:



“The whole process of communicating with Mariah from Grace Patisserie was a breeze. I ended up with a gorgeous cake that both looked and tasted delicious. My guests raved over how stunning the cake looked and tasted. If you’re looking for a cake for a special occasion, do yourself a favour and get in touch with Grace Patisserie.”

– Lynn

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KIND WORDS:



“Thank you so much for your hard work! Everyone loved everything that you made! The cake was beautifully and intricately made and it was still moist and not too sweet as well! Same goes to the cupcakes. And the macarons were divine! We will definitely be recommending you to many of our friends.”

– Jess



CONTACT:

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www.gracepatisserie.nz

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Cake Studio is located in Ohoka, Kaiapoi.