LET S MATCH
THE ESSENCE
OF YOUR EVENT
WITH A
BESPOKE CAKE

manglar

OCCASION CAKES

# CAKE MENU

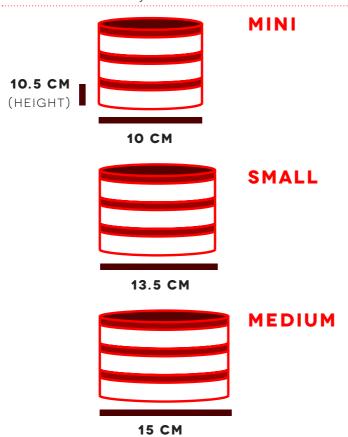
	MINI 4-5 SERVINGS	SMALL 8-10 SERVINGS	MEDIUM 12-14 SERVINGS
NO. 1			
Vanilla cake with dulce de leche filling and vanilla buttercream	\$315		
NO 2.			
Chocolate mud cake with semi sweet chocolate ganache	\$315		
NO 3.			
Chocolate mud cake with raspberry filling and semi sweet chocolate ganache	\$315		
NO 4.			
Classic carrot cake with cream cheese frosting	\$315		
NO 5.			
Vanilla cake with raspberry filling and raspberry buttercream.	\$355		
NO 6.			
Lemon poppy seed cake with blueberry filling and lemon buttercream	\$355		
NO. 7			
Lemon poppy seed cake with raspberry filling and raspberry buttercream	\$355		
NO. 8			
Hazelnut cake with chocolate ganache and espresso buttercream	\$355	\$710	\$930

PLEASE NOTE: ALL CAKES ARE PREPARED IN A KITCHEN THAT USES NUTS, GLUTEN, DAIRY, AND EGGS.

# SIZE & SERVING GUIDE

### **CAKE SIZE**

\*all our cakes are three layers tall.



### **SERVING SIZE**

Serving weight: 110-130 gr. Serving volume: 150 cm<sup>3</sup>



## TERMS & CONDITIONS

#### **PAYMENT CONDITIONS**

Orders must be placed **2 days prior to delivery**. We work on a first-come, first-serve basis and upfront payment is required to secure order.

#### CAKE HANDLING

Once your cake has been delivered to your home or reached the specified venue, please place it into the fridge until the recommended time prior to serving. We recommend **one hour prior** or **30 minutes** if it's a really hot day **(35°C or above)**.

Holbox is not famous for its pretty, pothole-free streets, which is why we strongly suggest taking extreme care while moving the cake to another location. Once your cake is collected at our pick-up location we will not assume any responsibility if the product suffers any damage during its transportation. This includes when using our delivery.

We are not responsible for any damage to the cake after delivery/ setup/ pickup is complete. You are responsible for ensuring an appropriate and secure table and environment for the cake(s). Large cakes can be heavy and require a sturdy table, and once removed from the fridge are to be kept at an **optimal room temperature of 27°C or below**.

**NEED A BIGGER CAKE?** Ask for a special quotation.