

Cake Away **Guide** 2025



Telling
stories
WITH CAKE

A tailored guide to ordering Bespoke Wedding and Celebration Cakes.



MEET YOUR **Cake Artist**

I am Rickus Swanepoel, the Baker and Cake Artist at Manly Baker Boutiquery, a boutique-style bakery located in Brackenfell, Northern Suburbs of Cape Town.

Our specialty lies in crafting modern, one of kind Wedding and Celebration cakes. With more than a decade in the industry; dedicated to refining our recipes through experimentation and testing, we offer unique designs that go beyond the ordinary.

We value collaboration with our clients. They are encouraged to engage in the design process, providing input or granting us carte blanche to create something uniquely beautiful.

Our commitment to individuality extends to wedding cakes, each of which is meticulously hand-sketched with care and attention to detail, ensuring exclusivity.

We take pride in our customer-centric approach, recognising the significance of a seamless and satisfactory experience. To enhance this, we provide delivery and setup services at the specified venue on the wedding day.

Our passionate team is dedicated to crafting cakes that truly reflect the essence of our customers.

Telling **stories**
WITH CAKE



Award
Winner

In a dazzling debut at the Cake Champions International Competition 2023, Rickus emerged as the runner-up and clinched the Gold in the Fairytale Wedding Cake Category, showcasing unparalleled artistry with an Upside Down Chandelier Wedding Cake.



Our Products & Services

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Tasting Consultations

Clients are invited to book an Tasting Consultations.

- Standard Cake Tasting
- Premium Cake Tasting
- Cheesecake Pairing
- Combo Tasting (*Includes, Cake, Frostings, Cheesecakes, Toppings and NYC Cookies*)

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Products

- Wedding Cakes
- Celebration Cakes (Birthdays, Gender Reveals, Anniversaries, Vow Renewals, Mile Stones, etc.)
- Cheesecakes (Baked and Unbaked) **NEW**
- Cupcakes
- NYC Cookies **NEW**
- Cake Cups (food kids)
- Tasting Boxes
- Brownies
- Individual Desserts

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Delivery and Setup

All our wedding cakes are delivered to the designated location as specified by the client, on the agreed date and time.



HOW TO ORDER A Celebration Cake

HAVE A DATE AND VENUE

It is expected that the couple has already chosen their preferred date and booked their desired wedding venue.

BOOK A TASTING CONSULTATION

It's recommended that you schedule a Cake Tasting Consultation. Bookings can be made [online](#), allowing you to try various Cake Flavours, Fillings, and Frostings to find the perfect combination.

COLLECT AND BRING INSPIRATION WITH

Bringing along ideas for the cake design, wedding color scheme, and other elements you would like to incorporate into your special day can help your vendors understand your vision and preferences, making it easier for them to offer their suggestions and advice.

Providing key details such as your wedding date, venue location, wedding coordinator contact information, flower plans, dietary restrictions, and the guest count is also crucial for ensuring that your vendors can plan and prepare accordingly. This information can help them make appropriate recommendations and adjustments based on your needs and preferences and ensure that your wedding day goes smoothly.

MOCK DESIGN

Manly Baker Boutiquery will create a mock cake design based on the information provided during the consultation. The design will be submitted to the client for approval, and any desired changes will be made. We strive to provide high-quality service and products tailored to our client's needs, and we believe that this collaborative process will help us achieve that.

QUOTATION AND PAYMENTS

After the design is approved, we will submit a quotation with two important dates: the deposit and final payment due dates. We require that the deposit is paid by the due date to secure and confirm the order date. This will ensure that we can handle the order smoothly and efficiently.

BAKING AND DELIVERY

We bake, fill, stack, crumb coat, cover and decorate our wedding cakes in the week leading up to the wedding. We then deliver the cake two hours before the guest's arrival. Our team will work closely with the wedding coordinators to ensure that everything is signed off and approved on behalf of the client. Our goal is to provide you with a beautiful and delicious cake that will be a highlight of your special day.



CAKE Flavours

- Vanilla Sponge
- Vanilla Buttermilk Velvet
- Funfetti (Vanilla)
- Red Velvet
- Chocolate Sponge
- Milk Chocolate Velvet
- Chocolate and Blueberry Swirl
- White Chocolate Mud
- Black Chocolate
- Dark Chili Chocolate
- Blueberry and Lemon
- Pineapple and Coconut
- Citrus (Lemon or Orange)
- Brown Sugar Spice
- Carrot (with or without nuts)
- Hummingbird (with or without nuts)
- Lotus Biscoff™

Other FILLINGS

- Lemon Curd
- Orange Curd
- Passion Fruit (Granadilla) Curd
- Strawberry Jam
- Blueberry Jam

Fillings AND FROSTINGS

- Chocolate Mousse (Milk or White)
- Strawberry or Blueberry Mousse
- Ganache (Milk, Dark or White Chocolate)
* Belgian Chocolate Available*
- Hazelnut Ganache (smooth or textured)
- Nutella™
- Butter Icing
- Cream Cheese Frosting
- Lemon Cheesecake
- Condensed Milk Buttercream
- Custard Buttercream
- Swiss Meringue Buttercream
- Caramel (Normal or Salted)
- Oreo Frosting
- Baked Cheesecake
- Peppermint Crisp Filling

Cake and Filling/Frosting combinations

| Cake Flavour | Filling for Frosting | Other Fillings |
|--|--|--|
| <ul style="list-style-type: none"> • Vanilla Sponge • Vanilla Buttermilk Velvet • Funfetti (Vanilla) | <ul style="list-style-type: none"> • Vanilla Butter Icing • White Chocolate Ganache • White Chocolate Mousse • Custard Buttercream • Caramel or Caramel Buttercream • Condensed Milk Buttercream | <ul style="list-style-type: none"> • Seasonal Fruit • Whipped Cream • Jams • Candies • Etc. |
| <ul style="list-style-type: none"> • Chocolate Sponge • Chocolate Velvet • Chocolate & Blueberry Swirl • Black Chocolate • Dark Chili Chocolate | <ul style="list-style-type: none"> • Milk Chocolate Ganache • Dark Chocolate Ganache • Chocolate Mousse • Swiss Buttercream (Chocolate) • Condensed Milk Buttercream • Caramel Buttercream • Hazelnut Spreads or Ganache • Peanut Butter Fillings • Oreo Frosting • Coffee / Mocha Fillings • Biscoff Spread or Buttercream | <ul style="list-style-type: none"> • Cookies • Cookie Dough • Fruits • Blueberry Curd |
| <ul style="list-style-type: none"> • Red Velvet | <ul style="list-style-type: none"> • Lemon Cream Cheese Frosting • White Chocolate Ganache • Vanilla-Bean Condensed Milk Buttercream | <ul style="list-style-type: none"> • Fresh Strawberries • Strawberry Jam • Crushed Oreos |
| <ul style="list-style-type: none"> • White Chocolate Mud | <ul style="list-style-type: none"> • White Chocolate Ganache • White Chocolate Mousse • Strawberry Mousse | <ul style="list-style-type: none"> • Fresh Strawberries • Etc. |
| <ul style="list-style-type: none"> • Blueberry and Lemon | <ul style="list-style-type: none"> • Lemon Cream Cheese Frosting • Blueberry Buttercream • Blueberry Mousse • Vanilla Buttercream • Lemon Meringue | <ul style="list-style-type: none"> • Lemon Curd • Blueberry Curd • Jams |
| <ul style="list-style-type: none"> • Pineapple and Coconut | <ul style="list-style-type: none"> • Coconut Cream Cheese Frosting • Coconut Fillings • Vanilla Buttercream • Lemon Buttercream | <ul style="list-style-type: none"> • Peanuts • Roasted Coconut • Fresh Pineapple |
| <ul style="list-style-type: none"> • Citrus (Lemon or Orange) | <ul style="list-style-type: none"> • Orange Buttercream • Chocolate Buttercream • Dark Chocolate Ganache | <ul style="list-style-type: none"> • Marmalade • Orange Curd |
| <ul style="list-style-type: none"> • Brown Sugar and Spice (with Poppy Seed - Optional) | <ul style="list-style-type: none"> • Vanilla Cream Cheese Frosting • Lemon Cream Cheese Frosting • Salted Caramel Swiss Buttercream • Cinnamon Buttercream • Coconut and Peanut Filling • Honey-Butter Buttercream | <ul style="list-style-type: none"> • Crushed Nuts • Lemon Curd • Etc. |
| <ul style="list-style-type: none"> • Carrot (with or without nuts) | | |
| <ul style="list-style-type: none"> • Hummingbird (with or without nuts) | | |
| <ul style="list-style-type: none"> • Lotus Biscoff™ | <ul style="list-style-type: none"> • Biscoff Swiss Buttercream • Biscoff Mousse • Custard Buttercream | <ul style="list-style-type: none"> • Biscoff Spread • Biscoff Cookies |

CAKE TASTING COMBINATIONS

These combinations are designed to help clients who might feel uncertain about what to choose for their Cake Tasting Consultation.

| <i>Option</i> | <i>Cake Sponge Flavour</i> | <i>Filling / Frosting</i> | <i>Additions</i> (+R10 per option / per person) |
|---------------|---|---|--|
| 1 | <ul style="list-style-type: none"> • Vanilla Funfetti Cake • Chocolate Velvet Cake • Red Velvet Cake • Carrot Cake | <ul style="list-style-type: none"> • Lemon Cream Cheese Frosting • White Chocolate Mousse • Dark Chocolate Ganache | <ul style="list-style-type: none"> • Salted Caramel • Lemon Curd |
| 2 | <ul style="list-style-type: none"> • Vanilla Buttermilk Cake • Chocolate or Red Velvet Cake • Hummingbird Cake • Lemon and Blueberry Cake | <ul style="list-style-type: none"> • Salted Caramel Swiss Meringue Buttercream • Lemon Cream Cheese Frosting • Vanilla Buttercream | <ul style="list-style-type: none"> • Blueberry Compote • Lemon Curd • Salted Caramel • Nutella • Honeycomb Pieces |
| 3 | <ul style="list-style-type: none"> • White Chocolate Mud Cake • Black Chocolate Velvet Cake • Biscoff Cake • Vanilla Sponge Cake | <ul style="list-style-type: none"> • Chocolate Mousse • Biscoff Swiss Meringue Buttercream • Condensed Milk Buttercream | <ul style="list-style-type: none"> • Biscoff biscuits • Caramel • Nutella • Honeycomb Pieces |
| 4 | <ul style="list-style-type: none"> • Red Velvet Cake • Lemon and Blueberry Cake • Pineapple and Roasted Coconut Cake • Carrot Cake | <ul style="list-style-type: none"> • Lemon Cheesecake • White Chocolate Ganache • Vanilla Buttercream | <ul style="list-style-type: none"> • Lemon Curd • Roasted Coconut Shavings |
| 5 | <ul style="list-style-type: none"> • Orange Cake • Pineapple and Roasted Coconut Cake • Brown Sugar and Spice Cake • Vanilla Sponge Cake | <ul style="list-style-type: none"> • Honey buttercream • Brown sugar Buttercream • Vanilla Buttercream | <ul style="list-style-type: none"> • Lemon Curd • Orange Marmalade • Salted Caramel • Dark Chocolate Ganache |

CAKE Sizes

The size of a Wedding Cake will depend on three questions:

- The number of guests
- Is the cake the main dessert, or will it be added to an existing menu?
- Will the cake only be used for photo purposes and decoration?

We provide the following sizes of round cakes:

10cm (4") | 15cm (6") | 20cm (8") | 25cm (10") | 30cm (12")

Cake Heights:

Each tier is approximately between 20-22cm tall with 4 cake layers and 3 fillings. Cake layers are cut at a standard height of 4cm and filled with a 1cm layer of filling between each cake layer. Tiers can either start from 10cm or 15 cm.

| Size of Tier | Number of Portions (existing desert) 3cm x 3cm x 10cm | Number of Portions (main dessert) 5cm x 5cm x 10cm |
|--------------|---|--|
| 10cm | 10 | 8 |
| 15cm | 26 | 18 |
| 20cm | 48 | 24 |
| 25cm | 74 | 42 |
| 30cm | 100 | 54 |

| Number of Guests | Number of Tiers | Tier Sizes | No of Guest that will be fed |
|------------------|-----------------|--------------------------------------|------------------------------|
| < = 50 | 1 or 2 | 1 Tier: 20cm 2 Tiers: 10cm + 15cm | 48 36 |
| 50 - 70 | 2 or 3 | 2 Tiers 15cm + 20cm | 74 |
| 70 - 90 | 3 to 4 | 10cm + 15cm + 20cm (+25cm) | 84 (148) |
| 100 + | 3 to 4 | 15cm + 20cm + 25cm (+30) | 148 (248) |



Single Tier

15cm
Width: 15 cm x
Height: 20cm

Serves 26 Guests

Single Tier

20cm
Width: 20 cm x
Height: 20cm

Serves 48 Guests

Three Tiers

10cm
Width: 10cm x
Height: 20cm
Serves: **10 Guests**

15cm
Width: 15cm x
Height: 20cm
Serves: **26 Guests**

20cm
Width: 20 cm x
Height: 20cm
Serves: **48 Guests**

Serves 84 Guests

Two Tiers

10cm
Width: 10cm x
Height: 20cm
Serves: **10 Guests**

15cm
Width: 15cm x
Height: 20cm
Serves: **26 Guests**

Serves 36 Guests

Three Tiers

15cm
Width: 15cm x
Height: 20cm
Serves: **26 Guests**

20cm
Width: 20 cm x
Height: 20cm
Serves: **48 Guests**

25cm
Width: 25 cm x Height: 20cm
Serves: **74 Guests**

Serves 148 Guests

Two Tiers

15cm
Width: 15cm x
Height: 20cm
Serves: **26 Guests**

20cm
Width: 20 cm x
Height: 20cm
Serves: **48 Guests**

Serves 74 Guests

Four Tiers

10cm
Width: 10cm x
Height: 20cm
Serves: **10 Guests**

15cm
Width: 15cm x
Height: 20cm
Serves: **26 Guests**

20cm
Width: 20 cm x
Height: 20cm
Serves: **48 Guests**

25cm
Width: 25 cm x Height: 20cm
Serves: **74 Guests**

Serves 158 Guests



PRICING Guide

A **semi-naked** cake has a thin layer of frosting or buttercream that partially exposes the cake layers, creating a rustic and natural appearance. It is often decorated with fresh flowers or fruits.

A **Buttercream-covered** Cake is frosted with buttercream icing, providing a smooth and polished appearance. It is a popular choice for weddings due to its versatility and delicious taste.

| No. of tiers | No of Guests | Tier Sizes | Prices Starts from* |
|--------------|--------------|--------------------|---------------------|
| 2 | 36 | 10cm + 15cm | R 3,800 |
| 2 | 74 | 15cm + 20cm | R 4,700 |
| 3 | 84 | 10cm + 15cm + 20cm | R 5,800 |
| 3 | 148 | 15cm + 20cm + 25cm | R 7,200 |

A **fondant-covered cake** is a cake covered with a smooth layer of rolled fondant. Before applying the fondant, a layer of dark chocolate ganache is used to achieve sharp edges. The fondant provides a clean and polished finish.

| No. of tiers | No of Guests | Tier Sizes | Prices Starts from* |
|--------------|--------------|---------------------------|---------------------|
| 2 | 37 | 10cm + 15cm | R 4,700 |
| 2 | 74 | 15cm + 20cm | R 5,400 |
| 3 | 84 | 10cm + 15cm + 20cm | R 6,700 |
| 3 | 148 | 15cm + 20cm + 25cm | R 8,700 |
| 4 | 250 | 10cm + 15cm + 20cm + 25cm | R 12,400 |



CHEESECAKES

TYPES OF Cheesecakes

- **New York-Style Cheesecake**
Dense, creamy, and classic, baked to perfection.
- **Basque Cheesecake**
Rustic, caramelized top with a silky, custard center.
- **Unbaked Fridge Cheesecake**
Light, airy, and chilled

CHEESECAKE Flavours

Our cheesecakes start with a creamy base flavour with either **vanilla** or **lemon**, providing the perfect foundation for any flavour you choose.

From there, we craft each cheesecake to match your vision, whether it's a classic New-York-style or a Fridge Cheesecake.

TOPPINGS AND FLAVOUR-Combinations

Classic

- Vanilla or Vanilla Bean
- Lemon Zest
- Strawberry Swirl
- Chocolate Marble

Decadent Delights

- Chocolate (White, Milk or Nutella)
- Salted Caramel
- Biscoff
- Oreo
- Amarula Cream / Cape Velvet (Alcohol)

Fruit Compote and Curds

- Strawberry
- Raspberry
- Cherry
- Granadilla
- Blueberry
- Lemon Curd
- Lemon Meringue



AVAILABLE SIZES AND PORTION GUIDE (STANDARD HEIGHT: 7CM)

| DIAMETER | 35cm | 30cm | 25cm | 20cm | 15cm |
|------------------|--------|--------|------|------|------|
| PORTIONS (5x5cm) | 37 | 28 | 21 | 12 | 9 |
| PRICES FROM* | R1,300 | R1,080 | R850 | R710 | R590 |

*Prices excludes toppings





CAKE TASTING **Consultations**

A cake-tasting consultation is an opportunity for engaged couples to sample different flavours and designs of wedding cakes before deciding on a final cake for their Special Day.

We offer two Tastings, namely:

- **Premium Tasting (R600 per couple)**
6 Cake Flavours, 5 Fillings/Frostings,
Glass of MCC (Sparkling Wine) and
filter coffee.
- **Standard Tasting (R400 per couple)**
4 Cake Flavours, 3 Fillings/Frostings and
Filter Coffee.

Couples are invited to bring along the invitation, dress material/textures, and pictures/ideas that will assist us in creating your picture-perfect wedding or party cake.

Should additional persons wish to attend, an additional R150.00 per person will be charged.

Bookings can be made on our website, www.manlybaker.co.za.

CAKE-AWAY **Sample Box**

Our Cake-Away Boxes offer clients the opportunity to sample a variety of cake flavours along with meticulously chosen fillings and frostings that serve to enhance the overall flavour profile of the cake.

To maintain the exclusivity of our product, we release only a limited number of boxes each quarter. These boxes are sold on a first-come-first-served basis and can be ordered either online or via email.



10 IMPORTANT Questions

Your wedding day is one of the most important days of your life, and your wedding cake is an essential element of your celebration. It's the centerpiece of your reception and a symbol of your love and commitment to each other.

As you prepare for your big day, one important detail to consider is your wedding cake. To ensure that we create the perfect cake for you, there are a few pieces of information we need from you.

- What is the scheduled date?
- What is the address of the event?
- How many guests are expected to attend the wedding?
- Will the cake be served as the main dessert or part of an existing dessert table?
- What are the preferred flavours, fillings, and frostings for the cake?
- What is the colour scheme or theme for the wedding?
- What type of flowers will be used for the cake decoration: fresh, artificial, or sugar flowers?
- Will you be providing a cake stand for the cake or should one be rented on your behalf?
- Do you have any specific ideas or preferences you would like to share before the cake design process begins?
- When would you be available to schedule a cake-tasting consultation?



We are more than happy to accommodate your request to decorate the cake with fresh, silk, or sugar flowers.

We understand how important it is to have everything just right on your special day, and we are committed to making sure that your cake is as beautiful as it is delicious.

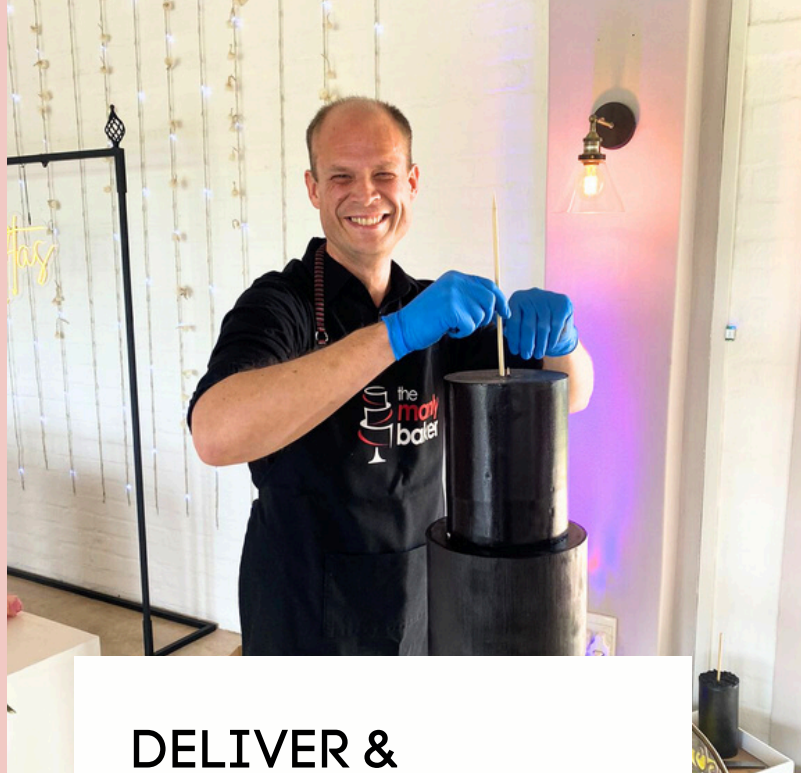
If you are providing flowers from an outside source, we kindly ask that they are delivered on the morning of the wedding to ensure their freshness. We also appreciate a sketch of the exact placement of the flowers if you have a specific layout in mind.

If you would like us to purchase the flowers, please provide us with the name of the flower you prefer. The cost of the flowers will be included in the overall price of your Agreement. It would be helpful if you could provide us with examples of the specific colors and types of flowers you want on your cake so that we can ensure that everything is to your liking.

We are more than happy to work with your florist directly to make sure that everything matches perfectly. Please let us know if you have any other requests or questions, and we will do our best to accommodate them.

Thank you again for considering our services, and we look forward to being a part of your special day

Flowers



DELIVER & Setup

A delivery cost of R600 is charged within a 100km radius of Brackenfell. This cost is automatically included in the final Invoice.

Manly Baker Boutiquery prides itself in the way we transport, deliver, and set up each cake.

Setup takes place on the day of the wedding 2 hours before the arrival of the first guests. We will be done 30-minutes before the first guest arrives.

It is required that the contact details of the wedding planner or designer be given to us to communicate and to make the necessary arrangements.

We require the physical address of the wedding venue one month in advance.

We are not responsible for any damage to the cake after setting up is complete and the sign-off has taken place. Clients are responsible for providing an appropriate and secure table and environment for the cake(s).

Cakes are heavy and require a sturdy table and an optimal room temperature of 20-25 degrees Celsius or below.



