



Magnetic Island WEDDINGS

WEDDING CAKE ORDER FORM

CLIENT NAME _____
WEDDING DATE _____
RECEPTION LOCATION _____
TODAYS DATE _____

Please take the time to carefully complete the details below.

You have 2 options when ordering your wedding cake, one is to select a wedding cake from our website gallery and tailor to suit, the second is to request an individual quote for your own custom designed cake. If requesting an individual quote we recommend you spend time on our website for wedding cake ideas or looking through various bridal magazines. Please attach any pictures to this order form (either via email or post).

ORDER FROM OUR WEDDING CAKE GALLERY			
CAKE NUMBER		CAKE NAME	
NUMBER OF TEIRS		NUMBER OF GUESTS	
TEIR 1 FLAVOUR		#1 ICING COLOUR	
TEIR 2 FLAVOUR		#2 ICING COLOUR	
TEIR 3 FLAVOUR		#3 ICING COLOUR	
TEIR 4 FLAVOUR		#4 ICING COLOUR	
DECORATIONS			

ORDER CUSTOM WEDDING CAKE			
CAKE NUMBER		CAKE NAME	
NUMBER OF TEIRS		NUMBER OF GUESTS	
RIBBON STYLE		RIBBON COLOUR	
ICING STYLE		PICS ATTACHED	YES / NO
TEIR 1 FLAVOUR		#1 ICING COLOUR	
TEIR 2 FLAVOUR		#2 ICING COLOUR	
TEIR 3 FLAVOUR		#3 ICING COLOUR	
TEIR 4 FLAVOUR		#4 ICING COLOUR	
DECORATIONS & OTHER DETAILS			

OFFICE USE ONLY			
QUOTATION SENT		ORDER CONFIRMED	
DELIVER TO	Magnetic Island Weddings	CONFIRMED COST	

CAKE FLAVOURS

Most cakes can be made gluten free upon request. Please note on cake order form in gluten free or other dietary requirements are to be considered.

Traditional Fruit Cake

Deliciously rich and succulent fruit cake, with traditional fruits marinated in brandy

Tropical Fruit Cake

All the makings of a traditional fruit cake, with a tropical twist. Fruits are marinated in pineapple juice, with tangy pineapple pieces added into the cake.

Mud Cake

Dark chocolate, white chocolate and caramel mud cakes are our most popular choice of flavour for a wedding cake. Our rich and moist mud cakes make a perfect choice for a dessert wedding cake.

Special Mud Cakes

For an extra special mud cake flavour, try choc mint or jaffa. Our Cherry Ripe mud cake is guaranteed to please with the tastes of chocolate, coconut and cherries, complete with cherry brandy! Also Kahlua and Baileys for real adult only cakes and the ever increasingly popular red velvet.

Chocolate Rum Cake

A rich, moist chocolate cake with rum liqueur throughout. This cake is perfect for dessert servings and suits a range of fillings and icings.

Fruit Cakes with a Spin

Try our carrot, carrot and pineapple, or banana and cinnamon cakes for a wedding cake alternative. Both of these cakes are perfect for both tea/coffee and dessert servings.

Coconut, Lime and Macadamia Cake

This cake is wonderfully moist. The light and subtle flavours of macadamia and lime complimented by coconut are a fantastic blend, making the cake light with a "melt in your mouth" texture.

Hummingbird Cake

The Hummingbird Cake is rich and moist with loads of flavour. Various tropical ingredients such as pineapple, coconut and banana makes this cake delicious for both tea/coffee and dessert servings.

Moist Butter Cakes

Our soft and spongy butter cakes are simply delicious. A variety of flavours are available such as vanilla, chocolate, marbled vanilla/choc, choc/orange, orange or lemon.

Orange & Poppy Seed

The orange and poppy seed cake is moist and springy and very popular for weddings. It's light texture and refreshing citrus flavour is perfect for tea and coffee servings.

CAKE FILLINGS AND ICINGS

Cake Fillings

We have a variety of cake fillings for smaller or plainer wedding cakes, including mock cream, dark/milk/white chocolate mousse, lemon or orange cream cheese filling. Various liqueurs can be added into some fillings.

Soft Icings

Our white chocolate ganache is deliciously creamy and light. It's most popular with our mud and chocolate rum cake. Milk or dark chocolate ganache is also available for a double choc sensation.

Fondant Icing

Smooth fondant icing is the most popular choice of icing as it keeps well and is perfect for decoration.

Fondant flavours include plain, vanilla, white chocolate, dark chocolate, mint, citrus lime lemon and orange.