

Kakes By Karen

FOR A SPECIAL APPROACH
TO YOUR SPECIAL OCCASION

Kakes by Karen knows how much this day means to the bride and groom and part of the occasion is the cutting of their specially selected wedding cake.

To make sure the cake is cut in the correct manner and avoid any potential damage, they ask that the function centre manager or the person responsible on the day reads the following cake cutting instructions for the various types of cake.

Immerse knife in hot water before cutting and continue to wipe and keep hot

Cake Type

- Mud Cake*
- White Mud Cake*
- Jaffa Mud Cake*
- Marbled Dark & White Mud Cake*
- Caramel Mud Cake*
- Traditional Fruit Cake*
- Butter Cake*
- Carrot Cake*
- Banana Cake*
- Specially made*

Cake Portions No.

Coffee Dessert

Top Tier

Tier Two

Tier Three

Tier Four

Tier Five

Tier Six

Kitchen Cake

Portions

Should you have any concerns on how to cut the cake please contact Karen or Alastair
on ☎ 0417 934 610 *Thank you*