

# Standard & Create your own menu

At Simply Divine Occasions we believe it is just as important for your cake to taste as delicious as it looks.  
We have many different flavours to tempt your taste buds including gluten free options.

All cakes are torte with layers of buttercream to ensure that your cake is moist all the way through.  
Additional charges apply for our deluxe menu and additional fillings.

## **Vanilla**

Vanilla sponge cake, filled with layers of vanilla bean buttercream.

## **White Mud**

White mud cake, filled with layers of vanilla bean buttercream.

## **Caramel Mud**

Caramel mud cake, filled with layers of vanilla bean buttercream

## **Chocolate Mud**

Chocolate mud cake, filled with layers of vanilla bean buttercream.

## **White Chocolate & Raspberry**

Raspberries folded through a white chocolate mud cake, filled with layers of vanilla bean buttercream

## **Red Velvet**

Red velvet cake, filled with layers of vanilla bean buttercream.

## **Marble Cake 1**

Marbled chocolate and white chocolate mud cake, filled with layers of vanilla bean buttercream

## **Marble Cake 2**

Marbled chocolate and caramel mud cake, filled with layers of vanilla bean buttercream

## **Marble cake 3**

Marbled caramel and white chocolate mud cake, filled with layers of vanilla bean buttercream

## **Bourbon Mud**

Bourbon infused Mississippi mud cake, filled with layers of vanilla bean buttercream.

## **Baileys Mud**

Baileys infused white chocolate mud cake, filled with layers of vanilla bean buttercream.

## **Vanilla Almond & Maple**

Vanilla bean and almond cake, filled with layers of Canadian maple infused buttercream.

## **Choc Almond**

Chocolate almond cake, filled with layers of chocolate buttercream.

## **Spiced Caramel**

Caramel mud cake spiced with cinnamon, cardamom & nutmeg, filled with layers of rose water infused buttercream

**Mix and match!**  
Choose from our alternative buttercream fillings and pair it with one of our many filling options.

## **Buttercream Flavours**

Vanilla Bean | Oreo | Chocolate | Raspberry  
Peanut Butter | Salted Caramel | Hazelnut  
Espresso | Orange | Peppermint

## **Chocolate Ganache**

Nestle White Chocolate Ganache  
Cadbury Dark Chocolate Ganache

## **Fruit Curds**

Passion fruit Curd | Lime Curd  
Lemon Curd

## **Compotes**

Raspberry Compote | Strawberry Compote  
Blackberry Compote

## **Sauces**

Salted Caramel Sauce | Butterscotch Sauce

**\*\* Additional fillings incur an additional  
\$15- \$45 per cake tier, relative to  
additional ingredients and tier size\*\***

# Deluxe Menu

Looking to wow your guests tastebuds and leave them talking about your wedding cake for years to come.

Look no further!

\*\* Additional charges apply for our deluxe menu, relative to additional ingredients and time required \*\*

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## **White Chocolate, Macadamia & Honey**

White chocolate mud cake brushed with a honey syrup, filled with layers of roughly chopped roasted macadamia nuts and vanilla bean buttercream

## **Caramel, Maple & Pecan**

Caramel mud cake brushed with a Canadian maple syrup, filled with layers of salted caramel sauce, roughly chopped pecans and vanilla bean buttercream

## **Spiced Caramel, Rosewater & Poached Pear**

Caramel mud cake spiced with cinnamon, cardamom and nutmeg, filled with layers of brown sugar cinnamon spiced poached pears and rose water buttercream

## **Bourbon, Coffee & Chocolate**

Coffee cake infused with Bourbon, filled with layers of chocolate ganache, chocolate crumb and caramel buttercream.

## **Vanilla, Lemon & Blueberry**

Blueberries folded through a vanilla sponge cake, filled with layers of lemon curd and vanilla bean buttercream.

## **Vanilla, Lemon & Raspberry OR Vanilla, Passionfruit & Raspberry**

Vanilla sponge cake, filled with layers of lemon OR passionfruit curd and raspberry buttercream.

## **Lime OR Lemon & Coconut**

Coconut cake, filled with layers of lime OR lemon curd and vanilla bean buttercream.

## **Strawberry, Almond & Chocolate**

Chopped strawberries folded through an almond cake, filled with layers of chocolate ganache and vanilla bean buttercream.

## **Orange, Almond & Chocolate**

Orange and almond cake, filled with layers of chocolate ganache and chocolate buttercream.

## **Pineapple, Coconut & Caramel**

Crushed pineapple folded through a coconut cake, filled with salted caramel sauce and vanilla bean buttercream.

## **Tiramisu**

Vanilla sponge cake soaked in a Frangelico espresso-syrup, filled with layers of chocolate ganache, roughly chopped roasted hazelnuts, chocolate crumb and mascarpone buttercream.

## **Peach, Pear & Almond**

Peach and pear folded through a cinnamon spiced almond cake, filled with layers of cinnamon crumb and white chocolate buttercream.

## **Espresso Chocolate & Caramel**

Espresso infused Mississippi mud cake, filled with layers of salted caramel sauce, chocolate crumb and espresso buttercream

## **Choc Mint**

Mississippi mud cake, filled with layers of chocolate ganache, chocolate crumb and spearmint buttercream

# Glute Free | Vegan Menu

Please be aware our gluten free and vegan cakes are made with shared equipment. Although we take every precaution to minimise cross contamination, we cannot 100% guarantee there isn't.

\*\* Additional charges apply for our gluten free and vegan menus \*\*

## Gluten Free Menu

Please note our gluten free cakes are made with almond meal instead of regular gluten free flour.

### **Vanilla**

Vanilla cake, filled with layers of vanilla bean buttercream.

### **White Chocolate**

White chocolate cake, filled with layers of vanilla bean buttercream.

### **Caramel Mud**

Caramel cake, filled with layers of vanilla bean buttercream

### **Choc Almond**

Chocolate almond cake, filled with layers of chocolate buttercream.

### **White Chocolate & Raspberry**

White chocolate cake with raspberries folded through, filled with layers of vanilla bean buttercream

### **Strawberry, Almond & Chocolate**

Chopped strawberries folded through an almond cake, filled with layers of chocolate ganache and vanilla bean buttercream.

### **Vanilla Almond & Maple**

Vanilla bean and almond cake, filled with layers of Canadian maple infused buttercream.

### **Spiced Caramel**

Caramel mud cake spiced with cinnamon, cardamom & nutmeg, filled with layers of rose water infused buttercream

### **Orange, Almond & Chocolate**

Orange and almond cake, filled with layers of chocolate ganache and chocolate buttercream.

### **Coconut**

Coconut cake, filled with layers of vanilla bean buttercream and your choice of either raspberry compote, lemon curd OR lime curd.

### **Peach, Pear & Almond Cake**

Cinnamon spiced almond cake with chunks of peach and pear folded through, filled with layers of cinnamon crumb and white chocolate buttercream.

## Vegan Menu

**(Available in cupcakes or slab cakes only)**

Please note we do not offer 'dairy free' or 'egg free' cakes. We offer vegan cakes that contain no dairy, eggs or nuts (unless stated in the flavour).

Please advise us on enquiry if you can tolerate dairy and we're happy to use our regular buttercream recipe.

### **Vanilla**

Vanilla cake, filled with layers of vanilla bean buttercream.

### **White Chocolate**

White chocolate cake, filled with layers of vanilla bean buttercream.

### **Chocolate Mud**

Chocolate cake, filled with layers of vanilla bean buttercream.

### **White Chocolate & Raspberry**

White chocolate cake with raspberries folded through, filled with layers of vanilla bean buttercream

### **Marble Cake 1**

Marbled chocolate and white chocolate cake, filled with layers of vanilla bean buttercream

### **Spiced Brown Sugar**

cinnamon, cardamom & nutmeg spiced brown sugar cake, filled with layers of rose water infused buttercream

### **Raspberry Coconut**

Coconut cake, filled with layers of raspberry compote and vanilla bean buttercream

### **Maple Pecan**

Canadian maple infused brown sugar cake, filled with layers of roughly chopped roasted pecans and vanilla bean buttercream

**\*\* Additional charges apply for our gluten free and vegan menu. Costs depend on flavour and tier size\*\***