



**HAMILTON ISLAND
WEDDINGS**
Great Barrier Reef Australia

CAKE ORDER FORM

Wedding Name	
Wedding Date & Time	
Consultants Name	
Today's 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 pre quoted wedding cake from our website, 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).

If you have found a cake you like on our website, please complete the details below in "Web Site Cake", otherwise, complete the section marked "Specialty Cake" and we will obtain an order for your specifications.

OPTION 1: ORDER A PRE-QUOTED WEDDING CAKE FROM OUR WEBSITE

Cake Number:		Cake Name:	
Flavour:		# of Guests:	
Other Details:			

OPTION 2: REQUEST AN INDIVIDUAL QUOTE FOR YOUR CUSTOM WEDDING CAKE

Style/Shape			
# of Tiers		# of Guests	
Tier 1 Flavour		Tier 2 Flavour	
Tier 3 Flavour		Tier 4 Flavour	
Decorations			
Icing Style		Icing Colour	
Ribbon Style		Ribbon Colour	
Pics Attached	YES / NO	Stand Required	YES / NO
Other Details			

OFFICE USE ONLY

Reception Time		Delivery To:	Hamilton Island Weddings
Consultant		Cost:	



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GENERAL WEDDING CAKE INFORMATION

Traditional Fruit Cake

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

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!

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.

Delicious & Nutritious

Try our carrot and pineapple, or banana and cinnamon cakes for a nutritious and yummy wedding cake alternative. Both of these cakes are perfect for both dessert and tea and coffee 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. Butter cakes are a perfect low-cost cake flavour for your wedding.

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

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, orange and aniseed.