



PACIFICA

A joyful celebratory cake decorated with edible sugar flowers and finished with almond icing.

Flavours

Chocolate, Fruit Cake, Madeira, Banana, Orange and Almond (GF)

Price Guide - From \$1,200



CLASSIC

White icing with an intricate icing design; a perfect cake for traditional occasions. You may want to add your own fresh flowers to match your occasion to the top of the cake.

Flavours

Fruit Cake, Madeira, Orange and Almond (GF)

Price Guide – From \$480



RAMBLING ROSE

White icing with hand made sugar roses tumbling down the side of the cake making a spectacular cake.

Flavours

Fruit Cake, Madeira, Orange and Almond (GF)

Price Guide – From \$1,200



PERFECT PASTEL

A modern cake for any occasion, choose your own soft pastel colours.

Flavours

Chocolate, Fruit Cake, Madeira, Banana, Orange and Almond (GF)

Price Guide – From \$850

GUIDELINES

All our cakes are hand made in our own pastry kitchen by our very experienced chefs. They would be delighted to discuss the details of your cake with you and tailor it to your specific requirements. Please make an appointment to come into the hotel and discuss your cake by phoning (09) 300 2852.

We need at least 3 weeks notice to make any of the cakes except the Celebratory Cake which can be made with 48 hours notice.

A non refundable deposit of 50% of the price of the cake must be paid at time of ordering with the other 50% paid at time of collection from the hotel.

All cakes (except Croquebouché and Celebratory Cake) come as three tiers – 35cms wide x 30 cm tall. The three tier cakes will serve up to 130 people. The Croquebouché will serve up to 130 people and is one metre tall.

The Pacifica, Classic, Rambling Rose, Perfect Pastel and Love me Tender cakes have a traditional white icing.

Price guides are for the cakes exactly as pictured. Any changes to these may incur price increases. Ribbons shown are included in the price.

(GF) Gluten Free



THE LANGHAM
Auckland

THE LANGHAM, AUCKLAND, 83 SYMONDS STREET
tlakl.info@langhamhotels.com
www.langhamhotels.co.nz



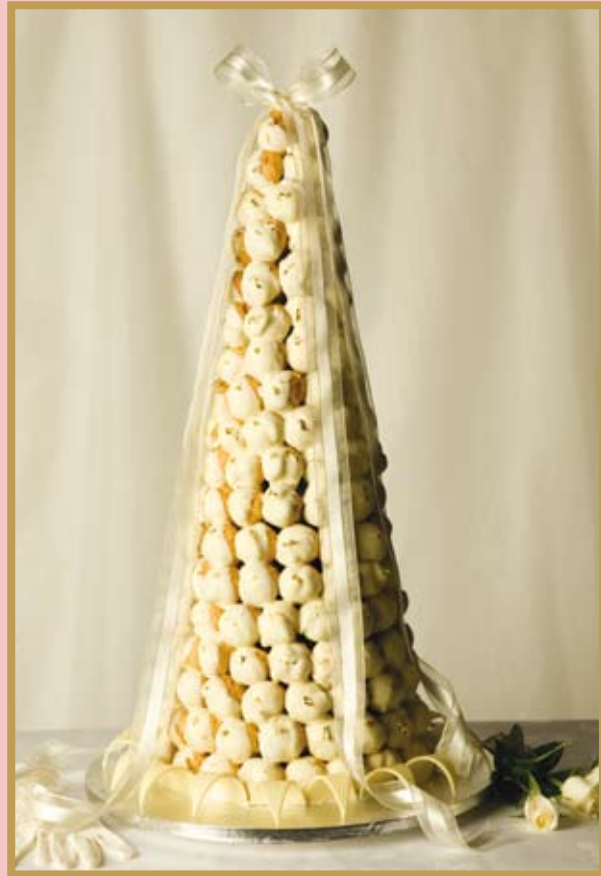
LOVE ME TENDER

Choose to decorate this cake with hearts, as shown, or with your names.

Flavours

Chocolate, Fruit Cake, Madeira, Banana, Orange and Almond (GF)

Price Guide - From \$850



CROQUEMBOUCHE

The traditional French celebratory cake made with profiteroles. Available in a white or dark chocolate finish and filled with cream, chocolate mousse or custard and then finished with either gold or silver leaf.

Price Guide - Silver Leaf - \$1,200 Gold Leaf - \$1,300



CHOCOLATE DELIGHT

A rich decadent Valrhona chocolate cake decorated with chocolate cigars which are available in three shades – dark, milk and white – choose one or all three!

Flavours

Chocolate, Banana

Price Guide – From \$850



CELEBRATORY CAKE

A single tier cake for all occasions for up to 15 people and personalised – “Happy Birthday”, “Congratulations”, “Happy Anniversary”, etc and a name.

Flavours

Chocolate, Madeira, Orange and Almond (GF)

Price Guide – From \$85



THE LANGHAM
Auckland

BESPOKE CAKES
AT THE LANGHAM

