



**LITTLE
TART
BAKERY**
WAIHEKE ISLAND

**WEDDINGS
CELEBRATIONS
GATHERINGS**

**At Little Tart Bakery we make beautiful cakes,
pastries and delicious seasonal treats.**

**We're into quality in a big way, so we hand make absolutely
everything with lots of love, care and attention.**

**We only use the best ingredients, so you won't ever find
any additives, preservatives, stabilisers or nasties.**

**Everything we make, we make because we want it to
be the best. Not the cheapest, or easiest, or even the
most profitable, just the best.**

**We call Waiheke our home, so if you're planning
a celebration on the island, let us know if we
can help make it even more extra special.**

WEDDING CAKES

We like to think Little Tart is one of the most popular, and well loved wedding cake makers on Waiheke. We make a range of flavours, sizes and looks to compliment the style of your wedding day.

From the texture of the icing to the decoration, foliage, florals and cake stand, we'll work with you to create a wedding cake that tastes every bit as good as it looks.

We know your to-do list will be out of control, so to make things easier, we can deliver, and set up your cake, anywhere on the island.

We're always putting pictures of our cakes up on the Little Tart Bakery Instagram page, so if there's a specific one you like the look of, just let us know.



OPTIONS

Flavours

We offer these as our standard cake flavours:

- Chocolate
- Vanilla
- Classic carrot with walnut
- Lemon, yogurt and olive oil

We also offer a chocolate cake made with coconut and almonds as our vegan and gluten free option. We fill it with dark chocolate ganache and whipped coconut custard to make it even more delicious.

Extras

We like to add little extras into the filling of our cakes, it makes them extra special, things like lemon curd, fresh berries, cream cheese frosting, salt caramel or roasted seasonal fruits.*

Layers

Each cake is approximately 10cm high, with layers sandwiched together with vanilla buttercream as standard, but you're welcome to change this up by having a classic cream cheese frosting, chocolate ganache or a flavoured buttercream between the layers instead.*



Tiers

The most popular choice is to have a two or three tier cake, depending on the number of guests you have. We can also make double height cakes, for a more contemporary, architectural look.

Frosting

We use a Swiss buttercream frosting on our cakes. The style of finish for the icing can be semi-nude, full skim (smooth) or textured.*

Decoration

For an extra special finish, we can add the following to your cake.*

Gold leaf: 24 carat gold leaf can be applied to the frosting for an elegant, decadent finish.

Seasonal fruit: Cherries, figs, and fresh berries are a beautiful complement to flowers and foliage.

Wild flowers & foliage: We can source wild flowers, foliage and delicate herbs for a pretty, rustic look. Alternatively, you can have your florist finish the cake after we've assembled it on site.



* Extra charges will apply, please see the price list

CAKE STANDS

We have a number of cake stands to choose from - they vary in size, material and price.

All stands (except for small wooden slab) can fit our extra large tier cake.

The fee for the cake stand is to cover its use and pick up from the venue the next day.

For ease, we prefer to use our own cake stands, however you are welcome to hire a cake stand from another supplier.

If you're hiring a stand from another source, we will just need to have it delivered to us at least 48 hours before your wedding.



MARBLE & SILVER LEGS
\$45+gst



DISTRESSED SILVER
\$25+gst



VINTAGE PEWTER
\$25+gst



WOOD SLAB (LARGE)
\$25+gst



WOOD SLAB (SMALL)
\$25+gst



TRADITIONAL GLASS
\$25+gst



WHITE CERAMIC
\$25+gst



Gold leaf on a full-skim frosting



Semi-nude frosting



Full-skim frosting



Textured frosting

DELIVERY & ASSEMBLY

We will deliver your wedding cake to your venue on the day of the wedding, and can coordinate this with your wedding planner and florist.

Thanks to the roads and driveways on the island, tiered cakes cannot be transported in their fully finished state so we will need to assemble them on site.

If you're organising your own decorations like florals or toppers please be sure to have these at the venue in time for our delivery.

Extra delivery charges may apply depending on the venue and its access. If you're getting married at a privately owned property, please let us know if there is a steep driveway or if we need to use a 4-wheel drive vehicle.



PRICE LIST

All prices are inclusive of GST (15%)

Your wedding cake can be cut and served as a full dessert or as bite size pieces, so the number of people your cake serves will depend on how you will be serving it. The prices below are based on our standard cake flavours with a Swiss buttercream frosting and a semi nude finish.

Small tier, Serves 10 (piece) to 20 (bite size)

| | |
|----------------------------|-------|
| 15 x 10cm standard cake | \$100 |
| Gluten free, vegan cake | \$130 |
| Extra fillings/ingredients | \$ 30 |

Medium tier, Serves 18 (piece) to 40 (bite size)

| | |
|----------------------------|-------|
| 20 x 10cm standard cake | \$135 |
| Gluten free, vegan cake | \$180 |
| Extra fillings/ingredients | \$ 45 |

Large tier, Serves 28 (piece) to 60 (bite size)

| | |
|----------------------------|-------|
| 25 x 10cm standard cake | \$190 |
| Gluten free, vegan cake | \$250 |
| Extra fillings/ingredients | \$ 60 |

Extra large tier, Serves 38 (piece) to 80 (bite size)

| | |
|----------------------------|-------|
| 30 x 10cm standard cake | \$240 |
| Gluten free, vegan cake | \$300 |
| Extra fillings/ingredients | \$ 80 |

Decorations

| | |
|------------------------------|-------------|
| Gold leaf | \$15 - \$45 |
| Fruits & berries | \$20 - \$40 |
| Wild flowers & foliage | \$30 - \$50 |
| Full skim or textured finish | \$20 - \$60 |

Cake stand

| | |
|---------------------|------|
| White marble | \$45 |
| Rustic wooden slab | \$25 |
| White ceramic plate | \$25 |
| Silver/Pewter plate | \$25 |

Tiered cake set-up

| | |
|-----------------|------|
| Two-tier cake | \$30 |
| Three-tier cake | \$40 |
| Four-tier cake | \$50 |

Delivery

| | |
|--|-------|
| Standard delivery | \$30 |
| 4-wheel drive delivery | \$55 |
| Long distance delivery (beyond Onetangi, eg Man O War, Poderi Crisci) | \$95 |
| Pick up cake stand next day | P.O.A |

Tasting

| | |
|--------------|------|
| 1-2 flavours | \$40 |
| 3-4 flavours | \$50 |

BREAKFAST & LUNCH

If you're feeding a crowd, why not let us help take some of the stress out of the day with a delivery of our pastries?

| | Std | Mini |
|---|-----------------|--------------|
| | 6 pieces | |
| Leek & cheddar galette | \$40 | \$24 |
| Seeded cheese scones | \$30 | \$15 |
| Caramelised apple galette | \$40 | \$24 |
| Almond & fruit galette | \$40 | \$24 |
| Cinnamon brioche | \$36 | \$24 |
| Fruit & custard filled brioche | \$40 | - |
| | Full* | Half* |
| | tray | tray |
| Dark chocolate raspberry brownie | \$90 | \$45 |
| Salt caramel & chocolate slice | \$90 | \$45 |
| Honey & cashew seed slice | \$90 | \$45 |
| <i>* Full tray is 30 pieces, half tray is 15 pieces</i> | | |
| Mini cakes - vegan chocolate almond | \$8.50ea | |
| Mixed box of treats | P.O.A | |



Minimum order \$100 + \$30 delivery

GF, DF, Vegetarian, Vegan options may be available, price on application

DESSERT

Celebrations and special gatherings are worthy of a little decadence. Our standard size celebration cakes are 25cm in diameter, which gives 12 large, 16 medium or 24-32 bite size pieces.

Classic carrot cake with cream cheese frosting \$70

New York style baked vanilla cheesecake (gf) \$70
A jar of seasonal fruit compote to enjoy it with \$10

Vanilla & raspberry Victoria sandwich \$65

Banana buttermilk layer cake with peanut butter & chocolate \$80

Vegan chocolate, almond & coconut gateaux (gf, vv) \$90
with orange, or with raspberry

Lemon, yoghurt & olive oil cake with cream cheese frosting & citrus St Clements \$75

Valrhona dark chocolate cake with truffle ganache (gf) \$90
with salt caramel, or hazelnut praline, or dulce de leche

Hummingbird cake with cream cheese frosting \$70

Blackcurrant & almond tart (gf) \$55

Minimum order \$100 + \$30 delivery



CONTACT

If you'd like a personalised quote, please visit our website and fill in the online form. Because of the number of active enquiries and bookings we have on the go at any one time, we do prefer to consult via email.

That way, we'll have a record of our chat, and your requests, and nothing will ever be missed. Further to this, you can contact Jen at: info@littletart.co.nz or 021 526 679

