

Bells at Killcare – wedding cake menu

Our cakes are made by our chefs in the bells kitchen from the freshest ingredients. To prepare them properly we need advance notice of 4 days prior to your booking. If a cake is required with less notice, we will endeavor to do our best but not all the selection below may be available.

The Cost for all our wedding cakes is \$600.

Menu

Chocolate Cream Cake

A rich torte-like cake made with dark couverture chocolate and almonds with rich milk chocolate mousse. Can be made without flour if necessary.

Croquembouche

Classic cream-filled profiteroles (cream puffs) in a tall tower and then decorated with spun sugar. Very dramatic.

Italian Soaked Sponge

Very light sponge layers soaked in liqueur and filled with fruit and mascarpone cream.

Meringue Cake

Layers of chewy meringue filled with berries in season and mascarpone cream.

Ice Cream Cake

Italian savoiardi (sponge fingers) soaked and layered with semifreddo and gelato.

Cup-cake Cake

A colourful tower of cup cakes of various flavours to your specifications.