



Georgie Moore of Cakes & MOORE has been a Chef with the Ridgeway Group for over 5 years.

She has always brought finness, creativity & perfection to every dish she prepares and plates.

This has lead to her passion for creating the perfect wedding cake for every couple. She has teamed up with Ridgeway Catering to make your wedding planning even more seamless. We are already on-site creating everything delicious for your special day, so let us handle the cake too! No need to worry about delivery or set up fees, where to chill the cake - all is covered within our pricing.

Georgie's talent is endless, so if you have a specific creation in mind, discuss with our team who can assist in bringing your vision to life, or simply select one of our stunning offerings.



STEP ONE

### Choose your flavours

**CAKE (max 2)**

- Chocolate
- Vanilla butter cake
- Red velvet

**FILLINGS (max 2)**

- Caramel
- Citrus curd
- Berry coulis
- Chocolate ganache
- Coffee ganache
- Nutella
- Cream cheese frosting



STEP TWO

### Choose your style

**TIERS**

- 1, 2 or 3?

**COLOUR PALETTE**

- Neutral
- Pastel
- Bright
- White
- Specific colour

**CAKE**

- Elegance
- Simplicity
- Pearl
- Grace
- Pillar



STEP THREE

### Any extras?

If you would like florals added, your florist must providethese on the day.

Let us know if you are providing a cake topper.



STEP FOUR

### Pricing

Prices start from \$650 which suits up to 60 guests.

Cakes for more than 60 guests + \$10 pp

Enquire within for custom design pricing. We only create buttercream cakes, not fondant styles

\$100 non-refundable deposit required upon booking