

Cake Away Guide 2026

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Telling stories WITH CAKE

A tailored guide to ordering Bespoke Wedding and Celebration Cakes.

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ABOUT YOUR Cake Artist

I am Rickus Swanepoel, the Baker and Cake Artist at Manly Baker Boutiquery, a boutique-style bakery located in Brackenfell, Northern Suburbs of Cape Town.

Our specialty lies in crafting modern, one of kind Wedding and Celebration cakes. With more than a decade in the industry; dedicated to refining our recipes through experimentation and testing, we offer unique designs that go beyond the ordinary.

We value collaboration with our clients. They are encouraged to engage in the design process, providing input or granting us carte blanche to create something uniquely beautiful.

Our commitment to individuality extends to wedding cakes, each of which is meticulously hand-sketched with care and attention to detail, ensuring exclusivity.

We take pride in our customer-centric approach, recognising the significance of a seamless and satisfactory experience. To enhance this, we provide delivery and setup services at the specified venue on the wedding day.

Our passionate team is dedicated to crafting cakes that truly reflect the essence of our customers.

Tellingstories WITH CAKE







Award Winner

In a dazzling debut at the Cake Champions International Competition 2023, Rickus emerged as the runner-up and clinched the Gold in the Fairytale Wedding Cake Category, showcasing unparalleled artistry with an Upside Down Chandelier Wedding Cake.



Our Products & Services





Tasting Consultations

- Clients are invited to book a Tasting Consultations.
- Standard Cake Tasting
- Premium Cake Tasting
- Cheesecake Pairing
- Combo Tasting *(Includes, Cake, Frostings, Cheesecakes, Toppings and NYC Cookies)*

Products

- Wedding Cakes
- Celebration Cakes (Birthdays, Gender Reveals, Anniversaries, Vow Renewals, Mile Stones, etc.)
- Cheesecakes (Baked and Unbaked)
- Cupcakes
- Stuffed Cookies (New York Styled Cookies - 150g each)
- Cake Cups (for kids)
- Tasting Boxes
- Brownies
- Individual Desserts

Delivery and Setup

All our wedding cakes are delivered to the designated location as specified by the client, on the agreed date and time.

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HOW TO ORDER A *Celebration Cake*

Have a date and venue
It is expected that the couple has already chosen their preferred date and booked their desired wedding venue.

Book a Tasting Consultation
It's recommended that you schedule a Cake Tasting Consultation. Bookings can be made online, allowing you to try various Cake Flavours, Fillings, and Frostings to find the perfect combination.

Collect and bring inspiration
Bringing along ideas for the cake design, wedding color scheme, and other elements you would like to incorporate into your special day can help your vendors understand your vision and preferences, making it easier for them to offer their suggestions and advice.

Providing key details such as your wedding date, venue location, wedding coordinator contact information, flower plans, dietary restrictions, and the guest count is also crucial for ensuring that your vendors can plan and prepare accordingly. This information can help them make appropriate recommendations and adjustments based on your needs and preferences and ensure that your wedding day goes smoothly.

Mock Design
Manly Baker Boutiquery will create a mock cake design based on the information provided during the consultation. The design will be submitted to the client for approval, and any desired changes will be made. We strive to provide high-quality service and products tailored to our clients' needs, and we believe that this collaborative process will help us achieve that.

Quotation and payments
Manly Baker Boutiquery will create a mock cake design based on the information provided during the consultation. The design will be submitted to the client for approval, and any desired changes will be made. We strive to provide high-quality service and products tailored to our client's needs, and we believe that this collaborative process will help us achieve that.

Baking and delivery
We bake, fill, stack, crumb coat, cover and decorate our wedding cakes in the week leading up to the wedding. We then deliver the cake two hours before the guest's arrival. Our team will work closely with the wedding coordinators to ensure that everything is signed off and approved on behalf of the client. Our goal is to provide you with a beautiful and delicious cake that will be a highlight of your special day.







10 IMPORTANT *Questions* BEFORE ORDERING

Your wedding day is one of the most important days of your life, and your wedding cake is an essential element of your celebration. It's the centerpiece of your reception and a symbol of your love and commitment to each other.

As you prepare for your big day, one important detail to consider is your wedding cake. To ensure that we create the perfect cake for you, there are a few pieces of information we need from you.

- What is the scheduled date?
- What is the address of the event?
- How many guests are expected to attend the wedding?
- Will the cake be served as the main dessert or part of an existing dessert table?
- What are the preferred flavours, fillings, and frostings for the cake?
- What is the colour scheme or theme for the wedding?
- What type of flowers will be used for the cake decoration: fresh, artificial, or sugar flowers?
- Will you be providing a cake stand for the cake or should one be rented on your behalf?
- Do you have any specific ideas or preferences you would like to share before the cake design process begins?
- When would you be available to schedule a cake-tasting consultation?





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WHICH *Flowers* CAN BE USED

Floral Decorations
We are happy to style your cake with fresh flowers or arrange them around the base upon delivery. If flowers are provided by an outside source, they must be delivered on the morning of the wedding. For specific layouts, please supply a sketch of the exact placement. Alternatively, if we are to source the flowers, please provide the specific varieties; these will be costed into your final Agreement.

Coordination and Styling
To ensure a perfect match, please provide examples of the specific colours and floral types required. We are also happy to liaise with your florist directly. Please note that fresh flowers are not food products and may contain pesticides, insects, or other contaminants.

Food Safety and Prohibited Varieties
We adhere to strict food-safety protocols. Many common flowers are toxic and can cause illness if ingested or if sap leaks into the frosting. We strictly prohibit the use of the following flowers on our products:
Agapanthus, Alstroemeria, Amaryllis, Anthurium, Aster, Azalea, Bluebell, Cherry Blossom, Chrysanthemum, Clematis, Daffodil, Delphinium, Foxglove, Gladiolus, Gypsophila, Hydrangea, Iris, Lilies, Lily of the Valley, Lupin, Poppy, Ranunculus, Strelitzia, Sweetpea, and Wisteria.

Safe Alternatives
For the aesthetic of toxic plants, we recommend high-quality silk alternatives or food-safe sugar-art replicas. Any fresh flowers deemed safe for use will be prepared with professional floral barriers, such as food-grade tape or spikes, to prevent direct stem-to-cake contact.



DELIVER & *Setup*

Delivery and Setup
Delivery is charged at R7.50 per kilometer for the return journey from Protea Heights, Brackenfell. A standard setup fee of R700 covers up to two hours of professional on-site styling, usually scheduled between 10:00 and 18:00 on the wedding day.

Logistics
Please provide contact details for your wedding planner or designer to ensure seamless coordination. The venue's full physical address must be confirmed at least one month in advance to finalise the schedule.

Environment and Stability
Cakes are heavy and delicate, requiring a sturdy, level table and a climate-controlled space. The display area must remain at 20–25°C or below. Ensuring a secure and stable environment is the client's responsibility.

Sign-Off and Liability
Once setup is complete, the cake must be inspected and signed for by the client or a representative. This signature confirms the cake was received in perfect condition. Following sign-off, liability for any subsequent damage or environmental changes transfers to the client.

PORTION *Quantities*

The size of a Wedding Cake will depend on three questions

- The number of guests
- Is the cake the main dessert, or will it be added to an existing menu?
- Will the cake only be used for photo purposes and decoration?

We provide the following real-cake sizes

10cm (4") | 15cm (6") | 20cm (8") | 25cm (10") | 30cm (12")

Cake Heights

Each tier is approximately between 20-22cm tall with 4 cake layers and 3 fillings. Cake layers are cut at a standard height of 4cm and filled with a 1cm layer of filling between each cake layer. Tiers can either start from 10cm or 15 cm.

Size of Tier	Number of Portions (existing dessert) 3cm x 3cm x 10cm	Number of Portions (main dessert) 5cm x 5cm x 10cm
10cm	10	8
15cm	26	18
20cm	48	24
25cm	74	42
30cm	100	54

No of Tiers	Tier Sizes	Portion Quanity
1	15cm 20cm	26 48
2	10cm + 15cm 15cm + 20cm	36 74
3	10cm + 15cm + 20cm 15cm + 20cm + 25cm	84 148
4	10cm + 15cm + 20cm + 25cm 15cm + 20cm + 25cm + 30cm	148 248







Single Tier



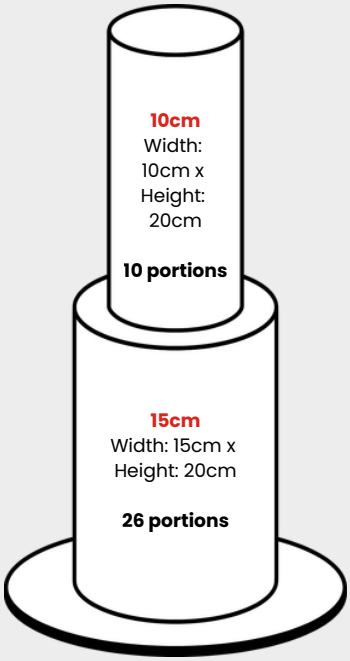
Serves 26 Guests

Single Tier



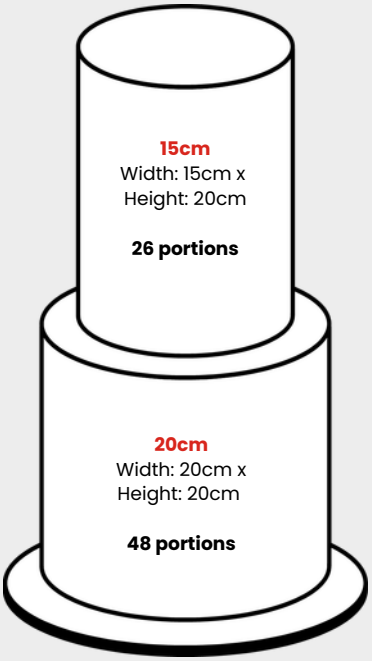
Serves 48 Guests

Two Tiers



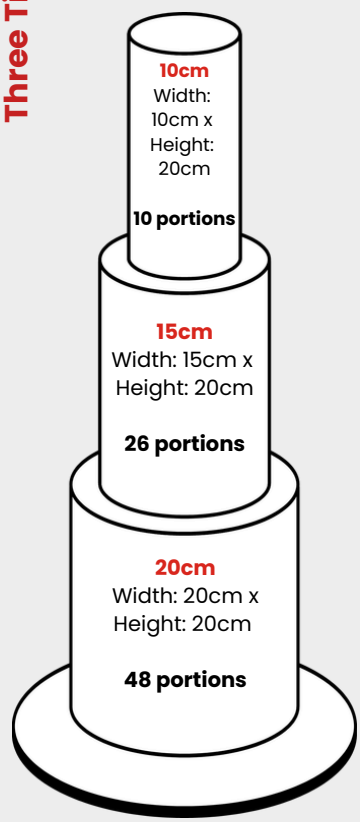
Serves 36 Guests

Two Tiers



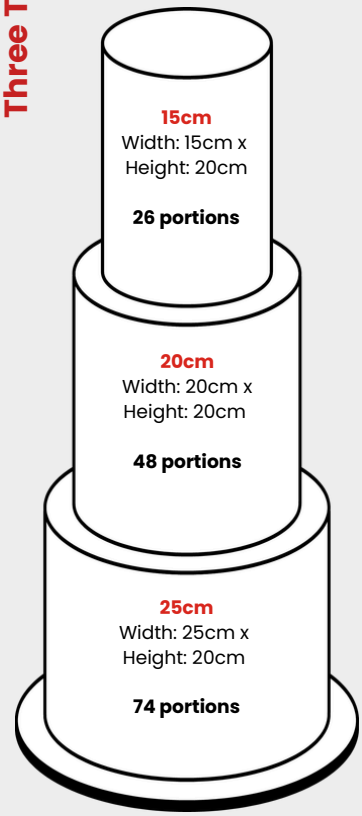
Serves 74 Guests

Three Tiers



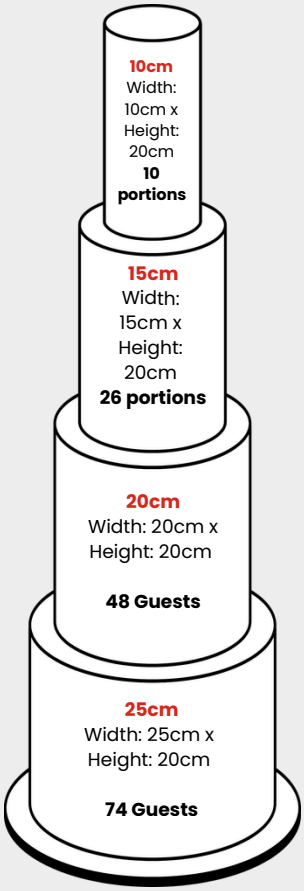
Serves 84 Guests

Three Tiers



Serves 148 Guests

Four Tiers



Serves 158 Guests







CAKE *Flavours*

Vanilla / Infusion Cakes

Vanilla Buttermilk
Funfetti (with sprinkles)
Creamy Rooibos & Cardamon
Mocha Swirl

Chocolate Cakes

Red Velvet
Chocolate Velvet
Black Chocolate
Chocolate Mud
White Chocolate Mud

Fruit Options

Pineapple and Coconut
Blueberry and Lemon
Lemon
Orange

Spiced Cakes

Spiced Cake
Carrot (with or without nuts)
Hummingbird (with or without nuts)

Fillings AND FROSTINGS

Chocolate & Ganache

Chocolate Mousse
White Chocolate Mousse
White Chocolate Ganache
Milk Chocolate Ganache
Dark Chocolate Ganache
Hazelnut Ganache

Buttercream & Frostings

Traditional Butter Icing
Custard Buttercream
Lemon Cream Cheese Frosting
Vanilla Cream Cheese Frosting
Condensed Milk Buttercream
Lemon Meringue Buttercream
Swiss Meringue Buttercream

Cheesecake Filings

Baked Cheesecake
Fridge Cheesecake

Caramel

Plain Caramel
Salted Caramel
White Chocolate Caramel

Other FILLINGS

Lemon Curd
Orange Curd
Strawberry Compote
Blueberry Compote
Biscoff Spread
Nutella
Cookies and Cream
Fresh Berries (if in season)

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CAKE AND FROSTING *Combinations*

Cake Flavour	Possible Fillings/Frostings to consider	Other Additions
• Vanilla Sponge • Vanilla Buttermilk Velvet • Funfetti (Vanilla)	• Vanilla Butter Icing • White Chocolate Ganache • Custard Buttercream • Salted Caramel • Caramel Buttercream • Condensed Milk Buttercream • Chocolate Buttercream	• Seasonal Fruit • Whipped Cream • Jams • Candies • Etc.
• Chocolate Sponge • Chocolate Velvet • Chocolate & Blueberry • Black Chocolate • Dark Chili Chocolate	• Milk Chocolate Ganache • Dark Chocolate Ganache • Chocolate Mousse • Swiss Buttercream (Chocolate) • Condensed Milk Buttercream • Caramel Buttercream • Hazelnut Spreads or Ganache • Oreo Frosting • Biscoff Spread or Buttercream	• Cookies • Cookie Dough • Fruits • Blueberry Curd
• Red Velvet	• Lemon Cream Cheese Frosting • White Chocolate Ganache • Milk Chocolate Ganache • Condensed Milk Buttercream • Lemon Cheesecake	• Fresh Strawberries • Strawberry Jam • Crushed Oreos
• White Chocolate Mud • Chocolate Mud	• White Chocolate Ganache • White Chocolate Mousse • Strawberry Mousse	• Fresh Strawberries • Etc.
• Blueberry and Lemon	• Lemon Cream Cheese Frosting • Traditional Butter Icing • Blueberry Mousse • Vanilla Buttercream • Lemon Meringue	• Lemon Curd • Blueberry Curd • Jams
• Pineapple and Coconut	• Coconut Cream Cheese Frosting • Coconut Fillings • Vanilla Buttercream • Lemon Buttercream	• Peanuts • Roasted Coconut • Fresh Pineapple
• Citrus (Lemon or Orange)	• Orange Buttercream • Traditional Butter Icing • Chocolate Buttercream • Milk Chocolate Ganache • Dark Chocolate Ganache	• Marmalade • Orange Curd
• Spiced Cake	• Traditional Butter Icing • Vanilla Cream Cheese Frosting • Lemon Cream Cheese Frosting • Salted Caramel Swiss Buttercream	• Crushed Nuts • Lemon Curd • Etc.
• Carrot (with or without nuts)		
• Hummingbird (with or without nuts)		

CAKE *Tastings* & CHEESECAKE *Pairing*



PREMIUM CAKE TASTING

R800 per couple / R500 per single person

- 6 Unfrosted Cupcakes
- 5 Fillings / Frostings (50g per serving)
- A Glass of MCC (Sparkling Wine) per guest
- Filter Coffee or Tea
- Two-hour consultation

See pages 10 & 11 for more information.

STANDARD CAKE TASTING

R600 per couple / R400 per single person

- 4 Unfrosted Cupcakes
- 3 Fillings / Frostings (50g per serving)
- Filter Coffee or Tea
- One-hour consultation.

See pages 10 & 11 for more information.

CHEESECAKE PARING

R600 per couple / R400 per single person

- 3 Cheesecakes
  - Baked Cheesecake
  - Basque/Burned Cheesecake
  - Chilled (unbaked) Cheesecake
- 3 Toppings (50g per serving)
- Filter Coffee or Tea
- One-hour consultation.

See page 15 for more information.

IMPORTANT INFORMATION

- All guests attending a consultation will receive the same selection of cake flavours, frostings, and cheesecakes as selected by the person who made the booking.
- If a guest would like to sample a different set of flavours, a separate tasting booking will be required.
- Please note that tastings cannot be mixed (for example, one Premium and one Standard). All tastings booked together must be of the same type and include the same selection of flavours and frostings.
- Should you wish to add additional flavours or if another person would like to sample a different set of flavours, an additional tasting booking will be required.
- Cancellations or rescheduling must be done at least 48 hours in advance to avoid forfeiting the tasting fee.
- We invite you to bring along your wedding invitation, dress material or textures, inspiration photos, and any ideas that will help us design your picture-perfect wedding or celebration cake.
- Bookings can be made via email (order@manlybaker.co.za, or WhatsApp: 073 107 9719
- Tasting appointments are made by booking only.







Navigating your Cake Tasting Consultation

Cutting the cake is one of the most symbolic wedding moments. Beyond being dessert, it's a centrepiece that reflects your shared style. The cake tasting consultation turns your ideas into something tangible, so a little preparation goes a long way.

Before the Tasting

By now, your baker, will know your date, guest count, and preferred flavours. The tasting is your chance to confirm details, refine designs, and ensure the cake matches your vision.

Key Questions

Ask how many guests the cake will serve, who handles delivery and setup, and how to keep it stable for outdoor events. Confirm payment dates and the baker's policy on cancellations or changes. Discuss dietary needs and whether tiers can feature different flavours. If the cake is the main dessert, request a cutting guide for catering staff.

10 Important questions to ask.

- How many guests will this cake serve?
- Do you handle delivery, setup, and teardown?
- What are your payment and cancellation, policies?
- Can you accommodate dietary restrictions or allergies?
- Can each tier have a different flavour or filling?
- How should the cake be stored and displayed at the venue?
- What decoration options are available, and how do they affect price?
- Do you provide a cutting guide for catering staff?
- When do you need the final guest count and design confirmation?
- Can I see photos or samples of your previous work?

The Tasting Experience

You'll sample several sponges, fillings, and frostings. Mix and match combinations to find your perfect pairing, focusing on quality and flavour balance rather than temperature.

Pitfalls to Avoid

Pick flavours suited to your season, not just your favourites. Factor in delivery and decoration costs early, and avoid overwhelming the design with too many ideas. Trust your baker's expertise and finalise choices on schedule.

Your cake tasting is a creative collaboration of flavour and design. Ask questions and trust your baker to ensure the cake reflects your style. When cut, it becomes a meaningful symbol of your celebration and shared journey.

CAKE TASTING *Combinations*

These combinations are designed to help clients who might feel uncertain about what to choose for their Cake Tasting Consultation.

Cake Sponge Flavour	*Filling / Frosting*	*Additions* (+R20 per option)
• Vanilla Funfetti Cake • Chocolate Velvet Cake • Red Velvet Cake • Carrot Cake	• Lemon Cream Cheese Frosting • White Chocolate Mousse • Dark Chocolate Ganache	• Salted Caramel • Lemon Curd
• Vanilla Buttermilk Cake • Chocolate or Red Velvet Cake • Hummingbird Cake • Lemon and Blueberry Cake	• Salted Caramel Swiss Meringue Buttercream • Lemon Cream Cheese Frosting • Vanilla Buttercream	• Blueberry Compote • Lemon Curd • Salted Caramel • Nutella • Honeycomb Pieces
• White Chocolate Mud Cake • Black Chocolate Velvet Cake • Biscoff Cake • Vanilla Sponge Cake	• Chocolate Mousse • Biscoff Swiss Meringue Buttercream • Condensed Milk Buttercream	• Biscoff biscuits • Caramel • Nutella • Honeycomb Pieces
• Red Velvet Cake • Lemon and Blueberry Cake • Pineapple and Roasted Coconut Cake • Carrot Cake	• Lemon Cheesecake • White Chocolate Ganache • Vanilla Buttercream	• Lemon Curd • Roasted Coconut Shavings
• Orange Cake • Pineapple and Roasted Coconut Cake • Vanilla Sponge Cake	• Honey buttercream • Brown sugar Buttercream • Vanilla Buttercream	• Lemon Curd • Orange Marmalade • Salted Caramel • Dark Chocolate Ganache





CHEESECAKES

TYPES OF *Cheesecakes*

- **New York-Style Cheesecake**
  Creamy, and classic, baked to perfection.

- **Basque Cheesecake**
  Rustic, caramelized top with a silky, custard center.

- **Unbaked Fridge Cheesecake**
  Light, airy, and chilled

CHEESECAKE *Flavours*

Our cheesecakes start with a creamy base flavour with either **vanilla** or **lemon**, providing the perfect foundation for any flavour you choose.

From there, we craft each cheesecake to match your vision, whether it's a classic New-York-style or a Fridge Cheesecake.

TOPPINGS AND FLAVOUR-*Combinations*

Base flavours
- Vanilla or Vanilla Bean
- Lemon

Alternative Cheesecake Base Options
- Chocolate
- Red Velvet
- Nutella
- Caramel
- Biscoff
- Oreo

Fruit Toppings
- Strawberry Coulis
- Blueberry Compote
- Lemon Meringue

Do not hesitate to request other flavours or toppings.

Sweet Toppings
- Chocolate Ganache
  (White, Milk, Dark or Hazelnut)
- Biscoff Spread
- Caramel

PORTION GUIDE				
DIAMETER	35cm	30cm	25cm	20cm
PORTIONS (5x5cm)	37	28	21	12

*Prices excludes toppings





DESSERTS

You've just presented a delightful dinner, and now it's time for the crowning touch: an exquisite dessert. What better way to elevate your offering than with our remarkable dessert cups?

We provide clients the flexibility to customise individual dessert selections, tailored to their unique celebrations. These delights are perfect for mingling, dessert bars, or as an elegant finale to any meal.

These versatile cups are ideal for serving fresh puddings such as trifles, tiramisus, and mousses. They can be conveniently stored in your refrigerator, allowing you to present them whenever you choose.

Note that all individual dessert selections are available in minimum order quantities of one dozen (12 units) per flavour.





Dessert Options

- Strawberry Cheesecake
- Lemon Meringue
- Melktert Cups
- Cremora Tart
- Peppermint Crisp Tart
- Chocolate Mousse
- Biscoff Mousse
- Italian Tiramisu
- Chocolate Brownie Salad

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PRICING *Guide*

A **semi-naked** cake has a thin layer of frosting or buttercream that partially exposes the cake layers, creating a rustic and natural appearance. It is often decorated with fresh flowers or fruits.

A **Buttercream-covered** Cake is frosted with buttercream icing, providing a smooth and polished appearance. It is a popular choice for weddings due to its versatility and delicious taste.

No. of tiers	No of Guests	Tier Sizes	Prices Start from*
1	26	15cm	R 1,700
1	48	20cm	R 3,200
2	36	10cm + 15cm	R 3,700
2	74	15cm + 20cm	R 4,800
3	84	10cm + 15cm + 20cm	R 5,500
3	148	15cm + 20cm + 25cm	R 8,000
4	158	10cm + 15cm + 20cm + 25cm	R 9,600

A **fondant-covered cake** is a cake covered with a smooth layer of rolled fondant. Before applying the fondant, a layer of dark chocolate ganache is used to achieve sharp edges. The fondant provides a clean and polished finish.

No. of tiers	No of Guests	Tier Sizes	Prices Start from*
1	26	15cm	R 2,400
1	48	20cm	R 3,800
2	36	10cm + 15cm	R 5,000
2	74	15cm + 20cm	R 6,000
3	84	10cm + 15cm + 20cm	R 7,500
3	148	15cm + 20cm + 25cm	R 9,000
4	158	10cm + 15cm + 20cm + 25cm	R 12,700

Note that quotations include fees for on-site setup and round-trip delivery (calculated from our studio to the venue and back).









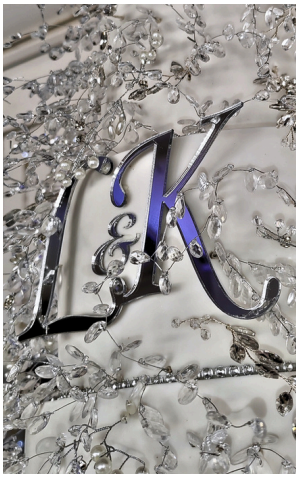


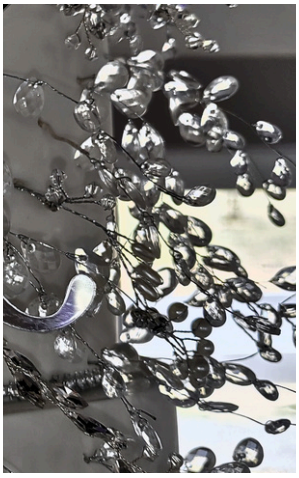



Faithfulness
Goodness


Goodness
Patience


L&K


L&K






























Mr & Mrs
ASTON MARTIN
FORMULA ONE TEAM








PHIL 2:3






HUNTER's



STANCHE
CREATIONS

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