

A 6-tier shimmery winter whimsical cake that is holiday inspired with festive bows and designed in icy blue tones to compliment a wintery feel. 3-tiers are subtly enhanced with individually placed delicate sugar floral finished with sparkle.

The handmade sugar bows and layers of ribbon wrapping the base of each tier were hand-painted in a deep silvery purple to compliment the blue fondant. Entire cake is brushed with lustre finish to give it an added touch of elegant shimmer.

Flavour: Tiramisu cake – layers of dark, moist chocolate cake, mascarpone buttercream flavoured with Kahlúa and Marsala with an added touch of chocolate crunch.

This particular cake can serve 240 guests.

- Eve Lacabanne

Cake Designer for Culinary Cakes





*Canapés
created with*

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Cherry Tomatoes with Green Goddess Dressing
stuffed with tiny crisp vegetables and basil dip.

Scallop BLT

seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and chipotle mayonnaise.

Spot Prawn with Lemon and Herbs

local wild prawn with fresh herbs and lemon.

Champagne Poached Pear

on a Parmesan crisp with peppered Boursin cheese and mint.