

Standard & Create your own menu

At Simply Divine Occasions we believe it is just as important for your cake to taste as delicious as it looks. We have many different flavours to tempt your taste buds including gluten free options.

All cakes are torte with layers of buttercream to ensure that your cake is moist all the way through. Additional charges apply for our deluxe menu and additional fillings.

Vanilla

Vanilla sponge cake, filled with layers of vanilla bean buttercream.

White Mud

White mud cake, filled with layers of vanilla bean buttercream.

Caramel Mud

Caramel mud cake, filled with layers of vanilla bean buttercream

Chocolate Mud

Chocolate mud cake, filled with layers of vanilla bean buttercream.

White Chocolate & Raspberry

Raspberries folded through a white chocolate mud cake, filled with layers of vanilla bean buttercream

Red Velvet

Red velvet cake, filled with layers of vanilla bean buttercream.

Marble Cake 1

Marbled chocolate and white chocolate mud cake, filled with layers of vanilla bean buttercream

Marble Cake 2

Marbled chocolate and caramel mud cake, filled with layers of vanilla bean buttercream

Marble cake 3

Marbled caramel and white chocolate mud cake, filled with layers of vanilla bean buttercream

Bourbon Mud

Bourbon infused Mississippi mud cake, filled with layers of vanilla bean buttercream.

Baileys Mud

Baileys infused white chocolate mud cake, filled with layers of vanilla bean buttercream.

Vanilla Almond & Maple

Vanilla bean and almond cake, filled with layers of Canadian maple infused buttercream.

Choc Almond

Chocolate almond cake, filled with layers of chocolate buttercream.

Spiced Caramel

Caramel mud cake spiced with cinnamon, cardamom & nutmeg, filled with layers of rose water infused buttercream

Mix and match!

Choose from our alternative buttercream fillings and pair it with one of our many filling options.

Buttercream Flavours

Vanilla Bean | Oreo | Chocolate | Raspberry
Peanut Butter | Salted Caramel | Hazelnut
Espresso | Orange | Peppermint

Chocolate Ganache

Nestle White Chocolate Ganache
Cadbury Dark Chocolate Ganache

Fruit Curds

Passion fruit Curd | Lime Curd
Lemon Curd

Compotes

Raspberry Compote | Strawberry Compote
Blackberry Compote

Sauces

Salted Caramel Sauce | Butterscotch Sauce

**** Additional fillings incur an additional \$15- \$45 per cake tier, relative to additional ingredients and tier size****

Deluxe Menu

Looking to wow your guests tastebuds and leave them talking about your wedding cake for years to come.

Look no further!

** Additional charges apply for our deluxe menu, relative to additional ingredients and time required **

White Chocolate, Macadamia & Honey

White chocolate mud cake brushed with a honey syrup, filled with layers of roughly chopped roasted macadamia nuts and vanilla bean buttercream

Caramel, Maple & Pecan

Caramel mud cake brushed with a Canadian maple syrup, filled with layers of salted caramel sauce, roughly chopped pecans and vanilla bean buttercream

Spiced Caramel, Rosewater & Poached Pear

Caramel mud cake spiced with cinnamon, cardamom and nutmeg, filled with layers of brown sugar cinnamon spiced poached pears and rose water buttercream

Bourbon, Coffee & Chocolate

Coffee cake infused with Bourbon, filled with layers of chocolate ganache, chocolate crumb and caramel buttercream.

Vanilla, Lemon & Blueberry

Blueberries folded through a vanilla sponge cake, filled with layers of lemon curd and vanilla bean buttercream.

Vanilla, Lemon & Raspberry OR Vanilla, Passionfruit & Raspberry

Vanilla sponge cake, filled with layers of lemon OR passionfruit curd and raspberry buttercream.

Lime OR Lemon & Coconut

Coconut cake, filled with layers of lime OR lemon curd and vanilla bean buttercream.

Strawberry, Almond & Chocolate

Chopped strawberries folded through an almond cake, filled with layers of chocolate ganache and vanilla bean buttercream.

Orange, Almond & Chocolate

Orange and almond cake, filled with layers of chocolate ganache and chocolate buttercream.

Pineapple, Coconut & Caramel

Crushed pineapple folded through a coconut cake, filled with salted caramel sauce and vanilla bean buttercream.

Tiramisu

Vanilla sponge cake soaked in a Frangelico espresso-syrup, filled with layers of chocolate ganache, roughly chopped roasted hazelnuts, chocolate crumb and mascarpone buttercream.

Peach, Pear & Almond

Peach and pear folded through a cinnamon spiced almond cake, filled with layers of cinnamon crumb and white chocolate buttercream.

Espresso Chocolate & Caramel

Espresso infused Mississippi mud cake, filled with layers of salted caramel sauce, chocolate crumb and espresso buttercream

Choc Mint

Mississippi mud cake, filled with layers of chocolate ganache, chocolate crumb and spearmint buttercream

Gluten Free | Vegan Menu

Please be aware our gluten free and vegan cakes are made with shared equipment. Although we take every precaution to minimise cross contamination, we cannot 100% guarantee there isn't.

**** Additional charges apply for our gluten free and vegan menus ****

Gluten Free Menu

Please note our gluten free recipe contains almond meal, please advise us on enquiry if you require a nut free cake

Vanilla

Vanilla cake, filled with layers of vanilla bean buttercream.

White Chocolate

White chocolate cake, filled with layers of vanilla bean buttercream.

Caramel Mud

Caramel cake, filled with layers of vanilla bean buttercream

Choc Almond

Chocolate almond cake, filled with layers of chocolate buttercream.

White Chocolate & Raspberry

White chocolate cake with raspberries folded through, filled with layers of vanilla bean buttercream

Strawberry, Almond & Chocolate

Chopped strawberries folded through an almond cake, filled with layers of chocolate ganache and vanilla bean buttercream.

Vanilla Almond & Maple

Vanilla bean and almond cake, filled with layers of Canadian maple infused buttercream.

Spiced Caramel

Caramel mud cake spiced with cinnamon, cardamom & nutmeg, filled with layers of rose water infused buttercream

Orange, Almond & Chocolate

Orange and almond cake, filled with layers of chocolate ganache and chocolate buttercream.

Coconut

Coconut cake, filled with layers of vanilla bean buttercream and your choice of either raspberry compote, lemon curd OR lime curd.

Peach, Pear & Almond Cake

Cinnamon spiced almond cake with chunks of peach and pear folded through, filled with layers of cinnamon crumb and white chocolate buttercream.

Vegan Menu

Please note we do not offer 'dairy free' or 'egg free' cakes. We offer vegan cakes that contain no dairy, eggs or nuts (unless stated in the flavour).

Please advise us on enquiry if you can tolerate dairy and we're happy to use our regular buttercream recipe

Vanilla

Vanilla cake, filled with layers of vanilla bean buttercream.

White Chocolate

White chocolate cake, filled with layers of vanilla bean buttercream.

Chocolate Mud

Chocolate cake, filled with layers of vanilla bean buttercream.

White Chocolate & Raspberry

White chocolate cake with raspberries folded through, filled with layers of vanilla bean buttercream

Marble Cake 1

Marbled chocolate and white chocolate cake, filled with layers of vanilla bean buttercream

Spiced Brown Sugar

cinnamon, cardamom & nutmeg spiced brown sugar cake, filled with layers of rose water infused buttercream

Raspberry Coconut

Coconut cake, filled with layers of raspberry compote and vanilla bean buttercream

Maple Pecan

Canadian maple infused brown sugar cake, filled with layers of roughly chopped roasted pecans and vanilla bean buttercream

**** Additional charges apply for our gluten free and vegan menu. Costs depend on flavour and tier size****

All vegan flavours also available gluten free.