



**SPECIALTY CAKES
BY CONCORDIA CATERING**

DEAR CLIENTS,

We've made your life easier by doing the calculations for you! Below, you'll find detailed tables with cake weights and sizes, so you don't have to worry about figuring anything out.

Please note: Basic cakes are weighed with light decoration included, such as chocolate drips, fresh berries, and small flowers. However, fondant figurines, intricate chocolate designs, and other elaborate decorations are not included in the cake's weight. These will be priced separately based on the time and effort required to create them.

We hope this helps simplify your cake selection process!

| Diameter | Weight | Serves | Price (€) |
|----------|--------|--------------|-----------|
| 16 cm | 1 kg | 4–6 guests | 30 |
| 18 cm | 1.5 kg | 6–8 guests | 45 |
| 20 cm | 2 kg | 8–10 guests | 60 |
| 22 cm | 2.5 kg | 10–12 guests | 75 |
| 24 cm | 3 kg | 12–15 guests | 90 |
| 26 cm | 3.5 kg | 15–18 guests | 105 |

| Tier Sizes | Weight | Serves | Price (€) |
|---------------|--------|------------|-----------|
| 16 cm + 12 cm | 3.0 kg | 20 guests | 90 |
| 18 cm + 12 cm | 3.6 kg | 30 guests | 110 |
| 20 cm + 14 cm | 4.8 kg | 40 guests | 145 |
| 22 cm + 16 cm | 6 kg | 50 guests | 180 |
| 24 cm + 18 cm | 8.4 kg | 70 guests | 250 |
| 26 cm + 20 cm | 12 kg | 100 guests | 360 |

Additional Notes

1. Portion Size: Calculated for a 120 g serving per guest.
2. Customization: Larger or differently styled cakes can be made upon request, with pricing based on complexity and weight.
3. Decoration Costs: The price includes basic decoration. Additional decorations, such as custom designs or premium elements, are calculated separately.



Basic Decoration Included

1. The price listed in the menu covers a cake with basic decoration, including cream alignment, confectionery chocolate finishing, and small decorative elements that do not require extensive time investment (e.g., inscriptions, chocolate drips, fresh berries, small fresh flowers).

Additional Decoration

1. Custom decorations based on your reference (photo or video) are available at an additional cost. The price will be calculated separately based on the time required by the pastry chef.

Order Timeline

- Cakes must be ordered at least 7 days before the event.
- Two-tier or larger cakes require a 14-day notice.

Delivery and Pickup

- Delivery is available for cakes priced above €50.
- Cakes below €50 should be picked up personally in The Hague, at tram 16 stop Moerwijk.

Order Confirmation

1. To confirm your order, a 100% payment is required at the time of booking.

Design Changes

1. Any changes to the design or size of the cake must be communicated no later than 5 days before the scheduled pickup/delivery date. Later changes may not be accommodated.

Storage and Transportation

1. Cakes are fragile and should be stored at +2 to +5°C until served. Proper handling during transportation is essential to ensure the cake's condition. Concordia Catering is not liable for any damages incurred after pickup or delivery.

Cancellations and Refunds

- Orders canceled 5 days before the event are eligible for a refund of the deposit, minus administrative fees (€10).
- Orders canceled less than 5 days before the event are non-refundable.

Flavor Tastings

1. Cake flavor tastings are available upon request for €25 per tasting session (up to three flavors). This amount will be deducted from your final order if the cake is confirmed.

Special Requests

- Gluten-free or vegan cakes are available upon request. Pricing may vary depending on ingredients and preparation time.
- Custom cake sizes or shapes (e.g., themed cakes) should be discussed during the initial consultation.

CAKE FLAVORS AND DESCRIPTIONS

Red Velvet

Vibrant red sponge layers, soaked with syrup, layered with vanilla cream cheese frosting, and a filling of raspberry or strawberry confit.



Classic Wedding Cake

Vanilla or chocolate sponge layers, soaked with syrup, layered with vanilla cream cheese frosting, and a filling of any fruit confit of your choice.

Carrot Cake

Moist carrot and cranberry sponge layers, soaked with syrup, layered with orange cream, and a filling of orange or sea buckthorn confit.



CAKE FLAVORS AND DESCRIPTIONS

Snickers

Chocolate sponge layers, soaked with syrup, layered with chocolate cream, soft nougat with hazelnut praline, and caramel with peanuts.



Prunes and Walnuts

Chocolate sponge layers, soaked with syrup, layered with mascarpone cream infused with prunes and walnuts.



Black Forest Cake

Rich chocolate sponge layers with chocolate chunks, soaked in Bacardi rum, layered with chocolate cream, and flambéed cherries.

