

CELEBRATION CAKE MENU

swissôtel
SYDNEY



CELEBRATE EVERY OCCASION

Make every celebration a little sweeter with a handcrafted cake created by our culinary team. Whether you're celebrating a birthday, anniversary or memorable milestone, our celebration cakes are the perfect addition to your experience at Swissôtel Sydney.
Available to order for dining celebrations, private events and special occasions across our venues, or as a thoughtful in-room welcome amenity for someone special.

SMALL SIZE	6-inch diameter x 4-inch high Serves 8-10 people
LARGE SIZE	8-inch diameter x 4-inch high Serves 12-16 people

Kindly note that 48 hours' advance notice is required for all orders.

SWISS CHOCOLATE VELVET CAKE

SMALL | 60
LARGE | 80

Layers of rich Swiss chocolate sponge with smooth chocolate buttercream, finished with meringue kisses, crisp chocolate curls and fresh forest berries.





THE BEEHIVE BOMBE

SMALL | 65
LARGE | 85

Light vanilla sponge layered with honey Chantilly cream and honeycomb crunch, finished with torched meringue spirals.



STRAWBERRY CHEESECAKE

SMALL | 60
LARGE | 80

Velvety baked cream cheese on a golden buttery biscuit crust, finished with wild strawberry glaze.

VITALITY

SPICED CITRUS CARROT CAKE

SMALL | 52
LARGE | 72

Moist carrot sponge with warm spices and toasted walnuts, topped with cream cheese frosting, edible flower petals and dried orange and pineapple.





CONTACT US

PLACE YOUR ORDER TODAY

CONTACT
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WEBSITE
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VIRTUAL TOUR
www.swissotelsydney.com.au/the-hotel/virtual-tour/

Kindly note that 48 hours' advance notice is required for all orders.
Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment.
Menus are designed around seasonal produce and are subject to change.