

CUSTOM MADE CAKES

CRAFTED BY ARIA HOTEL
BUDAPEST'S PASTRY TEAM



FROM THE
ELEGANTLY
SIMPLE TO THE
INCREDIBLY
ELABORATE, WE
WILL CREATE
THE CAKE OF
YOUR DREAMS

SPECIAL OCCASIONS

- WEDDINGS
- BIRTHDAYS
- BABY SHOWERS
- ANNIVERSARIES
- COMPANY EVENTS

CUSTOM CAKES

OUR PASTRY TEAM IS BLESSED WITH ENDLESS CREATIVITY AND IS ALWAYS READY TO DAZZLE WITH CUSTOM DESIGNED CAKES.





TOP FLAVOURS

CHOCOLATE AND
RASPBERRY

SALTED CARAMEL WITH
MANGO

PRALINE WITH
PASSIONFRUIT AND
TONKA BEAN

STRAWBERRY AND
VANILLA

COCONUT AND GREEN
TEA WITH WHITE
CHOCOLATE AND
MANGO



NOTHING SPEAKS OF LOVE MORE THAN A
SWEET MARRIAGE OF SPECIAL FLAVOURS.

FLAVOURS

• CHOCOLATE AND RASPBERRY •

Created for chocolate lovers, we used 55 percent Valrhona dark chocolate and diverse textures in the creation of this playful cake. The unmistakable flavour of raspberry complements the chocolate and marzipan sponge, made with crispy grain beads and high quality cocoa.

• SALTED CARAMEL WITH MANGO •

A marzipan-chocolate sponge based creation, made excitingly crunchy by caramelized wafer. Mango cremeux and mango gel is layered with Dulcey blonde chocolate mousse, glazed with a glacage of caramel.

• PRALINE WITH PASSIONFRUIT AND TONKA BEAN •

Caramelized wafer and pralines are married with Jivara milk chocolate and Maldon salt, to create this gorgeous flavour. The sponge is the perfect mixture of marzipan and pralines cooked together with a passionfruit gel. The subtle ganache layer is also made from Jivara chocolate, however we added a magic ingredient – the taste of happiness, tonka beans. Finished with a chocolate cream coat, this cake looks like velvet.

• STRAWBERRY AND VANILLA •

Perfect for birthday celebrations, this cake has a butter and vanilla sponge base, topped with a thick layer of strawberry gel and vanilla mousse. We finish this heavenly creation with chocolate velvet in the color of your boldest choice!

• COCONUT AND GREEN TEA WITH WHITE CHOCOLATE AND MANGO •

This coconut based cake is moderate in flavour, yet it harmonizes characteristic ingredients like matcha tea ganache and mango gel. A tempting, delicious option for our gluten intolerant guests.



PRICES

4 SLICES	12 000 HUF
8 SLICES	24 000 HUF
12 SLICES	36 000 HUF

Other options are possible as well, in this case one slice is 3000 HUF.
18 or more slices will be two-tier cakes.

ACCESSORIES

CANDLE	1000 HUF / SET
NUMBERED CANDLE	1000 HUF / PIECE
FIREWORK	1000 HUF / PIECE
SIGN	1000 HUF / PIECE

POLICY

Small cakes with 4 slices require 48-hour advance notice, while larger cakes of 8 slices or more need 72-hour advance notice. A credit card authorization form is mandatory for all orders, with prepayment also available. Cancellations made within 24 hours or on the same day will result in charging the full cake price. All prices are quoted in HUF, include VAT, but exclude the 15% service charge.