

CUSTOM DESIGNED 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.



#ARIA HOTEL BUDA

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

6 SLICES	12 000 HUF
8 SLICES	16 000 HUF
10 SLICES	20 000 HUF

Other options are possible as well, in this case one slice is 2000 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

Please note that for cakes below 7 slices we require a minimum 48 hours notice, for larger cakes, from 7 slices we require a minimum 72 hours notice.

For each placed order, we require our guests to fill our credit card authorisation form to guarantee the order. Alternatively paying in advance is also available.

Cancelling within 24 hours or on the same day, the full price will be charged of the ordered cake.

All our prices are quoted in HUF. VAT is included but 18% service charge is not.