



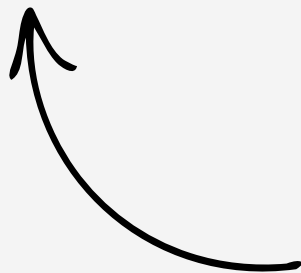
Cakes by
Cris Fontanella

The
Fontane
BAKERY

Summary



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Hi, I am Cris Fontanella

A chef and cake designer with years of experience in the world of pastry. My journey has been filled with challenges, from leaving behind a degree in economics and my family to reinventing myself as a chef in Australia. Every obstacle has strengthened my desire to create desserts that become part of memorable stories.

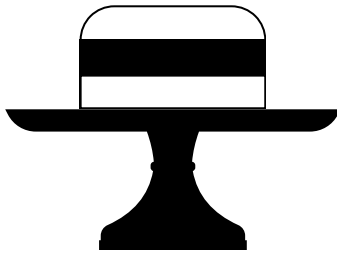
Each cake I create is more than just a dessert—it's the centerpiece of an experience. My mission is to transform your special moment into an unforgettable, flavorful, and beautiful story. Whether it's a classic chocolate cake or a custom creation, every detail is carefully thought out to make your celebrations unique and memorable.

How to Order



- 1** Choose the style and size of your cake.
E.g.: buttercream cake large or naked cake medium
- 2** Choose the flavours.
- 3** Choose the decoration.
OBS.: feel free to provide reference images for inspiration.
- 4** Request a quote via direct message or email.
- 5** Make the payment and confirm your order.

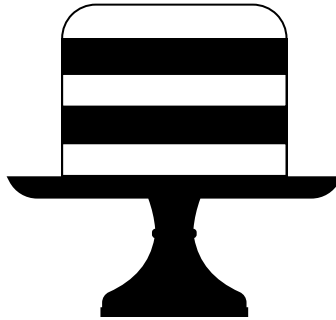
Buttercream Cake



Small

- 15 cm in diameter
- 8 slices
- 2 layers of cake
- 1 layer of filling

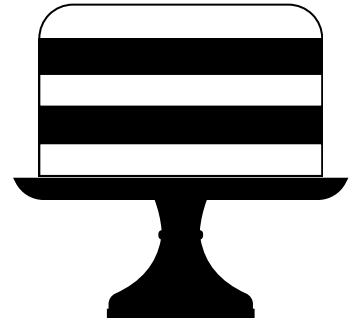
from \$79



Medium

- 15 cm in diameter
- 15 slices
- 3 layers of cake
- 2 layers of filling

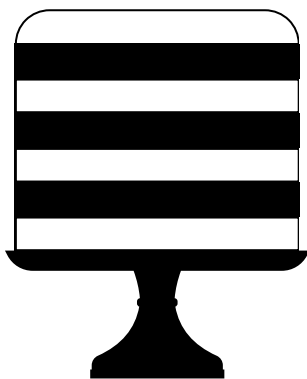
from \$139



Large

- 20 cm in diameter
- 25 slices
- 3 layers of cake
- 2 layers of filling

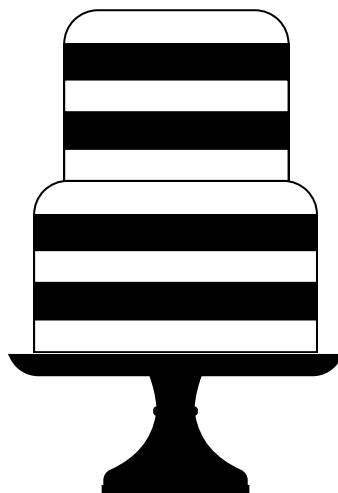
from \$179



X Large

- 20 cm in diameter
- 35 slices
- 4 layers of cake
- 3 layers of filling

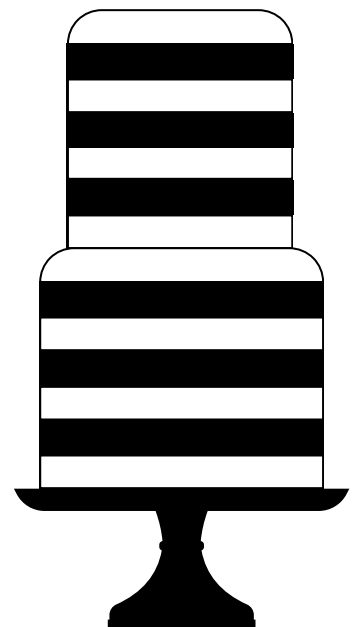
from \$239



Two-tier

- 20 cm (25 slices) for the bottom
- 15 cm (15 slices) for the top

from \$329



Super Two-tier

- 20 cm (35 slices) for the bottom
- 15 cm (25 slices) for the top

from \$399

Notes



What can you look forward to?

Every cake we craft is a one-of-a-kind creation, made specifically to reflect your style and personality.

Why Not Choose Memories Over Just Sugar and Butter?

I believe that every celebration deserves a cake that truly represents special moments. That's why we choose not to use buttercream as a filling. After all, let's face it, a cake made primarily of sugar and butter isn't the dessert we deserve for such an important occasion. We want to offer flavors that create lasting memories, ones that are delicious and nostalgic, so you can always fondly remember your celebration.

Flavours



Strawberry

- Cake: Vanilla
- Filling: White chocolate cream with homemade strawberry jam

Chocolate & Salted Caramel

- Cake: Chocolate
- Filling: Dark chocolate cream, salted caramel, and crunchy peanut praline

Pistachio & Raspberriest

- Cake: Pistachio
- Filling: Pistachio cream and fresh raspberry curd

Banana & Dulce de Leche

- Cake: Cinnamon
- Filling: Artisan dulce de leche, caramelized banana, and hazelnut praline

Dark Cookies N' Cream

- Cake: Black
- Filling: Cookies and cream

Nutella & Kidner Bueno

- Cake: Chocolate or vanilla
- Filling: Dark chocolate cream, Nutella, and pieces of Kinder Bueno

Decorations

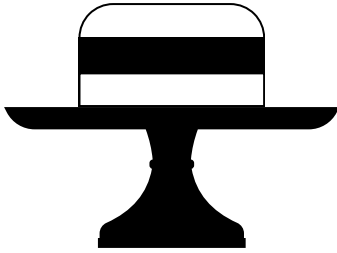


Feel free to **share your ideal cake design in any way you prefer**—whether through detailed descriptions, selecting from the designs in our portfolio, or sharing inspirational images. Please send any images via email or direct message (DM) so we can work together to bring your vision to life!

This includes retro, heart-shaped, floral, textured spatula designs, vintage, and more.



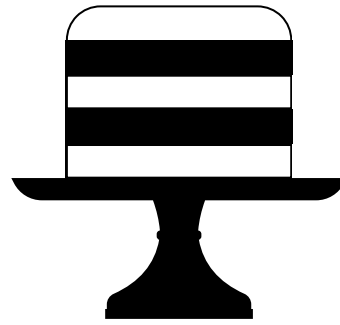
Naked Cake



Small

- 15 cm in diameter
- 8 slices
- 2 layers of cake
- 1 layer of filling

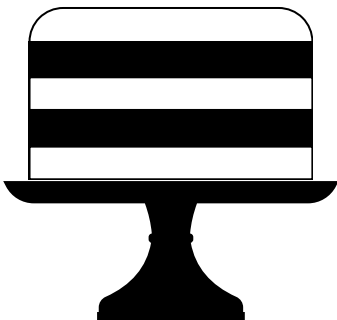
\$69



Medium

- 15 cm in diameter
- 15 slices
- 3 layers of cake
- 2 layers of filling

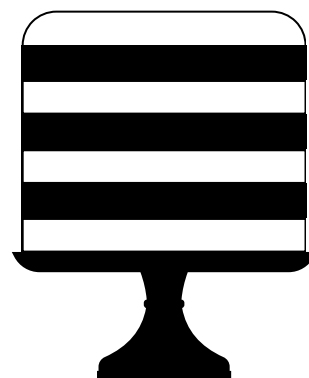
\$129



Large

- 20 cm in diameter
- 25 slices
- 3 layers of cake
- 2 layers of filling

\$169



Super Large

- 20 cm in diameter
- 35 slices
- 4 layers of cake
- 3 layers of filling

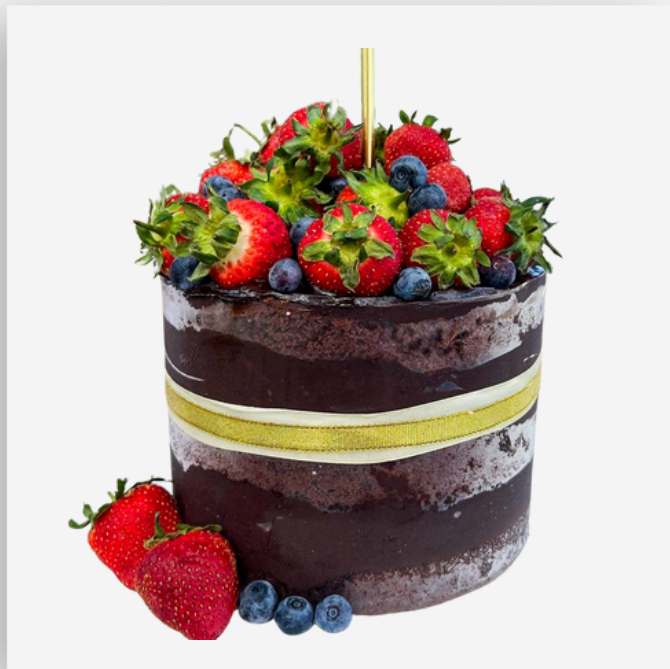
\$209

Notes



What's a Naked Cake?

A cake without frosting, wrapped in acetate, showcasing its layers and fillings with a rustic and elegant touch.



Flavours & Decorations



Strawberry

- Cake: Vanilla
- Filling: White chocolate cream with homemade strawberry jam
- Decoration: Strawberries on top

Chocolate & Salted Caramel

- Cake: Chocolate
- Filling: Dark chocolate cream, salted caramel, and crunchy peanut praline
- Decoration: Chocolate shavings and nuts on top

Pistachio

- Cake: Pistachio
- Filling: Pistachio cream and fresh raspberry curd
- Decoration: Berries and pistachios on top

Banana & Dulce de Leche

- Cake: Cinnamon
- Filling: Artisan dulce de leche, caramelized banana, and hazelnut praline
- Decoration: Nuts on top

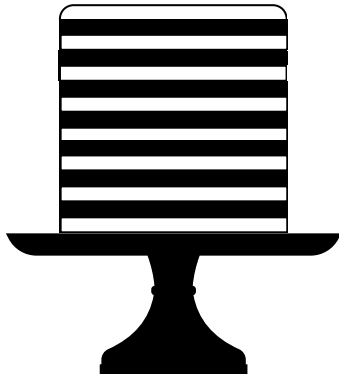
Dark Cookies N' Cream

- Cake: Black
- Filling: Cookies and cream
- Decoration: Oreo on the top

Nutella & Kidner Bueno

- Cake: Chocolate or vanilla
- Filling: Dark chocolate cream, Nutella, and pieces of Kinder Bueno
- Decoration: Nutella and Kinder on top

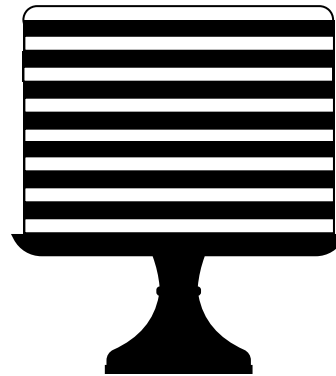
Special Cake - Chocaholic Tower



Regular

- 15 cm in diameter
- 23 slices

\$189



Large

- 20 cm in diameter
- 35 slices

\$229

- 8 layers of chocolate chiffon cake
- 7 layers of chocolate filling
- Chocolate frosting
- Topped with an assortment of chocolates.



Ordering & Payment



Order

- Email: cakes@fontanebakery.com
- DM: <https://www.instagram.com/cristianefontanella/>

Lead time

- 7 days in advance
- We can sometimes accommodate shorter notice

Payment

- SMS: You will receive a link for payment
- Website: You can make the payment directly on the website

Payment methods

- Credit and debit cards
- Apple Pay
- Google Pay

Cancellation

- With at least 72 hours' notice before the scheduled pickup time: 70% refund. Between 72 and 48 hours' notice: 50% refund.
- With less than 48 hours' notice: **no refund will be given.**

Pickup & delivery

- At our location on the agreed date and time, between 12 PM and 8 PM - 4/1 McKenzie Road, Mango Hill 4509
- We also offer delivery options to select areas.

Storage & Transportation



Transport

The cake should be transported on a **flat surface** in the car, **with the air conditioning set to cold**. Do not transport the cake on motorcycles or bicycles.

Storage

Keep the cake refrigerated and take it out one hour before serving. Avoid exposure to sunlight or heat to preserve the buttercream.

Thank You!



It's a joy to be part of your special moments. I'm here to create unforgettable memories!

Sweet hugs, Cris.



@cristianefontanella



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