



T H E F O R T G A R R Y H O T E L C A T E R I N G

**LATE NIGHT**

SACHER TORTE

rich layers of chocolate ganache flavoured with raspberries + chocolate sponge cake

CHEESECAKE WITH STRAWBERRIES + CHOCOLATE MOUSSE

chocolate mousse baked vanilla cheesecake garnished with fresh strawberries  
+ bittersweet chocolate mousse

BAILEY'S CHEESECAKE

bailey's liquor flavoured cheesecake topped with whipped cream + hazelnut chocolate furls

**\$ 80.00 / \$ 103.00 each**

**ASSORTMENT OF DAINTIES**

*(minimum order of 3 dozen of any item)*

Fudge Squares

Peanut Butter Fudge Slice

Coconut Marshmallows

Peanut + Cashew Brittle

White Chocolate Truffles

Milk Chocolate Truffles

Chocolate Dipped Strawberries

**\$ 28.00 / \$ 36.05 per dozen**

Mini Walnut Dacquoise

Fresh Fruit Tarts

Chocolate Rum Ganache filled Cream Puffs

Puff Cream Horns filled with Lemon Cream

Lemon Butter Cream Slice with Candy Lemon

Banana Cream Eclairs Dipped in Chocolate Fondant

Strawberry Cream Cheese Slice

Chocolate Cup filled with Coffee Cream Mousse

Chocolate Mocha Opera Slice

**\$ 39.00 / \$ 50.21 per dozen**



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**ASSORTED CAKES + TORTES**

LOUVRE

Chocolate + Hazelnut Dome Cake  
with Hazelnut Wafer

NOTRE DAME

Vanilla White Chocolate Mousse + Dark  
Chocolate Mousse with Chocolate Sponge

MANDARIN CAKE

Mandarin Mousse with Fresh Mandarin  
Oranges  
+ Almond Sponge

ELYSEE

Chocolate Mousse with Vanilla Crème Brulée

PAYARD

Cinnamon Mousse with Pistachio Cream,  
Pecan Crunch + Vanilla Sponge

RASPBERRY CAKE

Raspberry Mousse with Fresh Raspberries  
+ Chocolate Sponge

MONT ST. MICHELLE

Mango Mousse, Passion Fruit Mousse,  
Coconut Dacquoise + Gingered Raspberries

CHINON

Pistachio Kirsch Mousse with Cherry Gelée,  
Pistachio Dacquoise + Milk Chocolate  
Hazelnut Crunch

ANGER

Apricot Mousse with Apricot Compote

CHOMBORD

Pear Mousse, Caramel Mousse, Poached Pears  
+ Almond Biscuit

PAVE NICOIS

Hazelnut Slice Cake Garnished with  
Wood Grain Design

MONTAIGNE

Dark Chocolate Mousse, Raspberry Mousse,  
Chocolate Sponge + Rice Crispy Crunch

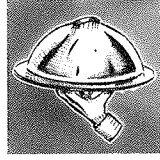
CANET

Cream Cheese Mousse, Lemon Honey Sponge,  
Wild Strawberries

COCKTAIL

Cherry Mousse with Almond Dacquoise  
+ Assorted Fruits

**\$ 80.00 / \$ 103.00 each**



T H E F O R T G A R R Y H O T E L C A T E R I N G

**DELICIOUSLY DECADENT CHOCOLATE FOUNTAIN**

*(minimum 100 people)*

If you are looking for something truly unique and elegant, look no further.

Add a touch of class to your event and give your guests a lasting impression of a truly memorable evening.

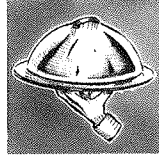
Top off your celebration with a cascading waterfall of Belgian chocolate.

Decorations can be matched to the theme of your party – no matter what the occasion!

**DIPPING SUGGESTIONS**

Oranges, Kiwi, Melon, Strawberries, Pineapple, Grapes, Cake Cubes, Cookies, Biscotti, Marshmallows, Pretzels

**\$ 9.50 / \$ 12.23 per person**



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**WEDDING CAKES**

*Request or bring your own photograph of your desired wedding cake*

ICING

*(choose from)*

- Rolling Fondant
- Creamy Butter Icing
- Cream Cheese Icing

From \$ 6.95 / \$ 8.95 per person. Please see your wedding consultant for pricing.

Bring your own tops for your wedding cake – pillars are supplied

WEDDING CAKE FLAVOURS

SACHER

layers of chocolate cream + moist chocolate  
sponge

CARROT CAKE

very moist with hint of spice

OPERA

layers of coffee cream,  
chocolate cream  
+ almond sponge

PASSION FRUIT + RASPBERRY

passion fruit cream with  
fresh raspberries  
+ lemon honey sponge cake

PAVÉ NIÇOISE

layers of hazelnut cream + hazelnut cake

STRAWBERRY FRAISER

fresh strawberries,  
almond sponge +  
pistachio mousseline cream

LEMON RASPBERRY

lemon cream,  
fresh raspberries + sponge