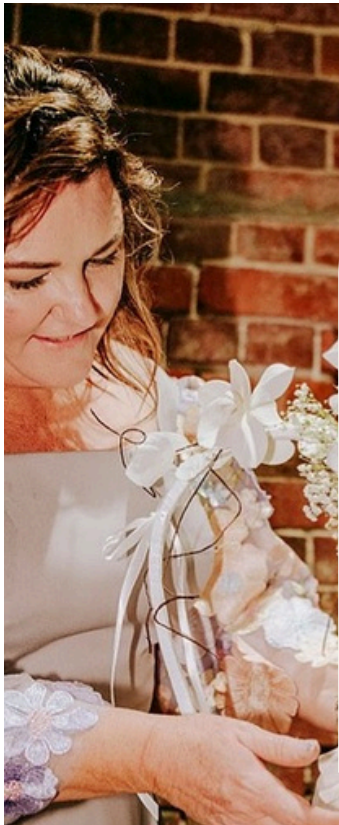


# TMF CAKE DESIGNS WEDDING CAKE GUIDE 2026

## Australia's Top Wedding Cake Designer

Bespoke Wedding Cakes by Theresa  
Central Queensland - Studio based in Blackwater QLD  
Delivering to Emerald, Rockhampton, Yeppoon & Surrounds



On the preferred vendor list for these Venues:

- The Paddock, Yeppoon
- Salty Lime, Emu Park
- St Aubins, Rockhampton
- The Frenchville Sports Club, Rockhampton



[www.tmfcaikedesigns.com](http://www.tmfcaikedesigns.com)



## TMF CAKE DESIGNS

### **Hello, I'm Theresa!**

I'm a wedding and celebration cake designer & dessert maker, mum, wife, and a straight-talker. Welcome to TMF Cake Designs. I hope you find what you're looking for!

I have always loved being in the kitchen, and seeing the reaction on everyone's faces while enjoying my food, through this I discovered a love for baking - creating edible artistry for special occasions brought me so much joy and I became fascinated by the transformation of ingredients into artistic edible creations.

So, in 2010, I opened my first business - Cake Mania - with the sole purpose of creating joy through delicious, handcrafted cakes. Now Trading as TMF Cake Designs from 2020 and still do so today, designing Award Winning Wedding and celebration cakes for the amazing people of Central Queensland.

I look forward to seeing what we can create together!

*Theresa x*

[www.tmfcaikedesigns.com](http://www.tmfcaikedesigns.com)





## 15 + YEARS OF EXPERIENCE

2 x Australian Wedding Industry Award Winner for category Wedding Cake Designer 2023 & 2024 and again finalist for 2025.

A Finalist 2 years running 2024-2024 for ACADA Haute Couture Wedding Cake category.

I have completed my Master's with Planet Cake, 101-110. During this time, I learnt many skills in each class, with most classes being 2-3 days long and more.

To read more about my experiences, and me at "Meet the Maker" on my website.



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)







## PRODUCTS AND SERVICES

### **Specialising in:**

- Wedding Cakes - fondant, ganache & buttercream designs
- Elopement Cake/Desserts
- Celebration cakes
- 3d hand sculpted cakes
- Handmade sugar florals
- Buttercream florals
- Safe food application of fresh flowers
- Unique handmade sugar figurines
- Handmade chocolates
- Macarons, cupcakes, sugar cookies, and all sorts of dessert cakes
- Desserts
- Wedding favours

[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)





## THE BEST INGREDIENTS

I whisk & bake everything myself and believe that great baking starts with the best ingredients and that means sourcing the best ingredients, such as couverture Belgian chocolate, high-quality real butter, real vanilla, free-range eggs and seasonal fruits. These are all locally sourced where possible so that I can offer the most delicious flavours as well as support other local businesses.

## FLAVOURS TO REMEMBER

I create amazing flavour combinations that leave a lasting impression on your tastebuds! From wedding cakes to macarons, all baked goods are jam-packed with flavour. Rich ganaches, deliciously delightful buttercreams, and fruity fillings. Drooling yet?

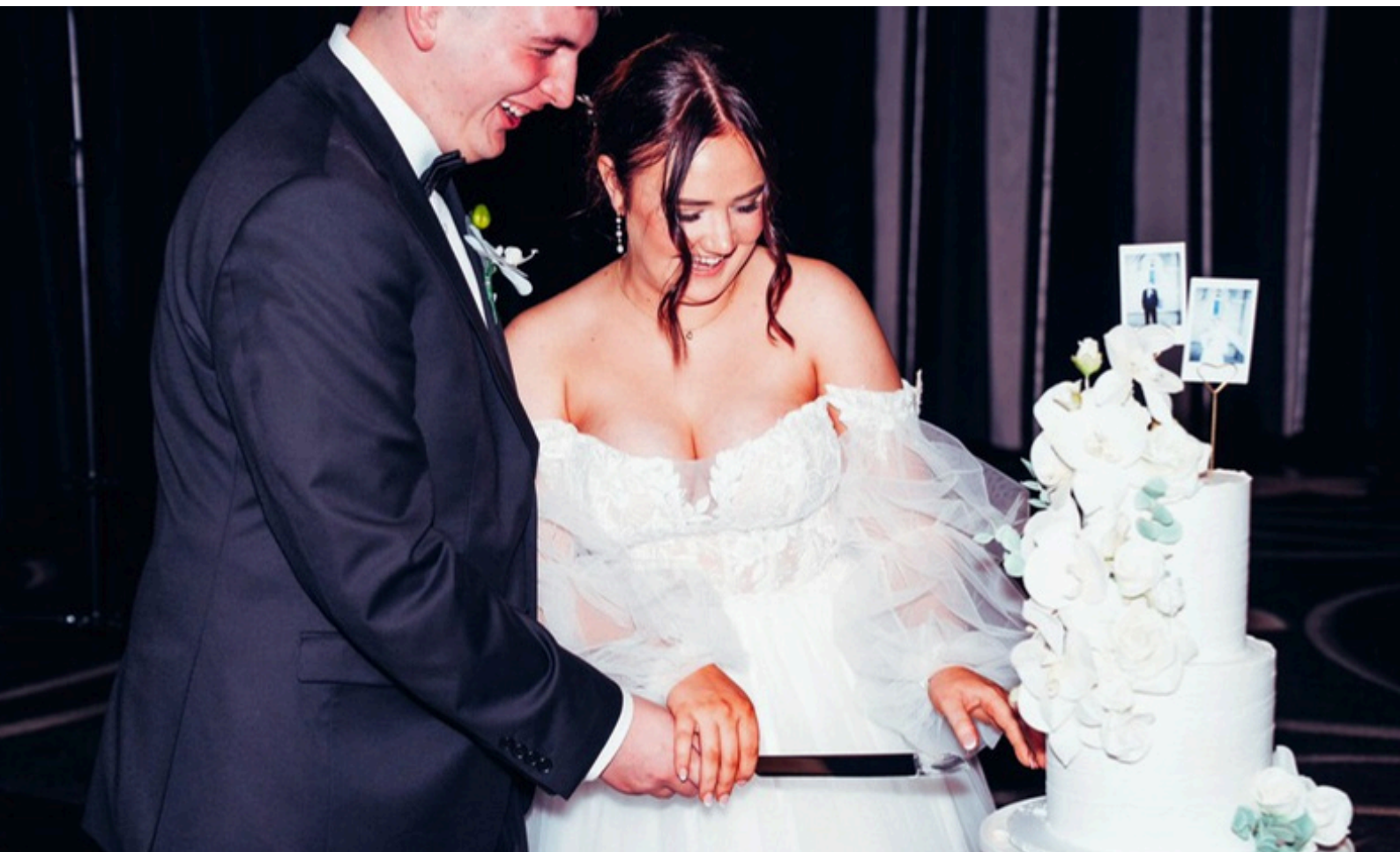
**OUR CAKE TASTER BOXES ARE AVAILABLE FOUR TIMES A YEAR:  
YOU CAN PRE-ORDER YOURS [HERE](#), SEE OUR FULL FLAVOUR GUIDE [HERE](#).**

[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# WEDDING CAKES

CUSTOMISED OR CHOOSE FROM OUR WEDDING CAKE COLLECTION  
FOR MORE INSPIRATION CHECK OUT THE [CAKE GALLERY](#)



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)





# WAYS TO ORDER

## **TMF Cake Collection - Custom Designed - Signature Collection**

All cakes are made to order .

### ***1. Cake collection***

Step 1 - Choose your cake

Step 2 - Choose your add ons

Step 3 - Choose pickup or delivery

Thats it - Easy Peasy

### ***2. Custom Designed***

Each cake is designed around you and your wedding day -

Start the process off by filling out the [TMF Enquiry Form](#)

### ***3. Signature Collection***

Each cake design that illustrate TMF's unique style, making them distinct from other Cake Maker's with unique flavour combinations

Fill out the [TMF Enquiry Form](#) to find out more information



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# CAKE FLAVOUR MENU

**most requested cake layer menu offers a range of exciting and perfectly balanced flavour combinations. You can choose your cake layer and pair it with your filling of choice.**

**All cakes handmade in house at TMF Cake Studio**

## Buttercake Cake Layers

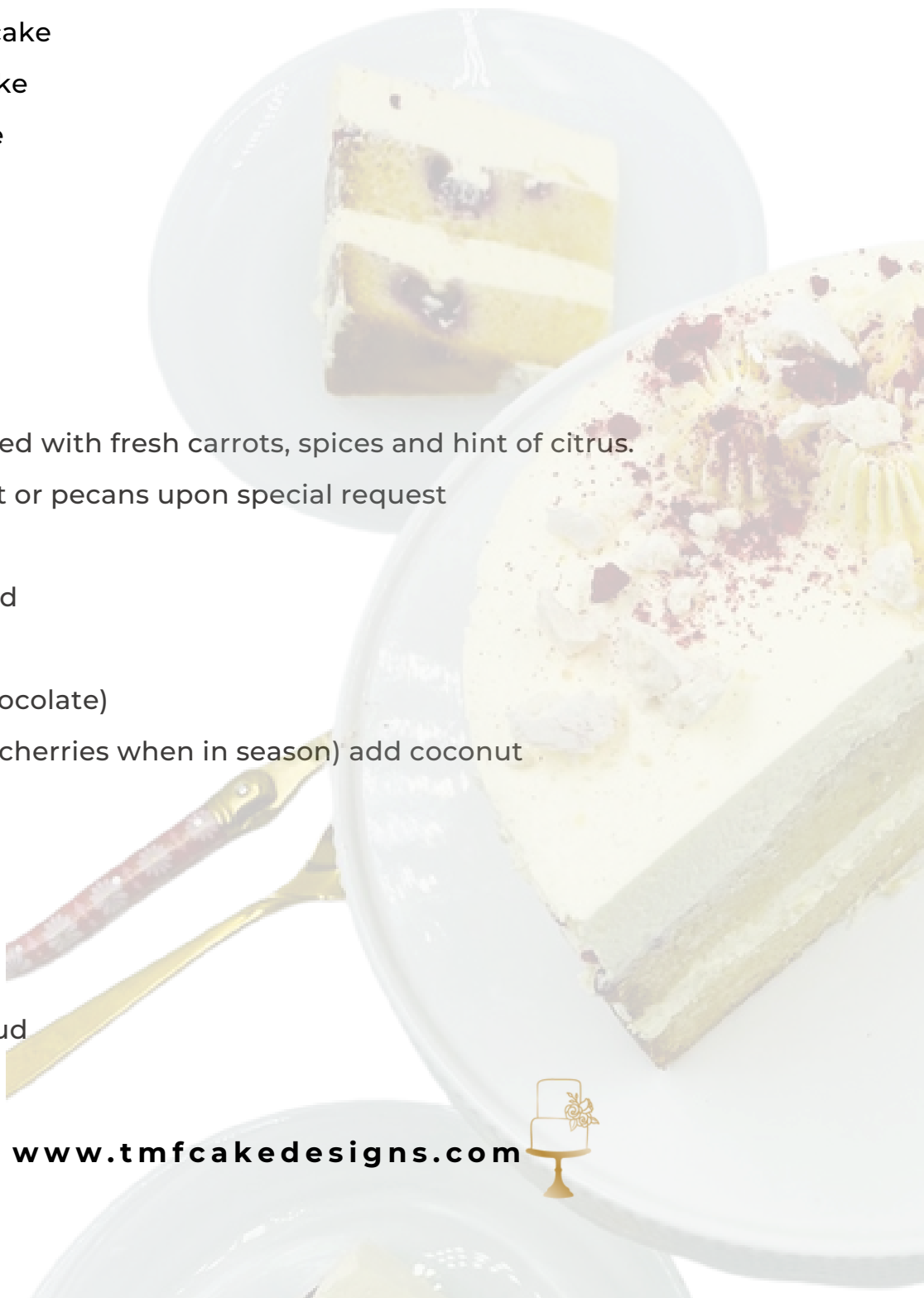
- Very Vanilla Buttercake
- Chocolate Buttercake
- Caramel Buttercake
- Lemon Buttercake
- Confetti Buttercake
- Red Velvet
- Vanilla & Raspberry
- Honey & Almond
- Spiced Carrot ( loaded with fresh carrots, spices and hint of citrus.

Add toasted walnut or pecans upon special request

- Lemon & Raspberry
- Orange & Poppyseed
- Choc Hazelnut
- Mocha (Coffee & Chocolate)
- Choc Cherry (Fresh cherries when in season) add coconut
- Banana

## MudCake Layers

- Chocolate Mud
- White Chocolate Mud
- Caramel Mud



**[www.tmfkakedesigns.com](http://www.tmfkakedesigns.com)**





# FILLINGS

Most requested filing menu offering, that I'm sure you will love. You just choose your cake layer from above menu and a filling of choice from the below options.

All fillings handmade in house at TMF Cake Studio

## Cake Fillings

### BUTTERCREAMS

- Vanilla Bean
- Chocolate
- Caramel
- Vanilla or Chocolate Custard

### GANACHES

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- Caramel

Additions- Fruity Sauces, curds & crumbles - Spiced apple, Raspberry, Strawberry, Cherry, Passionfruit curd, Lemon curd, Biscoff chunks, Nutella, Caramel, Oreo Chunks, Roasted Nuts, Coconut. Caramel Sauce, Chocolate Sauce, Pistachios

- Alcohol/Tea/Spice infused ganaches - Bailey's or Irish Cream



# CAKE PRICING

TMF cakes are all very individual and are quoted on per design.

Things that factor into the pricing include:

- 1.Cake size
- 2.Overall cake design
- 3.The decorations you choose

TMF custom cakes start at \$950

View [price guide](#) on the website

Below are the most popular size and shape combinations showing approx. serving guide only.

Depending on your design of choice these will work with a lot of design options.

Other shapes and sizes are available, hearts, hexagon, arch, square, rectangle cakes and acrylic and decorative separators



6" Round x 6" Tall

15 dessert or  
30 wedding



6" Round x 8" Tall

20 dessert or  
40 wedding



Top 4" Round x 4" Tall  
Bottom 6" Round x 6" Tall

20 dessert or  
40 wedding



Top 5" Round x 5" Tall  
Bottom 7" Round x 7" Tall

40 dessert or  
80 wedding



Top 6" Round x 6" Tall  
Bottom 8" Round x 8" Tall

64 dessert or  
120 wedding



Top 5" Round x 5" Tall  
Middle 7" Round x 5" Tall  
Bottom 9" Round x 5" Tall

55 dessert or  
110 wedding



Top 5" Round x 6" Tall  
Middle 7" Round x 8" Tall  
Bottom 9" Round x 8" Tall

80 dessert or  
160 wedding



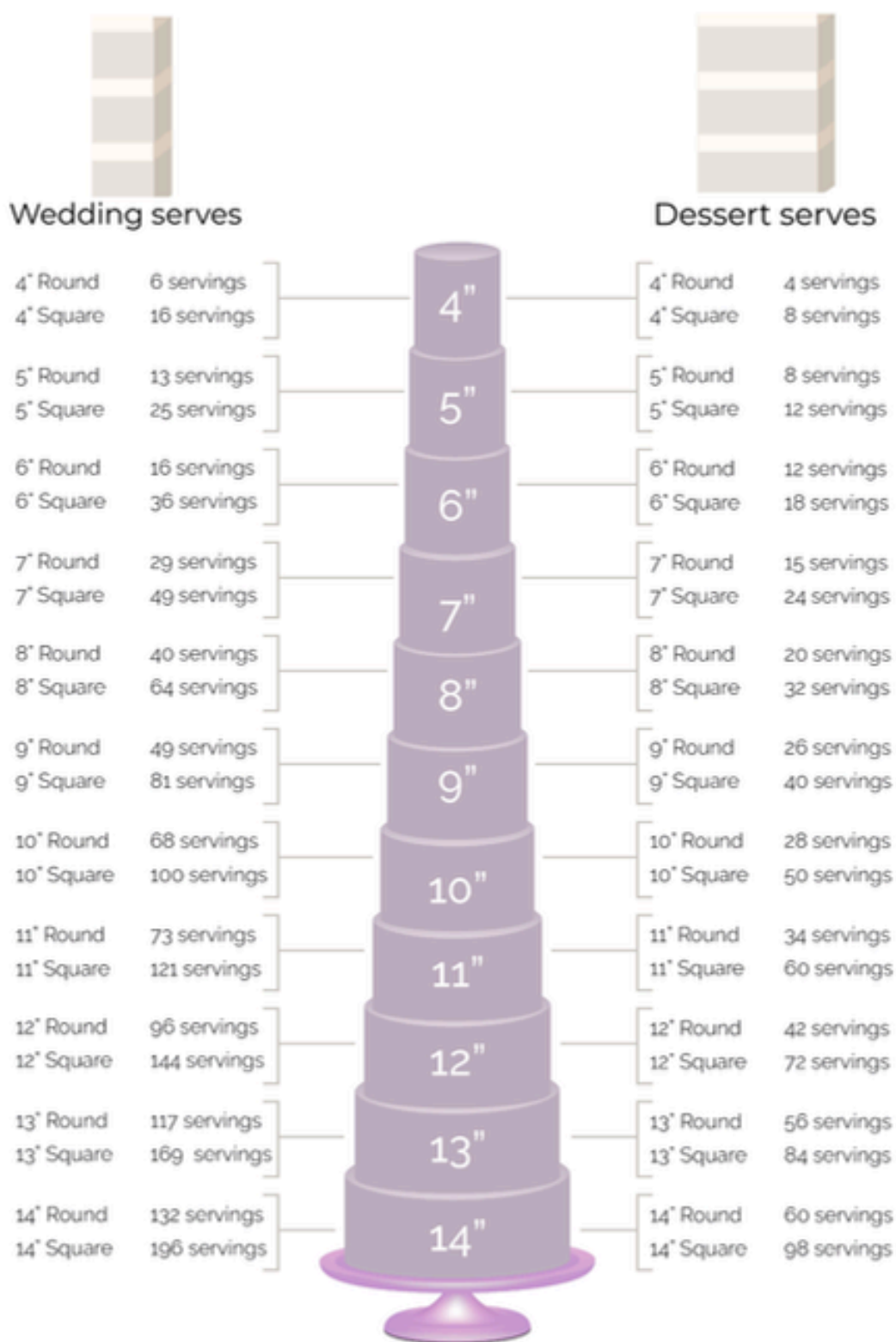
Top 5" Round x 5" Tall  
1st Middle 7" Round x 5" Tall  
2nd Middle 9" Round x 5" Tall  
Bottom 12" Round x 5" Tall

85 dessert or  
170 wedding

[www.tmfcake designs.com](http://www.tmfcake designs.com)



# CAKE SERVING GUIDE



All serves are based off 4" tall cake height.  
3 layers of cake and 2 layers of filling





# WEDDING DESSERTS

CUSTOMISED FOR YOUR WEDDING DAY - FROM  
MACARONS, DOUGHNUTS, MINI CAKES, CUPCAKES, TARTS, CHOCOLATES, COOKIES & MORE  
FOR MORE INFORMATION FILL OUT OUR [CUSTOM ENQUIRY FORM](#)



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# DESSERT & FAVOURS

## MENU

Many of my couples are choosing to add a dessert table or send their guest home with a box of sweet treats.  
I personally box your favours for you.

Fill out the [Custom Enquiry Form](#) to talk about your options

Wedding Favours & Desserts : Min 50 guests

### Available for 2026

- Sugar cookies
- Mini Macaroons
- Macarons
- Brioche Donuts
- Brownies
- Mini cupcakes
- Cupcakes
- Cake pops
- Meringue kisses
- Mini pavlovas
- Hand made chocolates
- Peanut Brittle- Marshmallow - Rocky road - Nougat
- Mini cheesecakes
- Profiteroles
- Tarts



# Tips to Remember

## **1. BOOKING TIME FRAME**

Due to the intricate nature of most custom cakes, as well as the time it takes to order and receive different cake design elements and ingredients, TMF Cake Designs requires 6-12 months notice for a custom cake order, minimum.

## **2. CAKE SIZE**

Your cake size will depend on how many guests and the over all design you are wanting.

A few things to consider - will you use your cake as a dessert or are you just wanting your guests to have some cake with tea and coffee after your meal. I do other desserts also, why not have a smaller cake with some other desserts to match?

## **3. TEXTURE & FLAVOURS**

Do you like your cake to be light and fluffy? Or do you prefer a rich dense cake? I offer butter cakes, mud cakes & traditional fruit cake, and we specialise in fondant, ganache & buttercream icing. Some flavours work better than others for some designs or the time of year you are getting married. But I can discuss all of this during your consult .

## **4. HOW MANY FLAVOURS CAN I CHOOSE?**

You can have more than one flavour with our two or more larger tiered cakes. Or ask about our dessert tables - these are a great option if you want your guests to be able to enjoy multiple flavours and different desserts other than cake.

## **5. WHICH ICING IS BEST?**

The icing that best suits your cake design will be determined by a few factors - the design you are wanting, the weather, what time of the year you are getting married and whether your wedding is outside or inside. These are just a few questions that I will ask during your consult.





## **6.DUMMY TIERS**

Dummy tiers are great if you are wanting the statement cake without all the cake and looks like a real cake tier from the outside. It is made from lightweight styrofoam and decorated in the same way as a real cake. For certain designs, dummy tiers can be effective in adding height and drama without wasting a lot of cake. Please keep in mind that they do take time to decorate still, so while you are not wasting cake, depending on the design & size, it may still cost the same as having the cake anyway.

## **7.COLOURS & STYLES**

Your cake colours and style are usually based off what vibe you have created for your wedding day. I will work with you on this in your consult, so please bring all the inspiration you have already planned and would like your cake based around.

## **8.SUGAR FLOWERS VERSE FRESH FLOWERS**

I like to use sugar or wafer paper flowers before anything else as I know they are safe to add to your cake. Fresh flowers can be a little trickier, but they are not impossible. I will work with your florist if you choose to use fresh flowers to determine what will be safe to use on your cake. Fresh florals will require a set up fee and they need to be arranged at the venue. .

## **9.STYLES, DECORATIONS AND ADDED OPTIONS**

Decorations - Some in trend styles & decorations and added options are: Vintage piping, sugar draping that represents material and texture - Big ribbons edible and material - Large statement sugar flowers - Fresh fruit - Long table cakes

Added Options - Cake Stands - Cake Knife - Cake Toppers - Wedding favours - Take away cake boxes - Anniversary cake



# ULTIMATE DIY PRE WEDDING EXPERINCE

GREAT FOR BRIDAL SHOWERS - FOR MORE INFO  
FILL OUT OUR [CUSTOM ENQUIRY FORM](#)



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# TESTIMONIALS

What some of our couples have to say about our products and services.

**KAYLA R**



Cannot thank TMF Cake Designs enough, my wedding cake was absolutely amazing to look at and even better to eat. Theresa is incredibly talented, highly recommend to book TMF Cake Designs for all your cakes/desserts.

Thank you so much.  
Facebook

**JENNA & SCOTT**



What an absolute amazing women Theresa is, thank you so much for making our special day perfect with your absolutley perfect wedding cake

Thank you.  
Central Queensland Weddings

**MOTHER OF THE BRIDE**



I cannot recommend TMF Cake Designs highly enough! The service, the cake, the communication and attention to detail was high quality. Theresa did a magnifent job on my daughter's wedding cake and exceeded all of our expectations. The flavours were exceptional and the design was a masterpiece. Hope to work with her again for any future cake needs - Blown away!

Jessica P  
Central Queensland Weddings

**RON & ANNETTE**



When Annette and I, Ronald Lindley first were planning our wedding we sort out Theresa from TMF Cake Designs to make our wedding cake and table treats. She went above and beyond the cake was amazing and tasted devine and the table treats were to die for. Theresa made the whole ordeal easy because of her knowledge of the industry and her professionalism. We both would highly recommend to anyone seeking her services for their BIG day. Birthdays or any occassion, she's the best in the world.

Ron & Annette.  
Central Queensland Weddings

[www.tmfcaikedesigns.com](http://www.tmfcaikedesigns.com)





# CARMEN & JOSEPH

30-08-2025  
PHOTOGRAPHY - GIFT OF THE GAB  
VENUE - SALTY LIME EMU PARK



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# DELIVERIES

Blackwater delivery - Thursday - Friday and Saturday

Emerald deliveries - Friday's

Rockhampton & Yeppoon deliveries - Saturday's.

Including surrounding areas



## FULL TERMS & CONDITIONS

You can view our full terms and conditions [here](#). These will be also sent to you with your cake proposal.

[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)



# Let's get Started



Love what you see, and you think I am the Cake Designer for you get in touch today and let's see what magic we can create together for your big day!

Enquire here

or email Theresa at  
[hello@tmfcakedesigns.com](mailto:hello@tmfcakedesigns.com)

FOLLOW US



Theresa XX



[www.tmfcakedesigns.com](http://www.tmfcakedesigns.com)

