

Sweetea
CAKES & BAKES



Sweeta

CAKES & BAKES

CELEBRATION CAKES

CUSTOM DESIGN

Regular: Whipped cream & gourmet sauce | Premium: + Seasonal fresh fruits or premium nuts

SERVING SIZE (APPROX.)	REGULAR	PREMIUM
2 – 4 Persons	600 EGP	750 EGP
4 – 6 Persons	700 EGP	850 EGP
6 – 8 Persons	800 EGP	950 EGP
8 – 10 Persons	1,000 EGP	1,150 EGP
10 – 15 Persons	1,300 EGP	1,450 EGP
15 – 18 Persons	1,500 EGP	1,650 EGP
18 – 20 Persons	1,700 EGP	1,850 EGP
20 – 25 Persons	1,900 EGP	2,100 EGP

- Square & oval cake tiers available (S / M / L) — Price upon request.
- Edible Sugar Sheet Photo: +100 EGP | Fondant sculptures, fresh flowers & custom toppers quoted per theme.

WEDDING CAKES

GRAND TIERS

DIMENSIONS & TIER SIZE	REGULAR	PREMIUM
Mini Wedding Cake (40 × 15 cm)	2,700 EGP	3,000 EGP
Large Wedding Cake (80 × 15 cm)	5,000 EGP	5,500 EGP

- Premium fillings match celebration cakes specifications.
- Customized floral styling, sugar work & bespoke themes quoted upon design request.

Handcrafted with Love & Premium Natural Ingredients

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DAILY TREATS & SPECIALS

LOAF & ROUND CAKES

2 English loaves OR 1 Large + 1 Small round

Classic Vanilla Wheat	400 EGP
Rich Chocolate Wheat	450 EGP
Corn Flour Cake	500 EGP
Signature Red Velvet	500 EGP
Marble Cake (Wheat)	500 EGP
Marble Cake (Corn Flour)	600 EGP

ARTISAN CUPCAKES

Box of 6 Cupcakes (Plain base)

Vanilla / Corn Flour	250 EGP
Rich Chocolate	300 EGP
Marble (Wheat / Corn)	300 EGP
Signature Red Velvet	350 EGP

JARS & CASSEROLES

Vanilla / Chocolate / Red Velvet

ITEM	VANILLA	CHOCO	RED V.
Cake Jar	250	300	350
Casserole	300	350	400
Porcelain Mug	350	400	450

* Porcelain mug is included as a complimentary gift.

ARTISAN DESSERTS

Signature Cream Kunafa Bowl	500 EGP
Specialty Kunafa Platter	On Request
Traditional Om Ali (Single Clay Pot)	200 EGP
Traditional Om Ali (Medium / Family)	On Request
Italian Tiramisu (Single Box)	200 EGP

Where Every Occasion is Sweeter

Sweeta

ORDERING GUIDELINES & POLICY



BOOKING & CONFIRMATION

- Orders must be placed at least **1 week prior** to your scheduled event.
- Orders are confirmed only upon payment receipt and official confirmation notice.
- Reference design pictures are welcomed; final execution may slightly vary due to artistic, handcrafted techniques.
- Kindly inform our team in advance regarding any **food allergies** or dietary restrictions.



MODIFICATIONS & CANCELLATIONS

- Any change or customization must be requested at least **3 days prior** to pickup.
- Design alterations requested after production has begun may incur additional fees.
- Refunds depend on the stage of preparation; confirmed orders in progress are **strictly non-refundable**.



PICKUP & DELIVERY CARE

- Exact pickup schedule (Day, Date, and Time slot) must be pre-confirmed.
- Transportation and pickup are the sole responsibility of the customer.
- Delicate tiered cakes require level, air-conditioned transport and must be kept away from direct sun/heat.
- Allow cakes to rest briefly outside refrigeration before serving to enjoy the best texture and flavor.

 **Contact & WhatsApp Inquiries: +20 155 246 8887**