



CHÂTEAU
GÂTEAUX®

Exceptional Cake Moments





MAKE YOUR *moments* EXCEPTIONAL



LARGE (24 cm | 12 slices)



MEDIUM (18 cm | 8 slices)



SMALL (12 cm | 4 slices)

ALLERGENS



Hen's Eggs



Tree Nuts



Wheat (Gluten)



Soya



Cow's Milk



Oats (Gluten)

READY TO INDULGE IN *exceptionally delicious* cakes & desserts?

For over 25 years, Château Gâteaux has been crafting exceptional, handcrafted cakes, pastries, and treats – right here in South Africa. That's why we're known as #TheCakePeople

Whether it's a big celebration or a small everyday indulgence, every moment deserves to be exceptional – and that's exactly what we deliver. Made with the finest ingredients, like Madagascan vanilla and sustainably sourced cacao, each Château Gâteaux masterpiece is crafted for pure indulgence. Our unique fresh-to-frozen process locks in freshness and flavour, guaranteeing a just-baked experience in every bite. Simply thaw and enjoy!

As a proudly South African brand, we believe in building our communities – because when we grow together, we thrive together. Every freshly frozen, factory-sealed cake is Halaal certified by SANHA, so more South Africans can share in the joy.

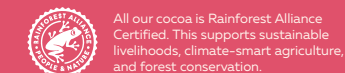
Visit us in-store for a slice and a perfectly brewed coffee, or take home a luxurious cake to share with those who matter most.

Château Gâteaux – Make Your Moments Exceptional.



CHEF'S TIP: to reduce waste and enjoy your cake longer, slice it while frozen, defrosting only what you need. Dip a long knife in hot water to easily cut through, and keep the remaining slices frozen for later.

THAW &
serve



All our cocoa is Rainforest Alliance Certified. This supports sustainable livelihoods, climate-smart agriculture, and forest conservation.

VARIETY *packs*

Satisfy every kind of taste with our variety packs.
Perfect for hosting and pleasing the crowd, our
variety packs guarantee that everyone can have their
(favourite) cake and eat it too!



NEW!

Meet our *12-Slice Variety Collection*

A slice of Southern Red Velvet, Chocolate Nostalgia, Red Velvet Cheesecake, Vanilla Dream, Caramel Velvet, Rocco Chocolate Cake, Black Forest, Andrea's Baked Cheesecake, Blueberry Baked Cheesecake, Caramel Mozart, B1 and Swiss Carrot Cake.



2 CAKE variety (1/2 cakes)



Vanilla Dream | Chocolate Nostalgia



4 CHOCOLATE variety (1/4 cakes)



Chocolate Nostalgia | Mousse au Chocolat |
Rocco Chocolate Cake | B-1



4 CHEESECAKE variety (1/4 cakes)



Andrea's Baked Cheesecake | Blueberry Baked
Cheesecake | Red Velvet Baked Cheesecake |
Baked Chocolate Cheesecake



4 CAKE variety (1/4 cakes)



Chocolate Nostalgia | Vanilla Dream |
Southern Red Velvet | Mozart



6 PIECE mini cake collection

Double Decker | Apple Crumble Tart | Passionate
Lemon Cheesecake | Chocolate Volcano | Black
Forest Cake | Salted Caramel Baked Cheesecake



CELEBRATION creations

When only the best will do!

Our celebration creations are specifically designed for special occasions. These show-stoppers will wow and delight your loved ones.



B-1 cake

A rich, dark and moist chocolate cake, coated in our luxurious B-1 sauce.



MOZART cake

Layers of soft meringue and hazelnut praline cream, topped with fine dark chocolate flavoured shavings.



CARAMEL mozart cake

Layers of soft meringue with shortbread, caramel cream and caramel swirls, topped with shortbread biscuit crumble.



RASPBERRY mozart cake

Layers of soft meringue and chopped almonds with raspberry-infused cream and swirls of raspberry compote, topped with pink and white chocolate-flavoured shavings.



NEW!



CARAMEL velvet cake

Moist and velvety caramel cake, layered with a smooth and delicious caramel cream cheese frosting and caramel swirls, garnished with crushed tree nuts and coconut macaroons.





PIÑATA birthday cake

Sprinkles cake layered and topped with condensed milk flavoured cream cheese frosting, filled with colourful sweet treats and decorated with rainbow confetti.



SOUTHERN red velvet cake

Moist and velvety chocolate cake, layered with a smooth and delicious lemon cream cheese frosting and garnished with crushed almonds and coconut macaroons.



RUBY raspberry cake

Layers of moist cake, ruby chocolate mousse with ruby chocolate nibs and raspberry compote enrobed with a glossy raspberry mirror glaze and decorated with pink chocolate shavings.



NEW!



NEW!

CELEBRATION sprinkle cake

Sprinkles cake layered and topped with condensed milk flavoured cream cheese frosting, and decorated with rainbow confetti.



HAZELNUT praline cake

Features a rich chocolate sponge, hazelnut praline and silky chocolate mousse filling, and a dark chocolate ganache for an indulgent treat.



NEW!



NEW!

MANGO MOUSSE chocolate cake

Combines a decadent chocolate sponge and soft meringue with a luscious mango mousse and a smooth mango compote.



DAILY delights

Meet our firm favourites.

These easy-going creations are perfect as an everyday treat. Familiar, comforting, yet always exceptional, our daily delights are sure to please.



BLACK FOREST cake

Traditional German chocolate sponge cake layered with sour cherries, chocolate flavoured mousse and fresh cream, topped with fine chocolate flavoured shavings.



ROCOCO chocolate cake

Cocoa flavoured cream, layered with choc chip cookie pieces and whirls of cocoa ganache between three layers of moist chocolate cake, covered with fine chocolate flavoured shavings.



BERRY DREAM cake

Delicious layers of moist cake with mixed berries, topped with berry flavoured infused Chantilly cream and a berry swirl with fine white chocolate shavings



LEMON DREAM cake

A moist layered lemon sponge cake topped with fluffy lemon Chantilly cream, and a tangy condensed milk lemon curd drizzle.



VANILLA DREAM cake

Moist cake layered with vanilla infused Chantilly cream, topped with fine white chocolate flavoured shavings.





SWISS carrot cake

Moist, rich and fruity cake made with grated carrots, seasonal tree nuts, raisins and cinnamon, layered with a decadent cream cheese and lemon frosting.



COFFEE chocolate nostalgia

A blend of chocolate cake, coffee mousse and swirls of latte cream, all topped with an irresistible biscuit crumble.



CHOCOLATE nostalgia

Chocolate cake layered with rich chocolate flavoured mousse, topped with biscuit crumble and dark chocolate flavoured ganache.



SALTED CARAMEL chocolate nostalgia

A rich, velvety chocolate cake smothered in layers of decadent caramel mousse, salted caramel swirls and a crunchy biscuit crumble.



MOUSSE au chocolat

Smooth and velvety dark chocolate flavoured mousse with a creamy white chocolate flavoured centre, on a moist layer of chocolate cake, finished with a rich dark cocoa ganache.



SIGNATURE cheesecakes

We're famous for our decadent, sumptuous and oh-so moreish cheesecakes.

Our top-secret recipe dates back several generations, which is why they taste so good.



ANDREA'S baked cheesecake 🍷🍷

Andrea's famous recipe is made with decadent, thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base and topped with a fluffy crème Chantilly.



CHOCOLATE baked cheesecake 🍷

Andrea's chocolate flavoured rendition of her famous cheesecake recipe, made with thick cream cheese and double cream, baked to perfection on a cocoa biscuit base with a thick chocolate flavoured cream and ganache topping.



RED VELVET baked cheesecake 🍷

Cream cheesecake, baked to perfection on a red velvet sponge cake layered with lemon cream cheese frosting with a blackcurrant glaze topping.



BLUEBERRY baked cheesecake 🍷

Andrea's famous baked cheesecake baked to perfection and topped with a blueberry mousse, swirled with a luscious blueberry compote.



OUR MINI cheesecakes

Perfectly portioned for tea-time or a me-moment



SALTED CARAMEL *baked cheesecake*

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base, topped with silky salted caramel.



NEW YORK *baked cheesecake*

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base. Delicious!



PASSIONATE LEMON *cheesecake*

A heavenly match of passion fruit and lemon cheesecake made with whirls of lemon curd and layered over a golden gingerbread crumble base, topped with a delicious granadilla and lemon fruit coulis.



STRAWBERRY *cheesecake*

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis



HOT puddings

Rich, warm, and utterly indulgent. Our hot puddings are the ultimate comfort desserts.



- Remove packaging while frozen by lifting the edge of the cup and tearing it off the pudding.

- Heat in microwave for approximately 30 - 40 seconds (depending on the power of microwave see product label).

Top Tip - For best results, let the portion defrost at room temperature for 10 minutes before microwaving! Volcano products should be heated until the sides are slightly soft and warm to the touch.

- For the best experience - **do not overheat.**



BOSTON brownie

Boston style chocolate brownie made with tree nuts, loads of cocoa and fresh eggs. Perfectly baked into a fudgy, gooey mouth-feel and topped with a milk chocolate flavoured ganache and cocoa crumble. Best served warm.



CHOCOLATE volcano

A rich chocolate flavoured dessert with a molten centre baked to perfection. This self-saucing dessert is not for the faint-hearted! Each little eruption contains half a slab of chocolate... mmm!



APPLE crumble tart

Apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with custard, topped with a Streusel crumble pastry and baked to perfection.



HOT MUD pudding

A rich, moist chocolate flavoured pudding, steam baked to perfection, soaked in a rich syrup and covered with a gooey cocoa sauce and dark chocolate flavoured shavings.



CAPE malva pudding

Cape Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce.



MINI collection

Enjoy a selection of small creations that are huge on flavour. Our mini collection has something special for every teatime, me-moment and event.



DOUBLE *decker*

Layers of white and dark chocolate flavoured mousse on a base of moist Sacher-torte, finished with a bitter-sweet cocoa glaze and topped with fine chocolate flavoured shavings.



BLACK FOREST *cake*

Traditional German chocolate sponge cake, layered with sour cherries, chocolate flavoured mousse and fresh cream, topped with fine chocolate flavoured shavings.



MISSISSIPPI *mud pie*

Rich chocolate flavoured brownie base topped with a thick layer of decadent hazelnut and chocolate flavoured mousse, covered with chocolate flavoured ganache and sprinkled with roasted almonds.



CELEBRATION *creations*

	LARGE	MEDIUM	SMALL	PER SLICE
B-1	R 560.00	R 320.00	-	R 64.00
CARAMEL VELVET	R 599.00	R 349.00	-	R 64.00
CARAMEL MOZART	R 599.00	-	-	R 64.00
MOZART	R 580.00	R 320.00	-	R 64.00
RASPBERRY MOZART NEW!	-	R 349.00	-	R 54.00 *
SOUTHERN RED VELVET	R 580.00	R 320.00	-	R 64.00
PIÑATA BIRTHDAY CAKE	R 790.00	-	-	-
CELEBRATION SPRINKLE CAKE NEW!	-	-	R 189.00	-
MANGO CHOCOLATE CAKE NEW!	-	-	R 189.00	-
HAZELNUT PRALINE CAKE NEW!	-	-	R 189.00	-
RUBY RASPBERRY NEW!	-	-	R 189.00	-

DAILY *delights*

	LARGE	MEDIUM	PER SLICE
BLACK FOREST CAKE	R 475.00	-	R 64.00
CHOCOLATE NOSTALGIA	R 475.00	R 285.00	R 64.00
SALTED CARAMEL CHOCOLATE NOSTALGIA NEW!	-	R 285.00	R 54.00 *
COFFEE CHOCOLATE NOSTALGIA NEW!	-	R 285.00	R 54.00 *
MOUSSE AU CHOCOLAT	R 420.00	-	R 64.00
ROCOCO CHOCOLATE CAKE	R 450.00	R 285.00	R 64.00
SWISS CARROT CAKE	R 525.00	R 285.00	R 64.00
VANILLA DREAM	R 420.00	R 285.00	R 64.00
BERRY DREAM NEW!	-	R 285.00	R 54.00 *
LEMON DREAM NEW!	-	R 285.00	R 54.00 *

VARIETY *packs*

	LARGE	MEDIUM
2 CAKE VARIETY VANILLA DREAM CHOCOLATE NOSTALGIA	R 525.00	-
4 CHOCOLATE CAKE VARIETY CHOCOLATE NOSTALGIA MOUSSE AU CHOCOLAT ROCOCO B-1	R 579.00	-
4 CAKE VARIETY MOZART VANILLA DREAM CHOCOLATE NOSTALGIA RED VELVET	R 630.00	R 335.00
4 CHEESECAKE VARIETY ANDREA'S BAKED BAKED CHOCOLATE BLUEBERRY RED VELVET	R 630.00	-
12 SLICE VARIETY COLLECTION NEW! CHOCOLATE NOSTALGIA SWISS CARROT CAKE RED VELVET B-1 RED VELVET CHEESECAKE BLUEBERRY BAKED CHEESECAKE ANDREA'S BAKED CHEESECAKE BLACK FOREST CARAMEL VELVET ROCOCO VANILLA DREAM MOZART	R 685.00	-
6 PIECE MINI CAKE COLLECTION APPLE CRUMBLE TART BLACK FOREST CAKE CHOCOLATE VOLCANO DOUBLE DECKER PASSIONATE LEMON CHEESECAKE SALTED CARAMEL CHEESECAKE	R 269.00	-

SIGNATURE *cheesecakes*

LARGE

MEDIUM

PER SLICE

ANDREA'S BAKED CHEESECAKE
BAKED CHOCOLATE CHEESECAKE
RED VELVET BAKED CHEESECAKE
BLUEBERRY BAKED CHEESECAKE

R 579.00
R 630.00
R 630.00
R 630.00

R 320.00
-
-
-

R 64.00
R 64.00
R 64.00
R 64.00

**PER
PORTION**

**COST PER
CASE****

**QTY PER
CASE**

NEW YORK BAKED CHEESECAKE
PASSIONATE LEMON CHEESECAKE
SALTED CARAMEL BAKED CHEESECAKE
STRAWBERRY CHEESECAKE

R 49.00
R 49.00
R 49.00
R 49.00

R 1 260.00
R 899.00
R 1 260.00
R 1 050.00

30
24
30
33

MINI *collection*

PER
PORTION

COST PER
CASE

QTY
PER CASE

APPLE CRUMBLE TART
BLACK FOREST CAKE
BOSTON BROWNIE
CAPE MALVA PUDDING
CHOCOLATE VOLCANO
DOUBLE DECKER
HOT MUD PUDDING
MISSISSIPPI MUD PIE

R 49.00
R 49.00
R 49.00
R 49.00
R 49.00
R 49.00
R 49.00
R 49.00

R 925.00
R 1 090.00
R 949.00
R 815.00
R 840.00
R 815.00
R 870.00
R 1 198.00

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33

DISCLAIMER: 1) Prices are subject to change without prior notice. 2) We reserve the right to change, discontinue, and improve recipes and decorations from time to time, in line with customer demand and seasonal ingredient availability. 3) Our products are manufactured in a facility that processes tree nuts, hen's eggs, cow's milk, wheat (gluten), oats (gluten), and soya. 4) Our products may contain traces of non-declared allergens. 5) All images on print and digital media are serving suggestions and not to scale. 6) Cases are sold excluding base cards and garnishes. 7) Please refer to the back of pack label for all product specific nutritional information. Prices valid as of **July 2025**. ***Slice from a medium cake** ****Subject to availability**

**CHÂTEAU
GÂTEAUX™**

GET **EXCEPTIONAL** SAVINGS *with our app!*



Scan your app in store when purchasing unlock exclusive rewards, vouchers and offers.

Keep an eye out for updates and offers from us in your message inbox. Easily find and contact us using our store locator



Our Chateau Gateaux app now offers Cash Back when you make a purchase. It's as easy as pie:

1. Download the app or log in.
2. Scan your app at the till with our QR code or give your cashier a 9-digit code.
3. Enjoy instant cash back added to your wallet for your next indulgence.



SCAN THE QR
CODE TO
*download
our app*

T&Cs Apply





HANDLING *guide*

Simply thaw and enjoy your Take Me Home cake! Should you take home individual desserts or slices from our display chillers, **please don't freeze them**. Rather store them covered in the refrigerator and enjoy within 24 hours.

Mini Creations & Whole Cakes:

- Remove the cake from all packaging, including the collar (where applicable), and place on a serving plate.
- Defrost at room temperature (20 °C). See product label for recommended thawing times OR defrost in its box for 12 hours in the refrigerator (1-3 °C).
- Consume within 3 days.



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#TheCakePeople #MakeYourMomentsExceptional

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ORDER NOW ON
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