



CHÂTEAU
GÂTEAUX®

Exceptional Cake Moments





MAKE YOUR *moments* EXCEPTIONAL



LARGE (24 cm | 12 slices)



MEDIUM (18 cm & 15 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. Our products have always been SANHA Halaal certified — and now, our stores are officially Halaal certified too, so more South African's 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.



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!



Meet our *12-Slice Variety Collection*

A slice of Southern Red Velvet, Chocolate Nostalgia, Red Velvet Cheesecake, Vanilla Dream, Caramel Velvet, Rococo 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 | Rococo 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.



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.



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!



CELEBRATION *sprinkle cake* ⊕

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



CHOCOLATE PISTACHIO & KNAFEH *cake* 🍷

Layered pistachio and chocolate mousse on a moist chocolate sponge, crunchy knafeh and pistachio paste finished with decadent pistachio and dark chocolate ganache.



NEW!

NEW!



RAINBOW *cake* 🍷

Soft layers of moist rainbow sponge with raspberry flavoured cream cheese frosting, finished with colourful confetti.



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.



ROCCO 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



Biscoff® cheesecake

Creamy baked cheesecake meets the irresistible crunch of Lotus Biscoff. Decadent, caramel-kissed and topped with a biscuit crumble for the perfect finish.



BLUEBERRY *baked cheesecake*

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



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.**

Biscoff® malva

Dig into a delicious twist on South Africa's favourite dessert. Our Biscoff Malva is rich, sticky and infused with that signature Biscoff flavour, bringing you pure comfort in every bite.



NEW!



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.

COOKIES & cream

Chocolate cookies made with dark roasted cocoa, chopped into a cream and white chocolate mousse, and poured over a moist layer of chocolate sponge, garnished with cocoa cookie crumble.



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.



OUR *store locations*

GAUTENG

BEDFORD CENTRE

Shop U48,
Bedford Centre,
Corner Smith and
Bradford Roads
Bedfordview

Call Us (011) 568 8149

GLENFAIR BOULEVARD

Shop 69,
Glenfair Boulevard
Cnr Lynnwood &
Daventry Road,
Lynnwood Manor,

Call Us (012) 348 3371

SANDTON CITY

Shop L01A,
Sandton City Shopping
Centre, Rivonia Road,
Johannesburg

Call Us (011) 568 5499

SELBY FACTORY STORE

21 Hans Pirow Street
Selby
Johannesburg,

Call Us (083) 789 4495

CENTURION

Shop 283D,
Centurion Mall,
Gordon Hood Road,
Pretoria,

Call Us (011) 568 5163

MENLYN PARK

Shop G181,
Atterbury Rd &
Lois Ave, Menlyn Park,
Pretoria

Call Us (012) 348 0402

THE GLEN SHOPPING CENTRE

Shop M31A/M32,
Cnr Orpen/Letaba Road
Oakdene,
Johannesburg,

Call Us (011) 436 1784

CLEARWATER MALL

Shop LM074, Ent 2,
Clearwater Mall,
Cnr Hendrick Potgieter &
Christiaan De Wet Road
Strubensvalley, Roodepoort

Call Us (011) 678 1238

PINESLOPES

Shop G09,
Pineslopes Boulevard,
Cnr of Witkoppen and
The Straight Fourways
Sandton, Johannesburg

Call Us (011) 568 0304

THRUPPS CENTRE

Shop 20A,
Thrupps Illovo Centre,
204 Oxford Road,
Illovo, Sandton
Johannesburg,

Call Us (011) 268 2211

CRESTA SHOPPING CENTRE

Shop CGU01,
Cresta Shopping Centre,
Cnr Beyers Naude
& Weltevreden Road
Cresta, Randburg

Call Us (011) 678 1578

RIVERSIDE CENTRE

Shop 16,
Riverside Shopping
Centre, 317/9 Bryanston
Drive ,Bryanston,
Johannesburg,

Call Us (011) 678 1238

WATERFALL CORNER

Shop 8,
Waterfall Corner
Cnr Woodmead &
Waterfall Dr,
Midrand

Call Us (011) 568 3735

NORTH WEST

RUSTENBURG

Corner R24 &
Waterberg Ave,
Waterval East,
Rustenburg,

Call Us (014) 004 0182

KWAZULU-NATAL

BALLITO

Shop 80B,
Ballito Lifestyle Centre,
Ballito

Call Us (032) 586 0775

GATEWAY THEATRE OF SHOPPING

Shop F250 Ent 7,
Gateway Theatre of
Shopping, 1 Palm Blvd,
Umhlanga Ridge,
Durban

Call Us (031) 566 5622

DURBAN NORTH

66 Adelaide Tambo
(Kensington) Drive,
Durban

Call Us (031) 563 6061

MORNINGSIDE

136 Problem
Mkhize (Cowey)
Road, Berea
Durban

Call Us (031) 309 1661

THE PAVILION SHOPPING CENTRE

Shop 137, Ent 3
The Pavilion
Shopping Centre, Jack
Martens Drive, Westville
Durban

Call Us (031) 265 0102

GALLERIA

Shop G76/77 Ent 1,
Galleria Mall,
Cnr of Moss Kolnik
and Arbour Road,
Amanzimtoti,

Call Us (031) 1000 685

LIBERTY MIDLANDS MALL

Shop 71,
Liberty Midlands Mall,
50 Sanctuary Road,
Pietermaritzburg

Call Us (033) 342 4676

DURBAN FACTORY SHOP

Riverhorse Valley
Business Estate,
1 Imvubupark Cl,
Newlands East,
Durban

Call Us 031 569 6964

WESTERN CAPE

ACCESS PARK

Shop D3,
Access Park,
81 Chichester Road,
Kenilworth,
Cape Town

Call Us (021) 300 5295

CANAL WALK

Shop 271 Ent 1,
Canal Walk Shopping
Centre, Century City,
Cape Town

Call Us (021) 300 7140

SOMERSET MALL

Shop 91/91,
Somerset Mall,
Centenary Drive,
Intersection of N2 & R44,
Somerset West

Call Us (021) 300 7291

TYGER VALLEY

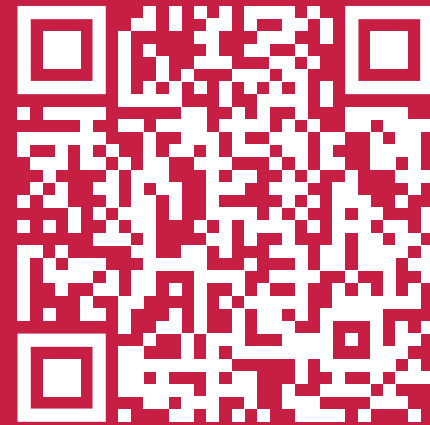
Shop UL506C,
Tyger Valley Shopping
Centre, Cnr Bill Bezuidenhout
Ave & Willie Van Schoor Drive
Bellville Park, Cape Town,

Call Us (021) 300 2998



SCAN TO SHARE THE GIFT OF
indulgence

Thoughtful gifting starts with something made with care and craft, finished to perfection. Share handcrafted cakes & desserts for meaningful moments.



T&Cs Apply

EARN SWEET REWARDS *with our new 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.



- ✓ Cashback on all your purchases
- ✓ A birthday voucher to celebrate your special day
- ✓ Easy gifting for loved ones
- ✓ Exclusive deals and personalised promotions
and many more...



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.



@chateau_gateaux
@ChateauGateauxSA
@chateaugateaux

#TheCakePeople #MakeYourMomentsExceptional

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customercare@chateaugateaux.co.za

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. Valid as of July 2025.



Exceptional Cake Moments

ORDER NOW ON
Uber Eats & Mr D



