



Professional

Exceptional, Expert Cake Moments





Our Family Of Brands:



Elevate your dessert offerings with **Château Gâteaux**

Seeking a top-tier culinary partner renowned for superior quality, unparalleled variety, and mastery of all things sweet? Look no further than Château Gâteaux, experts in the art of thaw-and-serve convenience desserts.

At Château Gâteaux, we offer a diverse selection of gourmet cakes and decadent desserts meticulously crafted to tantalise taste buds and captivate onlookers. From timeless classics like Black Forest and Chocolate Nostalgia to decadent treats like Berry Dream and indulgent delights like Blueberry Baked Cheesecake, each creation is a testament to our commitment to using only the finest ingredients, precision craftsmanship, and unwavering passion. Designed by professionals for professionals, our offerings effortlessly elevate menus and enhance profitability.





Ready to unlock a **professional partnership with us?**

Our dedicated teams are poised to guide you through our exquisite offerings, ensuring the perfect dessert solution for your needs.

Built on a partnership approach, we're committed to seeing South African food and catering establishments thrive.

Customers rave about Château Gâteaux cakes, adapted from our top consumer offerings and meticulously crafted for foodservice requirements.

Plus as part of the Dr. Oetker global family, our locally made treats adhere to the highest quality standards. Reach out to professional@oetker.co.za for unparalleled customer care.

When only excellence will do for your clientele! Our celebratory cakes are made for special occasions, ensuring every bite is a symphony of freshness, flavour and Instagram-worthy pictures. With Château Gâteaux, you're sure to experience the assurance of locked-in freshness, delivering a just-baked taste sensation and unparalleled quality with every serving.

  Customer Care: professional@oetker.co.za



Impress with Château Gâteaux

A premium cake and dessert experience! Our freshly-frozen creations are handcrafted by our Master Pâtissier and his team of expert pastry chefs, to deliver exceptional quality in every bite.

 Hen's Eggs |  Wheat (Gluten) |  Cow's Milk |  Soya |  Tree Nuts |  Oats (Gluten)



#TheCakePeople



CHÂTEAU
GÂTEAUX

Exceptional Cake Moments



Veterinary Approved
SANHA (Halaal) Certified



Professional

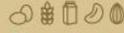
Variety Packs

Our Variety Packs come in four delicious flavours so that everyone can have their (favourite) cake and eat it too!



4 Cheesecake Variety

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



Case Packs: 2 x 24 cm
Large



2 Cake Variety

Vanilla Dream · Chocolate Nostalgia



Case Packs: 2 x 24 cm
Large



4 Cake Variety

Chocolate Nostalgia · Vanilla Dream · Mozart · Southern Red Velvet



Case Packs: 4 x 18cm | 2 x 24 cm
Large | Medium



4 Chocolate Variety

B-1 · Chocolate Nostalgia · Mousse Au Chocolat · Rococo Chocolate Cake

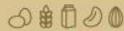


Case Packs: 2 x 24 cm
Large



6 Piece Mini Cake Collection

Belgica Caramel Tart · Black Forest Cake · Double Decker · Cookies & Cream · Salted Caramel Baked Cheesecake · Passionate Lemon Cheesecake



Case Packs: 1 x 618 g



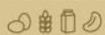
Celebration Creations

When only the best will do! Our celebration creations are specifically designed for special occasions. These showstoppers will wow and delight.



B-1

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



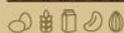
Case Packs: 4 x 18cm | 2 x 24 cm

Large | Medium



Mozart

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



Case Packs: 4 x 18cm | 2 x 24 cm

Large | Medium



Caramel Mozart

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



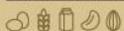
Case Packs: 2 x 24 cm

Large



Southern Red Velvet

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



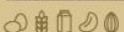
Case Packs: 4 x 18cm | 2 x 24 cm

Large | Medium



Caramel Velvet

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.



Case Packs: 2 x 24 cm

Large | Medium



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.



Case Packs: 2 x 24 cm
Large



Rococo Chocolate Cake

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



Case Packs: 4 x 18cm | 2 x 24 cm
Large | Medium



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.



Case Packs: 4 x 18cm
Medium



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.



Case Packs: 4 x 18cm | 2 x 24 cm
Large | Medium



Our **NEW**
Berry Dream



CHÂTEAU
GÂTEAUX



Scrumptious 3 layers

Berry flavoured
Chantilly cream

Let your customers experience a moist mixed berry layered cake topped with a berry coulis swirl and white chocolate shavings.



Berry in every bite

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.



Chocolate Nostalgia Cake

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



Case Packs: 4 x 18cm | 2 x 24 cm
Large | Medium



Vanilla Dream Cake

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



Case Packs: 4 x 18cm | 2 x 24 cm
Large | Medium



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.



Case Packs: 2 x 24 cm
Large



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.



Case Packs: 4 x 18 cm | 2 x 24 cm
Large | Medium



Baked Chocolate 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.



Case Packs: 2 x 24 cm
Large



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.



Case Packs: 2 x 24 cm
Large



Blueberry Baked Cheesecake

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



Case Packs: 2 x 24 cm
Large



Mini Cheesecakes

Our mini cheesecakes are perfectly portioned for teatime 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.



Case Packs: 30 x 120 g



New York Baked Cheesecake

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



Case Packs: 30 x 110 g



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.



Case Packs: 24 x 100 g



Strawberry Cheesecake

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



Case Packs: 33 x 115 g



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.



Boston Brownie

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



Case Packs: 48 x 120 g



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!



Case Packs: 22 x 105 g



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.

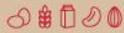


Case Packs: 24 x 150 g



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.



Case Packs: 30 x 121 g



Cape Malva Pudding

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



Case Packs: 24 x 122g



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.



Belgica Caramel Tart

Golden sweet pastry, lined with chocolate and filled with crème pâtissière, fresh whipped cream and soft caramel then topped with crushed tree nuts and coconut macarons.



Case Packs: 12 x 140g



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.



Case Packs: 24 x 88 g



Black Forest Cake

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



Case Packs: 33 x 80 g



Cookies & Cream

Chocolate cookies made with dark roasted cocoa, chopped into a creamy, fluffy white chocolate flavoured mousse and poured over a moist layer of Sacher-torte, garnished with cocoa cookie crumble.



Case Packs: 24 x 90 g



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.



Case Packs: 33 x 99 g



Catering Solutions

Enjoy an exquisite assortment of buffet slices and two-layer cakes, skillfully crafted for all catering and food service needs!



Carrot Cake Slice

Moist, rich and fruity torte made with grated carrots, seasonal tree nuts and raisins, layered with a decadent cream cheese and lemon frosting and white chocolate shavings.



Case Packs: 96 x 45 g



Southern Red Velvet Slice

Moist and velvety chocolate cake, layered with a smooth and delicious cream cheese and lemon frosting and garnished with crushed tree nuts and coconut macarons.



Case Packs: 96 x 55 g



Chocolate Velvet Slice

Velvety moist and decadent chocolate cake, layered with smooth apricot jam and chocolate ganache, topped with fine chocolate shavings.



Case Packs: 96 x 55 g



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.



Case Packs: 2x24cm



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 macarons.



Case Packs: 2x24cm



Chocolate Nostalgia Cake

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



Case Packs: 2x24cm



Packaging Configurations

We have perfected the art of sealed-in freshness through our fresh-to-frozen process. Our state-of-the-art packaging means you can keep your delicious creation frozen for up to 12 months and defrost at your convenience. The locked-in flavour and quality never cease to amaze!



6 Packs

Chocolate Volcano • Mississippi Mud Pie
• New York Baked Cheesecake •
Strawberry Cheesecake • 6 Piece Mini
Cake Collection



Packed 2 in a Tray

Comes In a Protective Collar:

Andrea's Baked Cheesecake • Baked
Chocolate Cheesecake • Black Forest
Cake • Caramel Mozart • Caramel Velvet
• Chocolate Nostalgia • Mozart • Red
Velvet Baked Cheesecake • Rococo
Chocolate Cake • Southern Red Velvet •
Swiss Carrot Cake • 4 Cake Variety • 4
Chocolate Variety • 4 Cheesecake
Variety • 2 Cake Variety • B-1 • Vanilla
Dream



Packed 4 in a Sleeve

Comes In a Protective Collar:

Andrea's Baked Cheesecake • Chocolate
Nostalgia • Mozart • Rococo Chocolate
Cake • Southern Red Velvet • Swiss
Carrot Cake • 4 Cake Variety • B-1 •
Vanilla Dream



Single Layer

Chocolate Volcano • Hot Mud Pudding •
Belgica Caramel Tart

Double Layer

Apple Crumble Tart • New York Baked
Cheesecake • Salted Caramel Baked
Cheesecake • Boston Brownie • Cape
Malva Pudding



96 Per Sleeved Case (48 Per Box)

Carrot Cake Slice • Chocolate Velvet •
Southern Red Velvet Slice



24 Portions Per Case (Single Layer)

Double Decker • Black Forest Cake •
Mississippi Mud Pie • Strawberry
Cheesecake • Passionate Lemon
Cheesecake

Handling Instructions



MINI CREATIONS & WHOLE CAKES (Large: 12 Slices / Medium: 8 Slices)

- 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 covered 12 hours in the refrigerator (1-3 °C).
- Consume within 3 days.

HOT PUDDINGS

- 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 specific label).
- TOP TIP** – For best results, let the hot pudding 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.

Follow these guidelines, and your customers will be guaranteed an exceptional experience with every indulgent mouthful.

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CHÂTEAU
GÂTEAUX

Exceptional Cake Moments

Customisable Masterpieces await with Château Gâteaux cakes!

We understand that every professional chef has unique business needs and a distinct vision for their creations. Our exceptional cakes are designed to be fully customizable, allowing you to tailor each masterpiece to suit your specific requirements.

CREATE A
TWO-TIERED CAKE
Place a Medium
on top of a Large



Add delicate edible flowers for a touch of elegance or expertly stack cakes to create towering masterpieces, the possibilities are endless with Château Gâteaux.



Professional