



ABOUT *Cocoa Cortado*

Cocoa Cortado is defined by a soft, romantic aesthetic, where colour, texture and organic detail come together to create a naturally elegant feel.

Born from the kitchen of Tin Roof Cafe, Cocoa Cortado brings together thoughtful design, seasonal ingredients and a love of meaningful celebrations.

For a closer look at recent cakes, seasonal designs and behind-the-scenes moments, follow along on Instagram @cocoacortado.

Available for pickup at Tin Roof Cafe
Thursday through Sunday.

CAKES BY RACHEL — FROM THE KITCHEN OF TIN ROOF CAFE

Thoughtfully designed cakes where flavour and design are given equal attention.

From intimate birthday celebrations to weddings and gatherings, each cake is made to order using seasonal ingredients, house-made fillings, and carefully selected flowers and finishes.

My work is inspired by gardens, flowers, fruit and natural textures. Designs often evolve with the seasons, drawing inspiration from local blooms, fruit and colour palettes.

I believe the best cakes are both beautiful and delicious—something guests remember long after the celebration is over.







Popular flavours include:

- Lemon Raspberry Yuzu
- Strawberry Elderflower
- Chocolate Hazelnut
- Almond Raspberry
- Vanilla Bean Funfetti
- Tiramisu
- Caramel Latte
- Carrot

Cakes for

- Birthday dinners
- Baby & bridal showers
- Intimate weddings
- Rehearsal dinners
- Corporate celebrations
- Meaningful gatherings

MORE INFO & *how to order*

Celebration cakes start at \$75.

Custom cakes range from \$100–\$350.

Wedding cakes and larger event cakes are quoted individually.

For inquiries, please email Rachel at cocoacortado@gmail.com

When reaching out, please include:

- Event date
- Number of guests
- Occasion
- Flavour preferences
- Colour palette or inspiration images
- Pickup or delivery requirements







F.A.Q

When are cakes available?

Cakes are available for pickup Thursday–Sunday from Tin Roof Cafe in Erin.

Do you offer gluten-free, vegan or dairy-free options?

Yes. Select flavours can be made gluten-free, dairy-free, nut-free or vegan. Please include any dietary requirements in your inquiry.

What are your prices?

Celebration cakes begin at \$75. Most custom cakes range from \$100–\$350.

Larger wedding and event cakes are quoted individually based on scale, design & delivery requirements.

What is your cake style?

My cakes are inspired by gardens, seasonal ingredients, flowers, fruit, and natural textures. While I occasionally incorporate playful piping, I specialize in buttercream cakes with an organic, flavour-forward aesthetic.

Do you recreate inspiration photos?

I welcome inspiration photos as a starting point, but I do not recreate another baker's work. The best results happen when clients are drawn to my style and allow room for creative interpretation.

Do you make vintage, themed or character cakes?

While I occasionally incorporate vintage-inspired details, I do not specialize in heavily piped Lambeth-style cakes, character cakes, fondant work, or elaborate custom designs.

Do you write messages on cakes?

Writing on cakes is not currently offered. I recommend a cake topper or handwritten card.

