

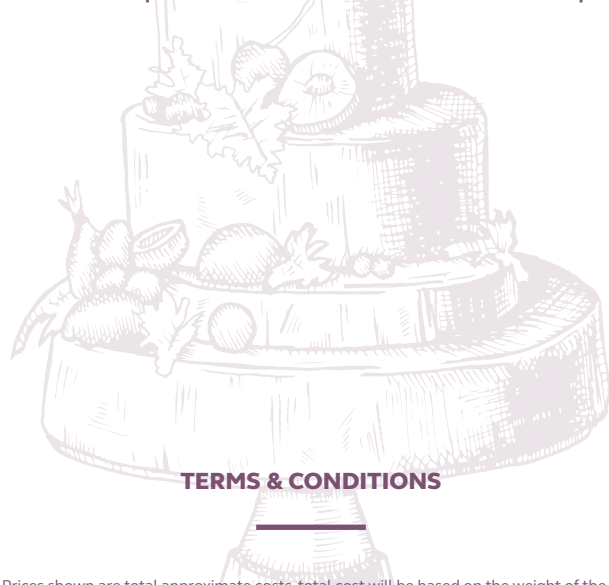


## HINTS & TIPS

1. Ensure you add delicious accompaniments to your cheese cake - crackers, fruit, quince jelly, chutneys, etc which are all available in store.
2. Why not decorate your cheese cake to match the colour/theme of your special day!
3. Cheese cakes can also be used for other celebrations and occasions.
4. Where cheeses come in 2 halves, tooth picks can be used to combine them into 1 unit.
5. If you have any queries regarding wedding or celebration cheese cakes, please do not hesitate to ask in store.

If you'd like to taste any of the combinations mentioned or would like further information checkout SuperValu.ie or visit your local SuperValu deli counter. We'd be delighted to chat through your options!

Check out SuperValu.ie for more cheese cake ideas and tips!



## TERMS & CONDITIONS

- Prices shown are total approximate costs, total cost will be based on the weight of the actual cheese. (Prices will only vary slightly from the approx costs).
- Two weeks notice is required to ensure we have all stock for your particular cheese cake as not all lines are stock items.
- These are just some options of cheese cakes we have suggested, of course any combination can be put together but remember it is necessary to stack them on top of each other therefore all options may not work. Not all cheeses come in wheels.
- All options are subject to seasonal availability of the cheese, flowers and fruit.
- Please note that the flowers, fruit and other decorations used in the photos are not included. Ask one of our experts in store about the best options for decorating your cheese cake with seasonal fruit and flowers, or check out our website for more information.
- Prices correct at time of going to print 03/05/2018. Prices subject to change.

## IRISH €260

Carrigaline Original 1.8kg\*,  
Durrus 1.2kg,  
Cahill's Ballintubber with Chives 2.2kg\*,  
Cooleeny (Unpasturised) 1.8kg,  
Mossfield Slieve Bloom 4kg

Serves approx. 110 guests as  
part of a cheeseboard or 220  
guests as part of a buffet.

Savour some of Ireland's favourite home produce, including a mature, sweet cheddar-style Slieve Bloom from County Offaly, a creamy Tipperary Cooleeny, a Ballintubber Cheddar with Chives from Limerick, and a subtle, buttery Carrigaline and creamy, fruity Durrus from County Cork.

\*Wax on the indicated cheese is inedible and should be removed prior to serving.

Showstopping

# CHEESE CAKES



TO ORDER,  
JUST ASK A  
MEMBER OF  
THE TEAM...

**SuperValu**  
Real Food, Real People

Make a statement with our

# CHEESE CAKES

Imagine a tiered tower of artisan cheeses, selected to create a perfectly balanced cheeseboard - what a fabulous centrepiece with a difference for your wedding or special event.

Here at SuperValu, we love our cheese! We have a fantastic range of Irish and European cheeses to suit every taste and budget. To make it easy for you, we have already chosen several combinations to cater for all seasons so you can tick this job off your list very quickly!

## SPRING €200

Signature Tastes Gortnamona 150g,  
Cashel Blue 1.5kg,  
Wensleydale and Cranberry 3kg,  
Smoked Applewood 3kg,  
Châteaux de France Brie  
(Unpasteurised) 3kg,

Serves approx. 100 guests as part  
of a cheeseboard or 200 guests  
as part of a buffet.

A delight for the senses, the Spring Cheese Cake features a whole bouquet of flavours from the lightly-spiced Cashel Blue, to a creamy and fruity Wensleydale and Cranberry, to the smokey notes of Applewood Cheddar, as well as a classic French Brie and mild Gortnamona goats cheese.

Serves approx. 100 guests as part  
of a cheeseboard or 200 guests  
as part of a buffet.

This showstopping Cheese Cake has something to delight every guest. The Mossfield Slieve Bloom's mature, cheddar-style cheese and lightly smoked Applewood Cheddar are real crowd-pleasers, while the lightly spiced Cashel Blue, creamy Brie-style Wicklow Bán and wine-rinsed Drunken Goats are sure to excite seasoned cheese-lovers.

## SUMMER €235

Drunken Goats 550g,  
Cashel Blue 1.5kg,  
Wicklow Bán 1.2kg,  
Wensleydale & Cranberry 1.5kg,  
Smoked Applewood 1.5kg,  
Mossfield Slieve Bloom 4kg

## WINTER €180

Wensleydale Cranberry 1.5kg,  
Reblochon 450g,  
Cahill's Ballintubber  
with Chives 2.2kg\*,  
Smoked Applewood 3kg,  
Cooleeney (Unpasteurised) 1.8kg

Serves approx. 85 guests as part  
of a cheeseboard or 170 guests  
as part of a buffet.

Warm your taste-buds with a range of flavours in our Winter Cheese Cake - from the nutty, alpine Reblochon and a creamy Cooleeney, to a Limerick Ballintubber Cheddar with Chives and two seasonal favourites: a creamy, fruity Wensleydale with Cranberry and classic, smokey Applewood Cheddar.

\*Black wax on the Ballintubber cheese is inedible and should be removed prior to serving.

## AUTUMN €295

Drunken Goats 550g,  
Cashel Blue 1.5kg,  
Durrus 1.2kg,  
Iberico 4kg\*,  
Mossfield Slieve Bloom 4kg,  
Châteaux de France Brie (Unpasteurised) 3kg

Serves approx. 140 guests as part  
of a cheeseboard or 280 guests  
as part of a buffet.

A happy marriage of Irish and Continental cheese make up this flavoursome Cheese Cake. Enjoy nutty, buttery Iberico and wine-rinsed Drunken Goats cheese from Spain, and a classic French Brie, alongside the deliciously mature cheddar-style Slieve Bloom, a creamy, fruity Durrus and lightly spiced Cashel Blue from some of Ireland's best cheesemakers.

\*Black wax on the Iberico cheese is inedible and should be removed prior to serving.

