

# Creative Inspiration:



*Cakes for Occasions wants to help you create a beautiful, memorable cake for your wedding. In order to design the perfect cake for you, please share a few details with us:*

- How many guests will you be having?
- Are you planning on serving your wedding cake as the dessert?
- If so, will your dessert be plated or served buffet style?

*Now let us help you design the wedding cake of your dreams!*

## *Size, Shape and Setup of your cake:*

### **What size cake will you need?**

- 3 tier – will serve between 75 and 130 guests
- 4 tier – will serve between 140 and 190 guests
- 5 tier – will serve 200 guests and up

### **What shape(s) do you prefer?**

Round, Square, Hexagonal – or create a different effect by combining multiple shapes.

### **How would you like your cake setup?**

- Stacked – One tier sitting on top of another
- Raised – Tier(s) of cake separated by columns
- Garden – Slightly separated tiers of cake

## *Design:*

### **What type of frosting would you like?**

- Buttercream – available in assorted colors and flavors
- Fondant – available in assorted colors
- Chocolate Ganache

*We recommend that you provide us with color swatches so that we may match your color as close as possible. Due to food coloring limitations, we may not be able to match all colors and cannot guarantee an exact match.*

**What kind of artwork would you like on your cake?** The artwork on your wedding cake can be as traditional or creative as you wish. You are welcome to choose from the many artwork designs in our portfolio or if you have a design in mind, please let us know so we can create something unique for you!

**What types of garnish would you like?** Cakes for Occasions provides edible and seasonal garnishes for your wedding cake - the possibilities are endless! Imagine buttercream roses, sugared flowers, white chocolate bows, fresh fruit, white chocolate sea shells and much more! Share your ideas with us - together we will design an unforgettable wedding cake.



*2004 Award Winning Cake from the Today Show*



  
*Cakes for Occasions*

For every milestone

# Tastefully Designed:



*At Cakes for Occasions we believe that your wedding cake should be as delicious as it is beautiful. Our chefs take great pride in every dessert prepared in our kitchen and will create a fresh, flavorful cake especially for you. Review our list of award winning cakes – select one of our classic, signature, or speciality flavors and then enjoy a complimentary sampler plate from your selections. This is where the real fun begins!*

## *The Classics*

### **Cake Flavors:**

Vanilla, Chocolate, Marble or Lemon Cake

### **Buttercream Filling Flavors:**

Vanilla, Chocolate or Mocha

- White Chocolate Mousse Cake** - vanilla cake with white chocolate mousse filling.
- Chocolate Mousse Cake** - chocolate cake with chocolate mousse filling.

## *Signature Wedding Cake Flavors*

- Opera Cake** - chocolate cake brushed with espresso, filled with ganache and mocha buttercream.
- Lemon-Raspberry Mousse** - vanilla cake soaked with lemon syrup with fresh raspberry mousse filling.
- Strawberry-Grand Marnier** - vanilla cake soaked with grand marnier syrup, filled with grand marnier buttercream and fresh sliced strawberries.
- Double Chocolate Raspberry** - chocolate cake with chocolate buttercream and raspberry preserves.
- Strawberry-Vanilla Cream** - vanilla cake with vanilla buttercream and sliced fresh strawberries.
- Chocolate Orange** - chocolate cake with chocolate-orange mousse.

## *Specialty Wedding Cake Flavors*

- Red Velvet** - red velvet cake layered with cream cheese buttercream.
- Dulche De Leche** - vanilla cake brushed with coffee, filled with dulce de leche mousse.
- White Chocolate Raspberry** - layers of vanilla cake with white chocolate mousse and raspberry preserves.
- Orange Spice** - spice cake with orange citrus buttercream filling.
- Chocolate Paradise** - chocolate cake soaked with rum syrup, coconut cream filling.
- Raspberry Key-Lime** - vanilla cake filled with key lime cream and fresh raspberries.
- Chiaroscuro** - chocolate cake layered with white chocolate mousse and ganache.



*If there is a flavor you do not see on our menu, please ask. Please note that some of our cake flavors are only available for weddings.*