

KBC'S WEDDING CAKE MENU



RASPBERRY & WHITE CHOCOLATE

A lovely Vanilla Cake, layered with silky White Chocolate Buttercream and Raspberries throughout.

TAHITIAN VANILLA

A light Vanilla Cake layered with Vanilla Bean Buttercream. Simple, smooth and sweet.

DULCHE DE LECHE

Vanilla Cake with Rum Syrup, layered with housemade Dulche de Leche with a Caramel and Dark Rum Buttercream.

LEMON CURD & WHITE CHOCOLATE

Lemon Cake layered with housemade Lemon Curd and White Chocolate Buttercream.

TOASTED COCONUT

*CANNOT BE THE BOTTOM TIER

Gluten free Coconut Cake, Bavarian cream, and candied Pineapple, covered with more Coconut Buttercream and textured with chewy toasted Coconut.

CARROT

A special recipe ~ this Carrot Cake has Orange Marmalade in the cake, and a luxurious Cream Cheese Mascarpone Frosting.

STRAWBERRY CREME

*AVAILABLE APRIL ~ SEPTEMBER

Strawberry Creme Fraiche Mousse and fresh diced Strawberries, layered with Vanilla Cake. Covered with our White Chocolate Buttercream.

PEACH CREME

*AVAILABLE JULY ~ SEPTEMBER

Peach Creme Fraiche Mousse and fresh diced Peaches, layered with Vanilla Cake. Covered with our White Chocolate Buttercream.

TIRAMISU CAKE

*AVAILABLE UNDER SPECIAL CIRCUMSTANCES

A twist on the traditional ~ this has all the flavors of classic Tiramisu, but in a cake shape. Surrounded by Lady Fingers and tied with a bow, this one is a beautiful presentation piece.

CHOCOLATE, CARAMEL & SEA SALT

Layers of Chocolate Cake, Rich Chocolate Ganache, toasted Almonds, and Caramel sprinkled with Sea Salt.

GERMAN CHOCOLATE

Layers of Chocolate Cake stacked with Pecans, Coconut and Caramel filling, and Chocolate Ganache.

CHOCOLATE TRUFFLE MOUSSE

*CANNOT BE BOTTOM TIER

Light and luscious.

This one is four layers of Light Chocolate Cake, spread with a Light Chocolate Mousse filling and coated in Chocolate Ganache.

RICH CHOCOLATE

A traditional old-fashioned Chocolate layer Cake, with a Betty Crocker style look. Layers of Rich Cake and lots of swirled deep Chocolate Ganache for frosting.

PEANUT BUTTER & CHOCOLATE

Try this four layered Cake of Chocolate Buttermilk Cake sandwiched with a Peanut Butter filling and a generous coating of Dark Chocolate Ganache.

ALMOND PRALINE

Layers of luscious Almond Cake filled with alternating layers of Dark Chocolate Ganache and Cream Cheese Mascarpone Frosting, covered with our Chocolate Ganache.

HAZELNUT DACQUOISE

Hazelnut Meringue, Chocolate Ganache and smooth Buttercream.

PUMPKIN SPICE

*AVAILABLE OCTOBER ~ DECEMBER

A Pumpkin Spice Cake layered with a delicious Maple-Cream Cheese Frosting and garnished with candied Pecans.

CARAMEL APPLE SPICE

*AVAILABLE OCTOBER ~ DECEMBER

Spice Cake with Apples, Pecans, and Bourbon soaked Currants layered with a delicious Caramel Buttercream.

...A FEW BASIC DETAILS...

We love to make wedding cakes ~ they are so sophisticated, so special, so celebratory. Each is unique and has a story of its own...

Karen's Bakery Café specializes in listening to your ideas, your hopes and dreams, your concerns, and then in helping you create a cake that is unique to you and your big day. Whether it is simple and stylish, detailed and highly-designed, one flavor or five, we want to hear what we can do for you to create a cake that will be as memorable as it is delicious.

We use only pure, natural, real ingredients, and think working with a seasonal palette is the best approach.

Call for a tasting appointment. We'll be happy to set up a time when we can sit down to talk about your cake, taste samples, start some of the design process, and help make the cake of your dreams come to life...

CONSULTATIONS

Wedding cake tastings are by appointment only. We schedule cake tasting/consultation appointments Tuesday through Friday, from 3:00-5:00 p.m. If you have a timing conflict we can, on occasion, make special arrangements.

A \$25 consultation fee is required at the time the appointment is booked. A credit card number must be provided at time of booking. If you choose Karen's Bakery Café to create your wedding cake the \$25 consultation fee will be applied to the cost of your cake.

During the tasting, you are able to browse through our photo albums, search design inspiration on an iPad, and talk through your ideas and desires with one of our cake coordinators. It is always a good idea to bring sketches, photos, or clippings with you so that we may get a clear picture of what you are looking for. Color swatches, Pinterest pages, invitations and save the date cards can also help us try to coordinate the design.

You will be asked for details of your big day. Details are important, and make a difference in the cost of your cake. The planning process can be a snap if you come with as many details as possible. A delivery address, ceremony time, number of guests, color palette, etc. are all factors that we appreciate having, as many of them have to be factored into the cake design planning process and, ultimately, the estimate.

You will be able to select up to four slices of currently available cakes. We ask that you select these flavors prior to your tasting, so that we can make sure that each flavor is available, and at its best temperature to taste. Three day notice is appreciated.

Wedding cakes start at \$5 per person. The overall price is based on the number of servings, design details, delivery location, and many logistics that need to be taken in to consideration. Delivery is an additional charge. The delivery charge covers our time and fuel costs, as well as any set up time needed. Prices will vary, but most range from \$50 for local deliveries to \$100+ for distant deliveries.

Once we have the information that is needed, we will send you a written estimate. We want you to read over the details on the contract to make sure we have everything correct. At that time, a \$50 save-the-date fee will be required. You will also be given a final count date, which is the date we need to have your estimated number of guests. This is the number that will be used for billing and for cake quantities. The final count cannot be decreased after the final count date. On occasion, we can increase the amount of cake with enough notice, but we can never decrease it, as our plans are already in motion.

Thank you for considering Karen's Bakery Café for your cake needs. We are excited to be a part of your big day, and to show you what we can do to make the sweetest part of your day really special.

