

WEDDING CAKES

YELLOW SPONGE CAKE:	Traditional, rich yellow cake flavored so gently with a touch of vanilla. Spectacular when filled with strawberry cream, white chocolate cream, or coffee cream.
CHOCOLATE SPONGE CAKE:	Delicious rich chocolate cake. Great with chocolate whipped cream filling!
GENOISE CAKE:	An Italian sponge cake named after the city of Genoa and associated with Italian and French. Instead of using chemical leavening, air is suspended in the batter during mixing to provide volume. It can be successfully combined with just about every filling we offer.
CARROT CAKE:	Moist, flavorful and absolutely delicious. Traditionally prepared with cream cheese.
RED VELVET CAKE:	Moist and delicious filled with sumptuous cream cheese.
ALMOND POUND CAKE:	The moistest cake ever, Best filled with raspberry and apricot jam!

Fillings: (All of our filling is made with fresh whipped cream.)

White chocolate flavored cream
Vanilla or chocolate custard
Chocolate cream
Hazel nut cream
Coconut cream
Pineapple cream
Coffee cream
Passion fruit cream
Cream cheese cream
Strawberry cream
Blueberry cream
Cherry cream
Raspberry cream
Pistachio cream
Vanilla cream
Lemon cream
Orange cream
Peaches and cream
Strawberries and cream

Icings:

Buttercream: Our most popular icing.

Smooth and creamy made from butter that stays deliciously soft. Buttercream is the best for decorating.

Fondant: A sweet, elastic icing made of sugar, corn syrup, and gelatin that's literally rolled out with a rolling pin and draped over a cake.

Fondant makes a smooth, firm base for gum paste flowers, decorative details, and architectural designs.

Fondant has a porcelain finish.



Cutting the cake!

Here is a cutting guide for the proportion of a round cake to the amount of guests it will serve:

10"/7" tier cake will serve 35
12"/8" tier cake will serve 50
12"/10"/7" tier cake will serve 75
16"/12"/8" tier cake will serve 150
18"/12"/8" tier cake will serve 175
18"/14"/10" tier cake will serve 200

After the wedding...

Tradition has it that you save the top tier for your first anniversary. We suggest treating yourself to your top tier on your two-week, or one-month anniversary. If you must adhere to tradition, wrap the cake in plastic wrap then use an airtight freezer baggie for best result. Do not use aluminum foil as it may not be airtight and will not protect against freezer burn. Another alternative on your one year anniversary is to order a small tier cake, decorated as the original wedding cake, at our special one-year-anniversary price

PLEASE CONTACT OUR CORPORATE OFFICE AT 843-207-1990
TO MAKE YOUR CONSULTATION WITH SHARIE.

WEDDING CAKE CONSULTATION PROCESS

1. What's your budget?

Know how much can be spent on your cake. Our Wedding Cake Specialist will show you all that is available within your specific price range. Wedding cakes are priced by the slice. The price will increase depending on how elaborate and detailed the wedding cake is, and materials used such as fondant covered or gum paste flowers and such.

There are creative ways to work with smaller budgets, and still showcase an impressive cake. If your party is large, you may choose to display a two-tiered cake, and then purchase a non-decorated sheet cake which can be sliced up in the kitchen.

2. What cake style are you looking for?

Consider whether you are looking for a style that is traditional, ornate, trendy, simple, unique, or one that matches a specific theme. Of course, you can always email a picture of a design you have in mind. But, remember that magazines have a team of photographers keeping the cake looking perfect at all times. Our Wedding Cake Specialist will suggest a beautiful and delicious cake, but may not be able to duplicate what you may see in print.

3. How many guests will you be serving?

The number of servings will help determine the size and number of tiers of your cake.

4. Cake color?

Cakes are not just white anymore. We have created beautiful cakes in a wide array of colors. Another thing to consider is whether you want your cake to match or complement your wedding day colors. Many clients have brought a fabric swatch. Using a small variation of food safe colors, the decorator will prepare the closest possible match. Our Wedding Cake Specialist will gladly assist you in selecting something that reflects your personality and style.

5. Cake tasting?

If you would like to try our cakes please go to our retail store on 333 East Bay Street. We have most of all of our flavors available for sale by the slice. When selecting fillings and icing the climate should also be considered. Will your wedding be indoors or outdoors? Some fillings and icings do better than others depending on weather conditions.

6. Delivery?

Complex cakes may not always be delivered in final form. Time and space for assembly, and even refrigeration may be required. Our delivery contractors are experienced in transporting and handling large delicate cakes. To insure a proper wedding experience and peace of mind, delivery service should be considered. Additional charges will apply for delivery.

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