

Wedding Cakes



Antoinette Boulangerie

2022



About *Wedding Cake Process*

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You Said "Yes", Congratulations!

At Antoinette Boulangerie, we specialize in creating elegant works of art using only the highest quality ingredients. Our wedding cakes are specially designed for each couple and we pride ourselves in creating the sweet ending to your celebration.

Cake Tasting

We are currently offering "Wedding Cake Sampler Boxes" available to [schedule online](#). If you would like to taste cakes, please visit our website wedding cake page to place your order. Enjoy your cake samples safely at home!

Virtual Consultation

Once you have tasted the samples and would like to chat on the next steps, visit the [same link](#) to set up a virtual consultation.

This guide is meant to act as inspiration to select a design. Feel free to bring along images, invitations, and anything else that may inspire the design.

Talk Soon! xo

Semi-Nude / Full Nude

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Dress Up

Adding Fresh Flowers, Ribbon, Berries - even citrus can complete the look and feel of the theme of the wedding. Add a cake topper, flowers or leave the top plain!

**Flowers, Ribbon or Cake Toppers come from the customer.*



Clean *and* Classic

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Smooth white buttercream cover with fresh florals.



Swiss dots on the side of each tier with classic pearl piping trim.



Single swiss dots on the side of each tier with colored ribbon trim.



Alternating tiers of smooth and Swiss Dots with the classic pearl piping trim.

Layers of ruffled buttercream is one of our favorite designs. Pair with pearl piping or alternating tiers of Swiss Dots - you can't go wrong! Sweep the ruffles upward for a more elegant look or break up with rosettes.



More Designs....



Cake Yield & Serving Guide

Wedding Cake
(1"x2" Portions)

6" - 10 Servings

8" - 25 Servings

10" - 35 Servings

12" - 55 Servings

Four Tier Cake feeds 125 Guests



Occasion Cake
(2"x2" Portions)

6" - 8-10 Servings

8" - 12-15 Servings

10" - 20-25 Servings

12" - 35-40 Servings

Wedding Cake *Cost*

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Included in your wedding cake package is a tiered cake to feed all guests with a buttercream cover.

Sugar flowers, gold leaf, hand-painted details, and other intricate designs are an additional cost.

Pricing & Flavors

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Classic Wedding Cake \$6 per slice and includes the following:

- Chocolate or Vanilla Sponge
- Choice of Design (Full Buttercream or Half Naked Styles)
- Choice of Buttercream filling

Buttercream Fillings: Vanilla, Chocolate, Raspberry, Strawberry, Passion Fruit, Mango, Lemon, Coconut, Hazelnut, Chocolate Hazelnut

Premium Upgrades

+\$0.50 per slice for any cake flavor or filling upgrades

Cake Flavors: Red Velvet, Lemon, Carrot

Filling Flavors: Lemon Curd, Cream Cheese, Chocolate Ganache, Fresh Berries or Raspberry Jam added to filling

Gluten-Free Cake Options

\$7.00 per slice, choice of Vanilla or Chocolate