



(434) 295-6037

www.hotcakes.biz

Barracks Road Shopping Center

WEDDING CAKES 2019

DESIGN

Our wedding cake portfolio shows many cakes we have designed. Cakes can be decorated in a variety of ways with fresh flowers, wedding ornaments, ribbons, dragées, or fruits. If you already have an idea, bring us a picture and we can work with you.

POPULAR CAKE FLAVORS

Strawberries and Cream – soft sponge cake filled with fresh strawberries and cream and finished with vanilla Italian meringue buttercream

Carrot Cake – moist cake made with golden raisins and walnuts layered with apricot preserves, the traditional cream cheese icing, and finished with our smooth vanilla buttercream

Two Chocolate Raspberry – soft chocolate layers, raspberry whipped cream, white chocolate buttercream

Chocolate Almond Raspberry – almond butter cake spread with raspberry preserves, filled with whipped chocolate ganache, and iced with amaretto buttercream

Lemon Mousse – soft yellow cake, lemon mousse filling, lemon-amaretto buttercream

English Trifle – almond butter cake brushed with sherry syrup and raspberry preserves, filled with mixed berries and cream, and iced with a vanilla buttercream

Mango Mousse Cake – mango curd and mango mousse filling, rum buttercream frosting

Custom combinations – design your own cake by customizing the cake layers, brushing syrup, filling, and frosting flavors. Cheesecake, Neapolitan cakes, and tiers with different ingredients are all possible.

FONDANT CAKES

Fondant cakes have porcelain-smooth icing that allows for beautiful creative possibilities. Compatible fillings include dark chocolate ganache, lemon curd, and raspberry preserves. Pricing is based on the intricacy of design.

CUP CAKES

Standard flavors include Classic Yellow, Hyde Park Chocolate, Lemon Pound Cake, Farmhouse Apple, and Carrot. Cream Cheese Icing and Italian Meringue Buttercream are tasty finishes. Cupcakes can be filled with lemon curd, pastry cream, raspberry preserves, etc. Cupcakes can be garnished with fresh flowers, berries, or buttercream flowers. We will provide an attractive clear Plexiglas stand to display the cupcakes.

COOKIES, MINI SWEETS, DESSERT BUFFET

Decorated sugar cookies, bite-sized sweets, and many options for a dessert buffet are all possible.

COST CONSIDERATIONS

Wedding cakes vary in cost according to ingredients and decorative details. Our normal price range is \$5.00 – 5.99 per person. Cupcakes are \$2.99 - \$3.99 each depending on decoration.

There is a refundable deposit for a silver plateau or cupcake stand.

Delivery and set up of a wedding cake is based upon mileage and travel time.

Local delivery within Charlottesville is \$39.

Barboursville–\$69

First Colony–\$69

Castle Hill Cider–\$69

Early Mtn Vineyard–\$79

Graves Mtn Lodge–\$99

Keswick Vineyard–\$59

King Family–\$59

Oak Ridge Estate–\$99

Pippin Hill–\$59

Veritas–\$79

White Hall–\$59

Wintergreen–\$99