

Design your dream



Wedding Cake

With

Cosentino's



Table of Contents

Serving Guide.....	1	Fresh Flowers.....	16
Pricing.....	2	Fake/Dummy Cakes.....	17-18
Popular Sizes.....	3-4	Saving the Top Tier.....	19-20
Frosting Textures.....	5-6	The Finishing Touch.....	21-22
Cake Flavors.....	7	Payments.....	23
Fillings.....	8	Delivery/Set-up.....	24
Cupcakes.....	9-10	Birthday Cakes.....	25-26
Sheet Cakes.....	11-12	Grooms Cakes.....	27
Buttercream.....	13	Bridal Showers.....	28
Fondant.....	14	Baby Showers.....	29
Gum Paste.....	15		









Cake Serving Guide

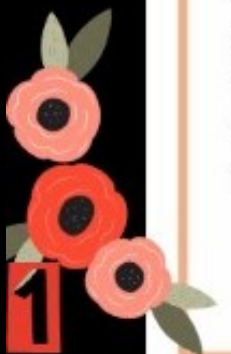
Round Cakes



6" -	10 Servings
6" TALL-	16 Servings
8" -	28 Servings
8" TALL-	42 Servings
10" -	42 Servings
10" TALL-	62 Servings
12" -	56 Servings
14" -	82 Servings

Square Cakes

6" -	18 Servings
8" -	32 Servings
10" -	50 Servings
12" -	72 Servings
14" -	98 Servings



1

REGULAR



2 Cake Layers on Each Tier

VS

TALL



3 Cake Layers on Each Tier

Pricing Per Tier

Wedding cakes priced by the serving

Buttercreme Icing \$4.00

Rolled Fondant \$8.00

ROUND CAKES

	Buttercreme	Fondant
6 inch-10 servings	\$40	\$80
6 inch- TALL-16 servings	\$64	\$128
8 inch-28 servings	\$112	\$224
8 inch- TALL-42 servings	\$168	\$336
10 inch- 42 servings	\$168	\$336
10inch- TALL- 62 servings	\$248	\$496
12 inch- 56 servings	\$224	\$448
14 inch- 82 servings	\$328	\$656

SQUARE CAKES

	Buttercreme	Fondant
6 inch-18 servings	\$72	\$144
8 inch-32 servings	\$128	\$256
10 inch- 50 servings	\$200	\$400
12 inch- 72 servings	\$288	\$576
14 inch- 98 servings	\$392	\$784

Prices do not include fresh floral, gum paste floral, fresh fruits, or cake toppers.

Assorted fillings are available at no extra charge.

Set up a free consultation with one of our cake designers.

Popular Size Idea

2 TIER



38 Servings- \$152
TALL- 51 Servings- \$232



70 Servings- \$280
TALL- 104 Servings- \$416



3 TIER



80 Servings- \$320
TALL- 120 Servings- \$480



126 Servings- \$504
TALL- 168 Servings- \$752

3



4 TIER

136 Servings- \$544

TALL- 204 Servings- \$816



5 TIER

218 Servings- \$872



*Starting Prices for Buttercream Cakes

4



Use Various frosting
textures to create a
Cake that compliments
the theme of your
Wedding

- 1 Smooth
- 2 Combed
- 3 Curved Comb
- 4 Rustic Lines
- 5 Angled Lines
- 6 Spackle
- 7 Ruffle Rosettes
- 8 Wide Lines
- 9 Rosettes
- 10 Vertical Stripes
- 11 Naked
- 12 Semi-Naked





1
2
3
4
5
6
7
8
9
10

Cake Flavors



1 Lemon

2 Carrot

3 Wedding Cake

4 Strawberry

5 Marble

6 Yellow

7 Red Velvet

8 Spice

9 Classic White

10 Chocolate

Fillings



- 1** Chocolate Mousse
- 2** Whipped Cream
- 3** Lemon Curd
- 4** Fresh Strawberry
- 5** Berries & Cream
- 6** Salted Caramel
- 7** Pumpkin Cream Cheese
- 8** Bavarian Cream
- 9** Chocolate Fudge
- 10** Cookies & Cream
- 11** Banana Cream
- 12** Peanut Butter Cup

STARTING AT \$1.50 EACH

- 1 Star Flower
- 2 Rosette
- 3 Closed Star
- 4 French
- 5 Open Star
- 6 Star Peak
- 7 Round
- 8 Nonpareils



Cupcakes add
Variety and are an
elegant individual
treat for your guests!

Available in

STARTING AT \$2.00 EACH

- 9 Rose
- 10 Daisy
- 11 Large Petal Mum
- 9 12 Chrysanthemum


WHITE
RED VELVET
CHOCOLATE
STRAWBERRY







Money
Saving
Tip!



Sheet Cakes are an affordable alternative to a large tiered cake. Have a small cake for photos to cut into and provide sheet cakes to serve your guests!

Sheet Cakes



1/4 Sheet, 20 Servings, \$26.99 Starting
1/2 Sheet, 40 Servings, \$43.99 Starting
Full Sheet, 88 Servings, \$58.99 Starting



Buttercream

- * \$4.00/Serving
- * Most Cost Effective
- * Made from Confectioner's Sugar, Shortening and Flavoring
- * Soft, Fluffy, Sweet, Rich
- * Pipe Intricate Designs
- * Ideal for rustic & naked cakes
- * Available in a range of flavors but the only one white is Vanilla
- * Create a variety of textures and designs
- * Can be colored with food grade dye
- * Melts in High Heat and Humidity



All About
Buttercream

Fondant



All About Fondant



- * \$8.00/Serving
- * Higher Price tag
- * Sugar Paste that is rolled out and draped over Buttercream cakes
- * Marshmallow-like taste, Sweet, Chewy
- * Create intricate ruffles, toppers, flowers, bows and embellishments
- * Dough-like texture
- * Smooth Flawless Finish
- * Can be colored with Food grade dye
- * Edible but Can also be peeled off and discarded before cake underneath is consumed



Gum Paste

- *Can last for years
- *If properly cared for can become an Heirloom and used on future generation wedding cakes
- *More color and size options
- *Can be as Realistic or Animated as desired
- *Higher Price Tag
- *Ideal if your desired flower is not in season
- *Will not wilt in heat
- *Non-Edible but Food Safe
- *Create a whimsical look





Fresh Flowers



- *Most Cost Effective Option
- *Most Popular Option
- *Can work with any Wedding theme
- *Look amazing on all cakes but particularly Rustic and Naked Cakes
- *Only last a couple of days
- *Some flowers are toxic and can not be used on cakes
- *Colors may not be able to match exact color swatch
- *Gives a Beautiful, Realistic, Fresh Look
- *Can Wilt in Heat

WHAT'S THE DEAL WITH

Fake/Dummy Cakes?

MYTH

FAKE/DUMMY CAKES ARE CHEAPER

FACT

FAKE/DUMMY CAKES ARE ACTUALLY
PRICED THE SAME AS REAL CAKES



A Fake, or "Dummy" cake is a cake made of Styrofoam layers that is decorated to look like a wedding cake



WHY CHOOSE A FAKE CAKE?

When it comes time to serve the cake, having sheet cakes hidden to serve your guests can be a big time-saving alternative to cutting a Wedding Cake

Some couples opt to have a real tier to cut into or a hidden slice in the back to give the illusion of cutting into a real cake

Dummy cakes can be created in a huge variety of styles. Since Fake cakes are so lightweight and easy to stack, you are able to get extremely extravagant with the decor and size of the cake. You are also able to get more wild with the design without compromising stability.

Save your cake and Display it for Months to come!

Should we save the Top Tier?



Traditionally, the top tier of the Wedding Cake is often saved and preserved to be eaten once again on your first Anniversary. There is sentiment and the superstition of good luck and prosperity that is believed to occur when couples enjoy a piece of their cake one year later.



THINGS TO CONSIDER



If you save the top tier, you will get less servings from your cake



The cake should be carefully wrapped in Saran Wrap, Placed in an Airtight Container and Placed in the Freezer



Keep in mind that 1 year old cake might not taste the best



If you decide not to save the top tier, you can contact your local Cosentinos Bakery or your original Wedding Cake designer for a 5in. Anniversary Cake. These usually only cost around \$10

Add Ribbons,
Flowers, Toppers
and Embellishments
to complete the look





The Finishing Touch

A decorative banner with a grey grid pattern and ribbon-like ends. The text "The Finishing Touch" is written in a white, elegant cursive font. To the right of the banner is a graphic of three stylized flowers in shades of orange and pink with green leaves.

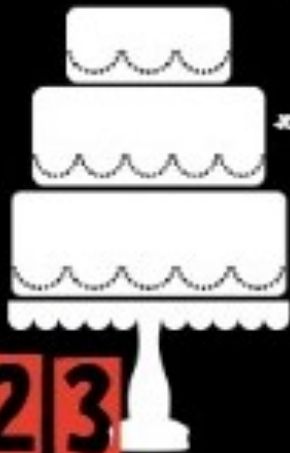
Payments

* A 50% Deposit is required to Save your Date. This must be paid at least 1 month prior to your Wedding Date.

*The Remaining Balance is due at least 72 hours Prior to your Event Date.

*A 48 hour cancellation Notice is required for refund Consideration

*We accept payments in the form of Cash or Credit/Debit



Delivery
&
Set-up

Making sure your Cake arrives safely and on time to the Venue is our top priority!

Delivery Fee

Starting at \$30



Destinations outside a 15 mile radius of the store are subject to an additional charge of \$0.50 per mile

Please ensure someone is available to receive and inspect the cake upon drop-off. Make sure any toppers that need to be added are left on the cake table and inspect stands and tables to assure they are sturdy. Tiered cakes can be quite heavy!



Don't Forget-
We Love Cakes
For all
Occasions!





BIRTHDAY PARTIES





GROOMS CAKES





BRIDAL SHOWERS





BABY SHOWERS





Cosentino's

www.cosentinos.com