

## Wedding Cake Pricing

Our wedding cakes are priced on a per-serving basis. Simply multiply the number of servings you need by price per serving. You can mix as many different flavors as you wish, even if they are from different price categories (excluding torte cakes and cheesecakes).

### Samples

Samples are available to order in any of the flavors and fillings (excluding torte cakes and cheesecakes). The cost for samples with buttercream icing is \$2.50. Fondant covered samples are \$5.00.

## Fondant Iced Wedding Cakes

Many brides are familiar with rolled fondant cakes, as their popularity has grown immensely in recent years. Fondant icing is characterized by its satin-smooth appearance. Any flavor of cake can be covered with fondant (excluding torte cake and cheesecakes). The cake is first covered with our whipped vanilla buttercream icing and then draped with a thin layer of our fondant. Most people would describe the flavor of fondant to taste like a marshmallow candy. Fondant is very versatile and can be made into ribbons, stripes, drapes, bows, roping, etc.

Ask to see our special photo album made up exclusively of fondant cakes. The price for fondant is easy to calculate. Simply add \$1.00 per serving on to the price of the regular wedding cakes per-serving price. (Example: basic flavors would be \$3.40 per serving). The price does not include gum paste flowers.

## Basic Wedding Cake Flavors

\$2.50 per Serving

The Basic flavors can be selected for each tier of the cake. You can select a different flavor for each tier. The basic flavors can have a filling added for an additional charge.

White	Blueberry	Chocolate Chip
Chocolate	Strawberry Swirl	Pineapple
Marble	Banana	Strawberry
Yellow	Cherry	Neapolitan
Lemon	Spice	Orange
Confetti	Amaretto	Coconut
Mint Chocolate Chip	Chocolate Cherry Swirl	Chocolate Amaretto
Chocolate Peanut Butter	Chocolate-Chocolate Chip	Amaretto Marble

## Filled Wedding Cakes

\$2.60 per Serving

The following fillings are available for the above flavors of cake. You can put your favorite filling inside your favorite flavor of cake. You may have some tiers with filling in combination with tiers without filling.

Raspberry	Angel Cream	Bavarian Cream
Devil's Cream	Cherry	Choc. Bavarian
Cream Cheese	Peanut Butter	Strawberry
Lemon	Apple	Blueberry

## Gourmet Wedding Cakes

\$2.70 per Serving

**Carrot:** We make our carrot cake from scratch. Loaded with fresh carrots, raisins, walnuts, and filled with cream cheese.

**Golden Harvest:** A deluxe spice cake with apple chunks, raisins, and crunchy walnut pieces. Choose either apple or cream cheese filling with this cake.

**Chocolate Raspberry Ganache:** This is one of our most popular flavors and is a Thrush's exclusive. Dark chocolate cake with chocolate chips and real raspberry pieces baked in the batter then filled with a whipped chocolate filling (ganache) and a fruitful raspberry filling. Oh so decadent!!

**Champagne:** This is a snow white cake made with real champagne (no artificial flavoring). It is light, moist and delicious. If you like the flavor of champagne, this cake is for you!

**Red Velvet:** A rich dark reddish-colored chocolate cake made from real buttermilk. This cake is an old fashioned favorite.

**Caramel Pecan:** Rich caramel flavored cake with crunchy pecans inside and filled with real caramel.

**Fudge Brownie:** Extra dark and moist chocolate cake filled with brownie fudge.

**Piña Colada:** Pineapple, coconut and rum come together in this popular combination to form a tasty tropical treat.

**Raspberry:** This wonderful cake is the color and flavor of raspberry sherbet with chunks of real raspberries baked in the batter and filled with raspberry filling.

**German Chocolate:** Dark chocolate cake with a homemade coconut caramel pecan filling in the center.

**French Vanilla:** Rich vanilla cake with real vanilla beans baked into the cake.

# Torte Wedding Cakes

\$3.70 per Serving

**Chocolate Mousse:** Dark chocolate cake filled with light, creamy chocolate mousse. The outside is covered with chocolate mousse and garnished with dark chocolate shavings and swirls of chocolate mousse on top.

**White Chocolate Mousse:** White cake filled with white chocolate mousse. The outside is covered with more creamy white chocolate mousse and then completely covered with shavings and curls of real white chocolate.

**Black Forest Cherry:** Dark chocolate cake. The bottom two layers filled with chocolate mousse and dark sweet cherries. The top two layers are filled with whipped cream and more cherries. The outside is covered with whipped cream, dark cherries and dark chocolate shavings.

**Lemon:** Lemon cake filled with tangy lemon filling. The outside is covered in whipped cream and garnished with candied lemon slices.

**Chocolate Mint:** Dark chocolate cake filled with cool crème de menthe mousse. Iced in mint mousse and covered in dark chocolate shavings and garnished with chocolate mint candies.

**Mocha Kahula:** Dark chocolate cake filled with mocha mousse. Iced in mocha mousse and covered with dark chocolate shavings and garnished with candied coffee beans.

**Strawberry Mousse:** White cake filled with fresh sliced strawberries and whipped cream. Covered with whipped cream and garnished with fresh strawberries and sliced almonds.

**Strawberry Romanoff:** White cake filled with vanilla pastry cream and fresh sliced strawberries. Iced in whipped cream and garnished with fresh strawberries and sliced almonds.

**Italian Rum:** White cake filled alternately with chocolate and vanilla rum pastry cream. Iced with whipped cream and garnished with sliced almonds and topped with both dark and white chocolate shavings.

**Piña Colada:** White cake filled with rum-spiked pastry cream that is loaded with chunks of pineapple and sweet coconut. Iced with whipped cream and garnished with toasted coconut and fresh pineapple.

**Raspberry Cream:** White cake filled with raspberry mousse and whole raspberries. The sides are covered with whipped cream and it is topped with raspberry mousse and whole raspberries.

**Macadamia Nut:** Four layers of dark chocolate cake brushed with amaretto, filled with chocolate mousse and macadamia nuts. Covered with chocolate mousse and garnished with chopped and whole macadamia nuts.

## Details

- ❖ In order to book a date, you must pay a \$30.00 non-refundable down payment.
  - This will go toward the final balance on the cake.
- ❖ Plastic plates and pillars used in some cakes are considered disposable and the charge for them depends upon how many are used in your cake. This charge is usually minimal.
- ❖ There is a \$30.00 non-refundable rental fee and a \$30.00 refundable deposit on fountains and stands.
  - If you use a fountain in your cake, there is a \$30.00 refundable deposit and \$30.00 rental fee for the stand that supports the fountain (this is required to have for fountain cakes).
  - We offer a variety of special stands and platforms for wedding cakes. There are deposits and rental fees on them.
  - There is a standard \$30.00 delivery and set-up charge. There is a \$50.00 delivery and set-up charge for Sundays and Holidays. Certain halls may have an additional delivery charge if they are outside our standard delivery area (please ask if this charge is applicable).
  - **All wedding cakes must be paid in full at least two weeks prior to the delivery date.**



# Wedding Cakes

Toledo

Location

3330 Glanzman Rd  
Toledo, Oh 43614  
419-381-9693

Perrysburg

Location

210 Louisiana Ave  
Perrysburg, Oh 43551  
419-873-9693

**New Location Coming Soon!**

**The Baker's Kitchen Maumee**

6433 Monclova Rd  
Maumee, Ohio 43537

**TheBakersKitchen.net**

Prices good 01/01/2011 - 01/01/2012

**Open Saturdays - 7:00 a.m to 4:00 p.m.**

**Closed Sundays and Mondays**