



ADDITIONAL OFFERINGS FOR
VIENNESE TABLES, PARTY FAVORS
& REHEARSAL DINNERS

Petits Fours

Petite Pastries

Chocolate Dipped Strawberries

Truffles & Chocolates

Specialty Cookies

CAKE STAND RENTALS

Embossed Silver– 18” or 22” \$25.00
Refundable deposit, equal to the replacement



WEDDING TOPS & ACCESSORIES

We do not provide fresh flowers, cake toppers,
ribbons, etc., but can add the items you provide.
These options can be discussed at your consultation.

PLEASE VIEW OUR CAKE PORTFOLIO
ONLINE AT:

www.TheSwissBakery.com

Facebook and Flickr

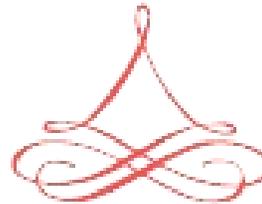


TO ORDER

We recommend ordering your cake at least 3 months in advance to reserve your date and delivery time. Deposit of 50% is due at the time of ordering. Balance is due 30 days before delivery. Appointment is required for cake tasting and consultation which will be held at our Ravensworth location. There is a \$35 consultation fee, due upon scheduling the appointment, which will be credited toward your cake purchase of \$250 or more.

DELIVERY

Delivery fees are based upon distance and time required for set up. Cakes may also be picked up and will be packaged to leave the store in perfect condition.



RAVENSWORTH CENTER

5224 Port Royal Road

Springfield, VA 22151

703-321-3670

www.TheSwissBakery.com





TRADITIONAL WEDDING CAKE

All Cakes are priced per serving.

	Buttercream	Fondant
	Finish	Finish
Sponge Cake w/Buttercream Filling	\$5.50	\$6.50
Poundcake w/Buttercream Filling	\$5.75	\$6.75
Sponge Cake w/Buttercream and one extra filling	\$5.75	\$6.75
Poundcake w/Buttercream and one extra filling	\$6.00	\$7.00

Cake Options: Vanilla or Chocolate

Buttercream Options: Vanilla, Chocolate, White Chocolate, Mocca, Hazelnut, Strawberry, Raspberry or Lemon

Extra Fillings: Imported Swiss Raspberry, Apricot, or Strawberry Marmalade, Chocolate Ganache or Lemon Curd



NUT DELIGHT

Italian Almond Cake-Rich almond cake filled with imported Swiss raspberry or apricot marmalade and Italian meringue buttercream Or

Daquoise Nut Cake- Flourless Hazelnut or Coconut cake filled with your choice of Italian meringue buttercreams, ganaches and marmalades GLUTEN-FREE

Buttercream	Fondant
Finish	Finish
\$8.00	\$9.00



Mousse, French fruit and chocolate decadence cakes are alternatives to traditional wedding cake.

These cakes are not suitable for outdoor display during hot summer months.

We recommend these cakes be displayed in an air conditioned room for no more than 2-3 hours.



MOUSSE OR FRENCH FRUIT CAKE

A light textured sponge cake, vanilla or chocolate, filled with your choice of mousse or Bavarian Cream.

Available Mousse Flavors: Dark Chocolate, White Chocolate, Strawberry, Raspberry, Mango, Coconut, Mascarpone, Pistachio, Cappuccino, Quark or Bavarian Cream

Finished in Fondant. \$7.00

With addition of fresh fruit or chocolate ganache: \$7.50

Seasonal Fruits & Berries:

Strawberries, Raspberries, Blackberries, Kiwi, Blueberries, Pineapples, Oranges, Peaches



CHOCOLATE DECADENCE

Ciocolatissimo- Rich chocolate cake filled with a bittersweet chocolate mousse

or

Milk Chocolate Raspberry- Flourless chocolate cake brushed with raspberry syrup and filled with milk chocolate mousse GLUTEN-FREE

Buttercream	Fondant
Finish	Finish
\$7.50	\$8.50

With the addition of fresh raspberries:

Buttercream	Fondant
Finish	Finish
\$8.00	\$9.00



CARROT CAKE

Classic American carrot cake with fresh grated carrots, pineapple, walnuts & cinnamon and cream cheese filling.

Buttercream	Fondant
Finish	Finish
\$6.00	\$7.00

OUTSIDE PRESENTATION THE EXTRAS

Available options, which may incur extra charge: Rolled Fondant: Choice of ivory white chocolate, dark chocolate or white, which may be tinted; Marzipan: Made from pure, finely ground almonds; Italian Meringue Buttercream & Chocolate Ganache; Fondant Bows, Ribbons & Swags; Detail piping, such as henna or basketweave; Marzipan or Gum Paste Flowers & Leaves.

Separator Columns are included at no extra charge.

Prices are Subject to Change without Notice