

AMPHORA: *Wedding Cakes*

[WWW.AMPHORABAKERY.COM](http://WWW.AMPHORABAKERY.COM)

Thank you for considering Amphora Bakery for your upcoming wedding. Our pastry chefs have been creating wedding works of art for over 40 years that are not only beautiful to behold but a delight to taste.

Whether it's a formal sit down at an upscale hotel or a casual tented summer cocktail party, we strive to create a wedding cake centerpiece that reflects not only your taste but the style and theme of your wedding.

The wedding cake design process begins with you. The more details the better—fabric on a gown, favorite china pattern, wedding invitation, wedding flowers.

## Planning

### CHOOSE THE STYLE

Contemporary  
Dramatic  
Elegant  
Whimsical  
Classic  
Unique  
Traditional

### CHOOSE THE SHAPE AND STRUCTURE

Round  
Square  
Oval  
Cupcakes  
Tiers Stacked  
Tiers Separated

### CHOOSE THE NUMBER OF TIERS

0 – 50 guests: One Tier  
50 – 85 guests: Two Tiers  
85 – 125 guests: Three Tiers  
130 – 175 guests: Four Tiers  
180 – 225 guests: Five Tiers

### POPULAR ACCENT COLORS

Blush Pink  
Red  
Peach  
Sage  
Lavender  
Turquoise  
Chartreuse  
Brown  
Fuschia  
Orange  
Golden Yellow  
Periwinkle  
Wedgwood Blue

### CAKE ADORNMENTS

Edible Pearls  
Jewels  
Gumpaste Flowers  
Edible Shells  
Edible Ribbons  
Non-Edible Ribbon  
Fresh Flowers (Service  
Provided By Florist)  
Cake Topper  
Monograms



**CAKE FLAVORS**

Golden Yellow Chiffon  
Chocolate Chiffon  
Scented Lemon  
Hazelnut  
Pistachio  
Toasted Almond  
Espresso  
Coconut  
Ginger Spice  
Carrot  
Scented Orange  
Scented Mango

**CAKE FILLINGS**

Creams and Mousses  
*Many available in your  
choice of Mousse, Buttercream  
or Bavarian Cream*  
Amaretto  
Butter Pecan  
Chocolate  
White Chocolate  
Raspberry  
Strawberry  
Coconut  
Caramel  
Cappuccino  
Hazelnut  
Chocolate Frangelico  
Grand Marnier

**FRUIT FILLINGS**

Strawberry Preserves  
Raspberry Preserves  
Tri-berry Compote  
Passion Fruit  
Mango Essence  
Lemon Curd  
Apricot Preserves  
Fresh Fruit

**OTHER FILLINGS**

Cream Cheese  
Marzipan  
Chocolate Ganache  
Cannoli Cream

**ICINGS**

Buttercream or Fondant



## Pricing

### 4.25 PER GUEST

Many of our classic wedding cakes, buttercream fillings and fruit preserves

### 4.75 PER GUEST

Flavored Cakes, Mousse Fillings, Fresh Fruit, Chocolate Ganache, Marble Cake or Multiple Cake Fillings in One Tier

### 5.25 PER GUEST

Basic Fondant Cakes, Bavarian Cream Fillings, Cheese Cake, Marzipan Fillings

### 5.25 AND UP PER GUEST

More elaborate cakes that require complicated painting, decorating, molding, gumpaste or sugar flowers

### ORDERING

Call for an appointment so that we may personally guide you through the process of choosing the cake just right for your wedding.

Please note: cakes should be ordered at least one month in advance so as to avoid late order surcharges. Delivery, sugar flowers, non icing decorations and columns are priced separately.





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