



WEDDING CAKE PACKAGES

STARTING FROM \$2,000

Cake size is determined by the number of guests omitting the top tier which is saved for the wedding couple and held in the pastry cooler until checkout. Select up to three flavors to provide your guests with a variety to choose from. If your guest count is large enough to require four tiers of cake, you may select additional flavors for a \$900 upcharge.

Inclusive Designs:

Simple buttercream designs with minimal piping, scrollwork, texture, or ribbon. Wide-set Swiss dots, spatula pulls, ridges, swirls, and rosettes are examples of included techniques.

Tier 2 Designs:

More intricate buttercream designs or use of fondant. Solid Swiss dots, fondant ribbons, swags, and bows, airbrushing, and tiny bead and dragee placement.

ADDITIONAL \$850*

Tier 3 Designs:

Fondant ruffles or rosettes, gum paste or fondant flowers, brush embroidery, hand-painting, sculpting or carving, or topsy-turvy.

ADDITIONAL \$1,000*

**Additional design requests are subject to \$200/hour, must be signed off by the Executive Pastry Chef, and included in the Wedding Contract signed by the couple. Examples are cakes over five tiers, extremely sculpted cakes such as a wedding dress or other 3D shapes, abundance or clusters of sugar flowers, sugar work, pastillage, or lace work.*

INQUIRIES CONTACT SALES@BRUSHCREEKRANCH.COM

FLAVORS

Maui Passion:

Almond Cake, Passion Fruit Curd, Coconut Buttercream

Caramel Apple:

Spiced Apple Cake, Caramel Buttercream, Salted Caramel Swirl

Parisienne:

Vanilla Butter Cake, Grand Marnier, Strawberries, Ganache

Chocolate Mint:

Chocolate Cake, Crème de Menthe Chocolate Mousse, Dark Chocolate Ganache or Buttercream

Tuxedo:

Dark Chocolate Cake, Chocolate Mousse, Fresh Raspberries

Peanut Butter Cup:

Dark Chocolate Cake, Peanut Butter Mousse, Vanilla Buttercream

Chocolate-Covered Banana:

Banana Cake, Milk Chocolate Mousse, Vanilla Buttercream

Strawberry Shortcake:

White Chiffon Cake, Vanilla Bean Chantilly Cream, Fresh Strawberries

Red Velvet:

Red Velvet Cake, Cream Cheese Mousse, Cream, Vanilla Bean Buttercream

Cookies & Cream:

Chocolate Vanilla Oreo Cake, White Chocolate Mousse, Dark Chocolate Buttercream

Daffodil:

White Chiffon Cake, Lemon Curd, Fresh Raspberries

Peaches 'n Cream:

Almond Cake, Bavarian Cream, Brown Sugar Roasted Peaches

Salted Caramel Chocolate:

Chocolate Cake, Salted Caramel Cream, Vanilla Bean Buttercream

Tiramisu:

Vanilla Butter Cake, Espresso, Mascarpone Mousse, Mocha Buttercream

Viennese:

Hazelnut-Almond Cake, Chocolate Ganache, Praline Buttercream



INQUIRIES CONTACT SALES@BRUSHCREEKRANCH.COM