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CHOOSE YOUR WEDDING CAKE

Design:

The cake should reflect the style of the wedding and the taste of the bride and groom. Vanilla cake with white icing is traditional but in more recent years the introduction of light pastels has gained popularity and is no longer used solely as an accent. In addition, the fundamental shape and size of your cake should project a particular ambiance. A large, multi-tiered cake prepared without columns can be more grand and stately. A multi-tiered cake using columns to separate its sections supports a lighter more open atmosphere. Columns help the cake appear lighter, airy, and less massive.

Flavor:

The bride and groom should feel free to make the inside of their cake to suit their tastes. The interior certainly does not need to be consistent with the reception's theme or ambiance, particularly at the expense of quality and flavor. You are not limited to one flavor per cake; each tier may be unique. This allows you to satisfy a variety of tastes. If your cake has three tiers, you can offer your guests three uniquely flavored interiors. Of course, each tier's exterior would have the same color finish and details, making the inside a pleasant surprise.

Decoration:

We will decorate your wedding cake to your specifications and will be happy to consider certain special requests, whether it be a special flavor or a particular decoration style. No matter what your choice, you can be sure that your wedding cake will not only look beautiful but will taste delicious as well!

Inspirations often include details taken from the wedding gown. Pearls, lace, ribbon, and even fabric may be duplicated using edible media such as icing, butter cream, and whipped cream. Of course, you may use the actual trim itself if a more perfect match is desired. Decorations which support the wedding's design, theme, and mood add a greater impact for the event. Remember, weddings and wedding cakes by their nature are elaborate, luxurious, and detailed. An agreeable alternative for the bride and groom who fancy a less adorned affair, however, would favor fewer, but well-chosen, accents and details. In this event, you might want these fewer details to be more central to the theme, style and tone of the wedding. The good news is that most edible media decorations are included in the price of our cakes, so cost as a rule should not inhibit your creativity and flare. Top ornaments and certain special items, such as ribbons, are not included in the price. Top ornaments may be purchased by you and brought in to be placed on the cake when delivered, or you may order one from our catalogs.

If fresh flowers will be used on the cake, they must be ordered by you from your florist. Fresh flowers are usually delivered to us and we will place them on the cake when delivered.

Cake Calculator:

The best and easiest way to calculate the size and cost of your cake is through estimating the number of servings you will want. Remember that we make very delicious cakes and many of your guests will want a second helping. So do not just count heads, factor in individual appetite.

Other:

Appointment(s) may be necessary to decide on your cake design and to place the order. Orders may be placed anywhere from several months in advance up to a few weeks before the wedding date. A deposit is required at the time the order is placed. Full payment is due a week before the cake is delivered.

A security deposit of \$100.00 is required for special cake stands. Your security deposit will be refunded upon return of the cake stand(s), bridge(s), figurine(s), fountain(s), and any other returnable parts (in the same condition as sent out).

All orders may be subject to delivery fees.

Servings*	# of Tiers**	Price - Standard Fillings & Icings	Price - Specialty Cakes, Fillings & Icings
35	2 (10"-7")	\$160.00	\$180.00
50	2 (12"-8")	\$230.00	\$260.00
70	3 (12"-8"-6")	\$325.00	\$360.00
90	3 (12"-10"-7")	\$410.00	\$455.00
110	3 (14"-10"-7")	\$475.00	\$525.00
125	3 (14",-12"-8")	\$540.00	\$615.00
140	3 (16"-12"-8")	\$625.00	\$710.00
160	4 (14"-12"-10"-7")	\$725.00	\$810.00
190	4 (16"-14"-10"-7")	\$845.00	\$940.00
220	5 (16"-14"-12"-10"-7")	\$960.00	\$1065.00
250	5 (18"-14"-12"-10"-7")	\$1085.00	\$1195.00
300	6	\$1350.00	\$1460.00

*Please note that servings are approximate.

** Sizes of tiers change, depending on number of servings.

Fountain cakes are available at additional cost.

Fondant cake is \$1.00 extra per serving; Colored fondant is \$1.00 extra per color per serving.

Standard cakes include Vanilla, Chocolate, Marble, and Pound Cake. Specialty cakes are as noted below.

Standard Fillings:	Standard Icings:	Specialty Cakes:	Specialty Fillings:	Specialty Icings:
Vanilla Custard	Butter Cream	Banana Nut	Cannoli	Cream Cheese
Chocolate Custard	Chocolate Fudge	Carrot	Cream Cheese	Mousse (flavor of your choice)
Banana Custard	Mocha	Bungalow	Fresh Fruit	
Apricot Filling	Whipped Cream	Cannoli	Lemon Poppy	
Blueberry Filling		Rum	Mousse (flavor of your choice)	
Cherry Filling		Dipped Chocolate		
Lemon Filling		Mousse		
Pineapple Filling		See Descriptions below***		
Raspberry Filling				
Strawberry Filling				

See Note 1 Below

Note 1: The standard fruit fillings do not contain fresh fruit. Fresh fruit is a specialty filling.

Bungalow Cake: Layers of vanilla cake and chocolate cake (unless otherwise requested), each of which are topped with whipped cream, fresh bananas, and fresh strawberries.

Cannoli Cake: Vanilla cake soaked in maraschino cherry juice, cannoli filling, and whipped cream frosting,

Rum Cake: Any cake soaked in rum with your choice of filling and frosting.

Dipped Chocolate Mousse Cake: Chocolate cake with chocolate mousse filling and melted chocolate on the outside.

***Other types of cakes, fillings, and/or icings may be available upon request. They fall under specialty pricing.

14" is equivalent to a 1/2 sheet cake

16" is equivalent to a 3/4 sheet cake

18" is equivalent to a full sheet cake