



Wedding Cake Flavors

Together with our Pastry team, a customized wedding cake unique to your vision will be created. Below are our wedding cake flavors created exclusively by our Executive Pastry Chef Lee Smith. Please contact your wedding Catering Manager to discuss your wedding cake wishes.

RASPBERRY CELEBRATION

Champagne-laced Vanilla Sponge Cake with Opalys White Chocolate Whipped Ganache and Fresh Raspberries

CREAM AND BERRIES

Light Vanilla Sponge Cake with Vanilla Cream and Fresh Berries

CHOCOLATE DIPPED STRAWBERRY

Vanilla Chocolate Chip Cake with Dark Chocolate Whipped Ganache and Fresh Strawberries

THE TROPICS

Toasted Coconut Cake with Lemon and White Chocolate Passion Fruit Creams and Crunchy White Chocolate Shavings

GOLDEN CARROT

Layers of Classic Carrot Cake with Golden Pineapple and Cream Cheese Mousse

SOUTHERN TRADITION

Layers of Moist Red Velvet Cake and Cream Cheese Mousse

SALTED CARAMEL CHOCOLATE

Moist Chocolate Cake with Salted Caramel Whipped Chocolate Ganache

TWO CHOCOLATE RASPBERRY

Alternating Layers of Chocolate and Pink Raspberry Cake with White Chocolate Cream and Fresh Raspberries

CHOCOLATE PRALINE CAKE

Dark Chocolate Praline Cake with Milk Chocolate Whipped Ganache and Nutella Cream and Crunchy Chocolate Shavings

Montage

LAGUNA BEACH