



*These pages contain
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 How we build your cake guide*

Wedding Cakes



Custom Designed for YOU!

Call to meet for your complimentary tasting.

Some popular cake flavors:

Traditional White Vanilla or Almond, Signature Deep Dark Chocolate, Carrot, Cherry Almond,

Cherry Vanilla, Apricot Almond, Banana, Orange, Lemon, Blueberry Lemon, Raspberry, Strawberry, Cookies & Cream,.....



Assorted fillings: Frosting, Berry, lemon, Bavarian creams....

Assorted frostings: Whipped, Buttercream, Fondant, Edible Images,

Options: Traditional tiered cake, tiered with columns, small personal cake with sheet cakes, cupcakes, round, square,

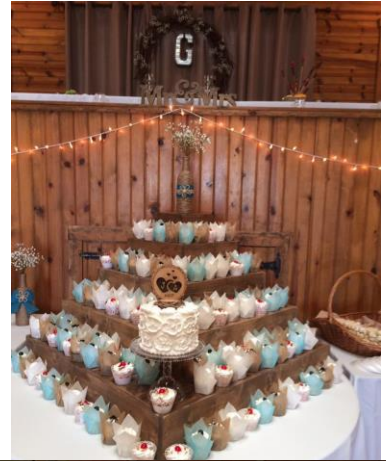
Various Display stands: Ornate silver square, ornate silver round,

floating glass, wood tower, wood slab, crates...

Limited only by your imagination!



Cupcakes: Our cupcakes can come with decorative collars or as an artistic display. They are delicious and elegant. Prices vary dependent on design, variety and overall order. See flavor and frosting options on first page.



Groom's Cakes: Groom's cakes are a tradition that hails from the South. It has gained popularity in our area and we are happy to oblige. They are often a rich flavor and can be fun or elegant.



Other specialty cakes: Bridal showers, rehearsals, baby showers, birthdays, retirements, or any celebration where cake is required, we are here for you!

We also have edible images meaning most anything that can be printed we can put on your cake.



See more pictures on our webpage slides, Facebook Weber Catering, LLC and Instagram webercateringevents Scroll on for pricing guidelines.

See also our "Uncake" cakes, Dessert Station, Chocolate and Cookie pages.

Pricing:



Wedding cakes start around 2.75 per guest.

Sheet cakes range starts at 55-65.00

Most **Any size cake** can be ordered, we will bake the size you need.

Cupcakes start around 2.00 each.



Prices are customized and built considering:

time and talent

flavor variety

fillings

accessories

décor

delivery and distance

set up,

return,

overall production...



Bring your idea to us to make your customized cake come true!

Scroll on for “building your cake guide”

Allergen Statement: Weber Catering & Events, LLC will do our best to accommodate most allergy and special meal requests. When special food preparation is needed you may incur additional cost to cover custom products and additional labor. Every effort will be made to ensure that allergen-containing ingredients are not present in the requested menu item; however, there is always a risk of cross contamination as commercial catering kitchens are not allergen free environments. Some allergies, can cause severe reactions, sometimes life threatening. We highly recommend that an individual with a life-threatening food allergy provide his/her own food or carry the appropriate antidote prescribed by the individual's doctor. Weber Catering & Events, LLC will not assume liability for adverse reactions to foods consumed at functions we cater.

How we build your wedding cake guide

Size and tiers – largely determined by guest count but sometimes determined by look desired. Your event specialist will help you determine the size needed based on guest count. Remember the top layer is traditionally kept for your one year anniversary! We can also do fake cakes for a cake presentation larger than guest count if desired.

Do you have a vision of what it will look like?

Round or square or other

Stacked cake on cake

or

Cake on columns

How many tiers

How many flavors

Any filling

What kind of frosting

What kind of cake stand

Will there be a topper

Any accessories like flowers (fresh or silk), ribbon, décor?

Should we acquire the accessories or will you?

What venue is it going to

Venue contact info

Cake must be set up by

Earliest time to get in

Returning any rented items