

# CAKES

*because we believe you should  
have your cake & eat it too*



Disney's  
FAIRY TALE  
*Weddings & Honeymoons*

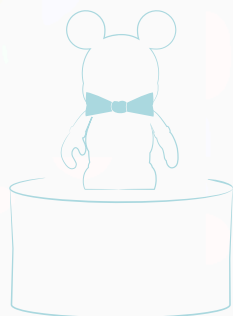
# cake basics

everything you've ever wanted to know about the most significant confection you'll ever buy (and eat)!



*Are you supposed to save ▶ the top tier for your first anniversary?*

Why wait for your first anniversary when you can enjoy your cake on your honeymoon? If you plan to be back on your one-year anniversary, ask your Disney Wedding Planner how to re-create a top tier to celebrate your first year of wedded bliss!



◀ *Looking to surprise your groom with his own cake?*

Why limit yourself to one cake when you can have two? A groom's cake is the perfect medium to carry out your theme, share your passions or give a nod to your favorite pastime.



“*A cake, Franck, is made of flour and water. My first car didn't cost \$1,200 ...*”

– GEORGE BANKS, FATHER OF THE BRIDE

Cake prices are determined by the time and labor involved. The more detailed the cake, the more time, energy and expertise needed by our talented Pastry Team to make your custom vision come to life.

◀ *How can I tie my wedding theme into my cake?*



You can incorporate your wedding colors and flowers by accenting your cake with ribbon, ornate sugar floral or the same fresh floral you'll be carrying down the aisle.

◀ *What is fondant?*

Fondant enhances the finish of your cake without compromising taste. Our team removes the fondant prior to being served so you can enjoy the buttercream underneath.



# flavors, fillings & enhancements

How many  
combinations  
can I have in  
my cake?

2 <sup>up to</sup> & 2  
cake  
flavors      cake  
fillings



1. *Raspberries & Cream*  
YELLOW CAKE +  
RASPBERRY MOUSSE



2. *Red Velvet*  
RED VELVET CAKE +  
CREAM CHEESE FILLING



3. *Chocolate*  
CHOCOLATE CAKE +  
WHITE CHOCOLATE MOUSSE

## FLAVORS & FILLINGS

### paired fillings

- + GERMAN CHOCOLATE
- + PEANUT BUTTER CUP
- + CARAMEL MILK CHOCOLATE
- + PEANUT BUTTER CREAM CHEESE
- + AMARETTO WITH ALMOND CRUNCH
- + COOKIES & CREAM
- + MINT WHITE CHOCOLATE MOUSSE
- + DARK CHOCOLATE CRISP PEARL

- + CHOCOLATE HAZELNUT CRUNCH
- + ORANGE-SCENTED WHITE CHOCOLATE
- + MAPLE WHITE CHOCOLATE MOUSSE
- + MILK CHOCOLATE MOUSSE WITH MINI MARSHMALLOWS

### jams

- + RASPBERRY
- + STRAWBERRY
- + APRICOT

### classic fillings

- + MILK CHOCOLATE MOUSSE
- + DARK CHOCOLATE MOUSSE
- + WHITE CHOCOLATE MOUSSE
- + AMARETTO MOUSSE
- + BAILEYS® MOUSSE
- + CREAM CHEESE
- + BUTTERCREAM
- + CHURRO
- + MOCHA

### fruits & creams

- + APRICOT MOUSSE
- + LEMON MOUSSE
- + RASPBERRY MOUSSE
- + TEQUILA KEY LIME MOUSSE
- + STRAWBERRY BASIL MOUSSE
- + STRAWBERRY MOUSSE
- + BLACKBERRY MOUSSE
- + TROPICAL FRUIT MOUSSE
- + BAVARIAN CREAM
- + LEMON CURD & BLUEBERRIES
- + RASPBERRY BUTTERCREAM
- + BANANA CREAM
- + PEACH SCHNAPPS MOUSSE

### cake

- + YELLOW
- + CHOCOLATE
- + ALMOND
- + MARBLE
- + CARROT
- + RED VELVET
- + FRENCH TOAST
- + CONFETTI
- + PEANUT BUTTER
- + LEMON
- + ORANGE
- + CHURRO
- + GRAHAM
- + GINGER
- + LAVENDER



# sweet additions

cake's perfect mate



1

## *Groom's Cakes*

Our bakery can create custom groom's cakes (a tradition that began during the Victorian era and was adopted by the South). Groom's cakes are a chance to have fun and create a memory with frosting.



2

## *Cupcakes*

Perfect for your littlest attendants and adults alike, we have yet to meet a cupcake that we didn't like.

# sweet additions

cake's perfect mate



## 3 *Mr. & Mrs. Strawberries*

As delicious as they look, tuxedo strawberries are the perfect complement to just about any cake—and a great way to wow your Guests.

## 4 *Chocolate Monogram*

Presentation is everything—make your cake really shine with a custom chocolate monogram to carry out your theme.



# cakes

sweet styles for you to fall in love with...

## • Swiss Dots •



As shown, serves 85 Guests.  
Cake topper sold separately

## • Happily Ever After •



As shown, serves 85 Guests.  
Choice of silver or gold cake decorations.  
Cake topper sold separately

## • Mickey's Delight •



As shown, serves 85 Guests.  
Choice of silver or gold cake decorations.  
Cake topper sold separately

*To preview the rest of our cake options, visit [disneyweddings.com/florida/wishes/cakes](https://disneyweddings.com/florida/wishes/cakes)*

# cakes

sweet styles for you to fall in love with...

## • Metropolis •



As shown, serves 85 Guests.  
Cake topper is included

## • Simply Brilliant •



As shown, serves 220 Guests.  
Crystal ribbon: separate from florist

## • Destination Castle •



As shown, serves 85 Guests.  
Small white chocolate castle separate.

*To preview the rest of our cake options, visit [disneyweddings.com/florida/wishes/cakes](https://disneyweddings.com/florida/wishes/cakes)*

# *about our bakery*

7

*Cast Members on  
the Bakery Team*

\$10,000

*price of our most  
elaborate cake!*

25

*number of years the Bakery  
Team has worked together*



*more than*

35,000

*number of wedding cakes the  
bakery has created to date*

90

*years of combined  
knowledge and expertise*



*our team includes pastry artists  
from all over the world*



# FAQ

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## 1 *My wedding reception is outside. How will my wedding cake be displayed?*

Your wedding cake can only be displayed outside for a maximum of one hour, due to food safety and health regulations. Please talk with your Disney Wedding Planner about your reception agenda.

## 2 *I hear it's tradition to save the top tier of your wedding cake to eat on your first anniversary. How would I get it home?*

Why wait a year when you can enjoy it on your honeymoon? Walt Disney World® Resort is not able to ship wedding cakes, so we recommend enjoying the cake while you are here!

## 3 *I found a photo of a cake I love, or I want to create a totally custom cake. Can I bring inspiration photos for the chef?*

Yes, please share with your Disney Wedding Planner any photos that inspire you! The Pastry Team will then use the provided photograph as inspiration to create your unique and custom-designed cake. All custom cake designs will be priced according to the level of detail and labor needed for your one-of-a-kind confection.

## 4 *I don't want a traditional wedding cake, but I love cupcakes! Is this an option?*

Sure! Speak with your Disney Wedding Planner for more details and ideas.

## 5 *Can you match the colors in my cake to my wedding colors?*

Our Pastry Team will do their best to match the requested color elements of your wedding cake with any provided color swatches or photos. Due to the varied nature of color printer tones, food dyes, fondant, Florida humidity and lighting used in the event banquet room, not all color matching will be exact. There will be variations in color intensity and hues.

## 6 *I have recently found out that I am gluten intolerant. Is there an option for me?*

We take food allergies and dietary restrictions very seriously. We have options depending on the severity of the allergy/restriction. Please speak with your Disney Wedding Planner to review your options.

## 7 *I have heard that Walt Disney World Resort no longer uses any trans fats in their foods, which is great for healthy living! Will this have any impact on my wedding cake?*

Walt Disney World Resort promotes healthy living, and therefore all trans fats have been removed from our recipes. This, in combination with the Florida humidity, can sometimes cause the fondant to bubble in appearance. This does not affect the overall taste of your wedding cake—it will still be delicious!

## 8 *We are thinking of theming our wedding cake or groom's cake to our favorite team, movie, hobby or character. What are our options?*

The Pastry Team can customize any cake by incorporating sporting themes, team colors, or inspiration from favorite movies, hobbies or characters. However, due to copyright and trademark laws, logos and exact representations are not possible. The Pastry Team will review all requests and incorporate the requested theme in a unique and custom design for your wedding cake or groom's cake. Ask your Disney Wedding Planner for more details.