

## Wedding Cake Information

**CAKES:** Yellow, Butter Sponge, Chocolate Cake, Guava Chiffon, Passion Fruit Chiffon, (3-Layers) Vanilla Chiffon, Orange Chiffon, Chocolate Chiffon, Hawaiian Paradise or Carrot Cake (cream cheese filling)

**FILLINGS:** Preserves: (Raspberry, Strawberry, Lemon, Pineapple, Apricot)  
 Buttercream: (Chocolate or Vanilla), Custard, Dobash (Choc. Pudding), Lemon, Mocha, Hazelnut, Peach (diced) Bavarian.  
 Fresh Fruit fillings are an additional charge: Fresh Strawberries & Peach (can slice)  
 HAUPIA Filling is only available for Flat Sheet Cakes – Haupia is a perishable filling that must be stored in refrigeration.

**FROSTING:** Non-Dairy Whipped Cream

♥ Order Lead Time: Suggest to order 1 month in advance – will try to accommodate up to 2 weeks in advance.

♥ All cakes must be paid in full two weeks prior to Wedding Date.

♥ Free Cake Tasting: 4 samples - By Appointment Only

♥ **Orders that have a Rental Fee (\$25) & Refundable Deposit\* (\$100)**

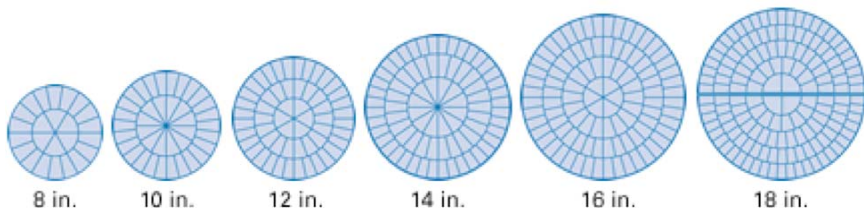
**Deposit** will be refunded on the condition that all RENTAL ITEMS are returned complete, usable & clean within one week after Wedding Date.

**Deduction Fees Apply If:**

- Items are missing or broken, a replacement cost will be deducted from deposit.
- If items are returned unclean, a \$10 cleaning fee will be deducted from deposit.

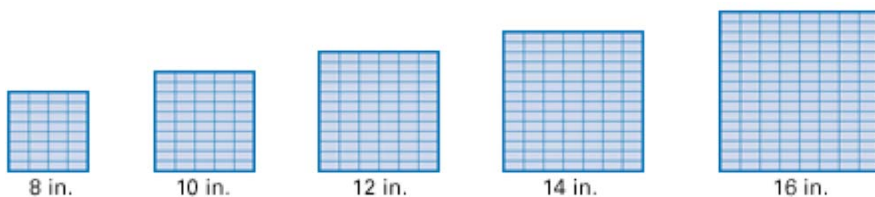
## Wedding Cake Cutting Guide

This guide shows how to cut our most popular shaped wedding tiers into pieces approximately 1 in. x 2 in.



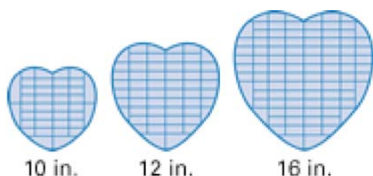
### Round Tiers:

Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 3rds, 4ths, and 6ths, depending on size.



### Square Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



### Heart Tiers:

Divide the tiers vertically into 1/2ths, 4ths, 6ths and 8ths. Within rows, slice 1 in. pieces of cake.