



*Wedding &
Special Occasion
Cakes 2019*



Beautiful, Decadent and Memorable.

Our family at Chef de Partie Catering & Cakes creates distinctive & unique cakes for your Wedding Day or Special Occasion. We use fresh premium ingredients and innovative methods to ensure each of our cakes will taste as delectable as they look.

Flavors Fillings & Frostings

Choose from one of our luscious, chef-inspired cake & filling combinations:

Chocolate Decadence Cake w/ Mocha Mousse Filling
Funky Monkey Cake w/ Chocolate Covered Banana Fudge Filling
Vanilla Sponge Cake w/ Saskatoon Berry Filling
Lemon Sponge Cake w/ Limoncello Curd Filling
Prize-Winning Carrot Cake w/ Cream Cheese Filling
Coconut Pina Colada Cake w/ Pineapple Rum Filling
Red Hot Velvet Cake w/ Cinnamon Buttercream Filling
Lemon Yogurt Raspberry Cake w/ Lemon Curd Filling
Vanilla Sponge Tiramisu Cake w/ Cappuccino Mousse Filling
Red Wine Chocolate Cake w/ Basil Buttercream
Lemon Lavender Sponge Cake w/ Lavender Buttercream

Or mix it up with your choice of two favorite flavors in any combination. We can also create a custom flavor and favorite filling unique to you.

Then choose a mouthwatering buttercream, frosting or ganache flavor from the list below and stop there for a natural or rustic finish or cover with a thin layer of satin smooth, sweet vanilla fondant for many more design and decorative options.

Original Cream Cheese Icing

Fresh Raspberry Frosting

Fresh Blackberry Frosting

Chocolate Truffle Frosting

Mousse Frostings: Lemon, Mango, Strawberry, White Chocolate, Chocolate,

Cappuccino, Canadian Maple, Mocha, Hazelnut

Buttercream Flavors: Salted Caramel, Vanilla Bean, Orange, Cinnamon, Latte,

Crème Brule, Cocoa, Chocolate Mint, Basil, Lavender

Dark, Milk or White Chocolate Ganache



Sizes Prices & Servings

6"	-\$75.00	serves 15
8"	-\$105.00	serves 25
10"	-\$180.00	serves 45
12"	-\$260.00	serves 65
14"	-\$360.00	serves 90
16"	-\$440.00	serves 110

This price includes your design consultations, subsequent meetings, cake, fillings, frostings, fondant, cake foundations and bases as well as all edible styling, decorative techniques and wedding cake artwork. It also includes the rental of basic cake platters and plates. Cake tastings can be booked for \$25 for up to four guests and three flavor choices and this price will be deducted from your final invoice if you book your Wedding Cake with Chef de Partie Catering & Cakes.

Cupcakes & Such

Baby Cup Cakes - \$2.50/pp

Sliced Cake/Brownie Tray - \$3/pp

Original 3" Cup Cakes - \$4/pp

Jumbo Cupcakes - \$5/pp

Miniature Wedding Cakes Individually Decorated & Boxed - \$10/pp

Choose from Cake Flavors & Frosting list for your cupcake flavors. Cupcakes will come iced and garnished to coordinate with the color and/or theme of your wedding/event if frosting flavor permits. Original and Jumbo size can be filled with your choice of flavor.

Cupcakes sold by the dozen. Minimum order is 2 dozen for baby cupcakes and 1 dozen for all other sizes.



Extras

Fresh Flowers - market price

Silk Flowers/Ribbon/Etc. - assorted pricing

Cake Towers & Stands - assorted rental pricing available

Extensive Pillars, Tier Separators & Fountains - assorted pricing & rentals available

Cake Toppers - This item is so unique and personal that we advise the bride and groom to make their own choice and we will lovingly place it on the cake. Custom gum paste toppers can be created by us starting at a minimum of \$50 and can be discussed at the consultation.

Individual pricing of custom and additional decoration will be determined at cake consultation and design meetings.

Details

Due to the individual detail, time and attention invested in each of our cake creations there is a \$150.00 minimum charge for any Wedding or Special Occasion Cake.

We will deliver and set-up your cake within Saskatoon city limits for a \$25.00 fee and out-of-town deliveries are subject to an additional .85 cent/km mileage charge. Pick-up arrangements can be made for smaller cakes.

A non-refundable deposit of \$100.00 is payable at time of booking and remaining balance is due one week before your event. GST and PST will be added to all prices. We accept cash, cheques, Interac E-Transfer, Visa & MasterCard.



Contact Us

Please contact us via email, text or telephone with any questions or comments or to book a menu consultation for your Corporate Catering, Wedding or Special Event. Thank you for your consideration.



RE-DEFINING THE PRIVATE CATERING SERVICE

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