



MODERN WEDDING CAKE TASTING MENU

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At PUREMCCOY Bakery, each wedding cake is a work of art, handcrafted under the direction of our Chef-Owner, Thomas Trevethan. With a refined background in fine patisserie and a passion for innovation, Thomas brings a blend of tradition and creativity to every celebration. From delicate sponge layers to inventive flavor pairings, his approach ensures that every couple's cake is not only stunning to behold but unforgettable in taste.

At your tasting, you'll explore a collection of today's most sought-after cake flavors. These cakes reflect contemporary tastes while maintaining timeless elegance—perfect for creating a wedding centerpiece that's as delicious as it is memorable.

Popular Cake Flavors

- Vanilla Bean – Timeless favorite, made with real Madagascar vanilla.
- Chocolate Truffle – Rich and indulgent, perfect for chocolate lovers.
- Red Velvet – A national favorite, known for its tender crumb and cocoa flavor.
- Lemon Elderflower – Light, citrusy, and floral—popularized by royal weddings.
- Salted Caramel – Sweet, buttery cake layered with salted caramel filling.
- Funfetti – A nostalgic vanilla cake with colorful sprinkles throughout.
- Champagne Cake – Light and festive with a hint of bubbly
- Coconut Cream – Tropical and smooth, often paired with white chocolate.
- Raspberry Almond – Nutty and fruity with layers of fresh raspberry preserve.
- Cookies and Cream – Vanilla or chocolate cake with crushed chocolate cookies and cream filling.





Chocolate-Inspired Favorites

- Chocolate Hazelnut – Deep cocoa cake with Nutella-style filling.
- Chocolate Peanut Butter – A crowd-pleaser with rich peanut butter frosting.
- Mocha Espresso – Chocolate cake infused with espresso and mocha cream.
- Mexican Chocolate – Cocoa cake spiced with cinnamon and a touch of cayenne.



Fresh Fruit & Floral Profiles

- Strawberry Champagne – Elegant, fruity cake perfect for a summer wedding.
- Peach & Cream – Southern-inspired with peach preserves and whipped cream.
- Lavender Honey – Floral and light with a touch of natural sweetness.
- Mango Passionfruit – Exotic and bright, ideal for destination themes.



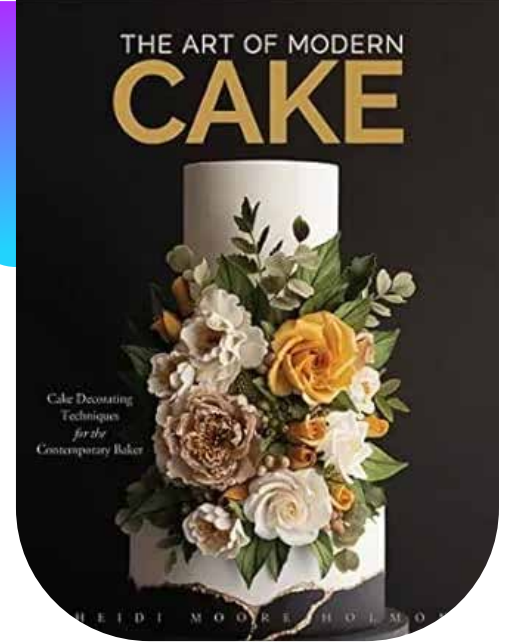
Frostings & Fillings to Pair

- Vanilla Bean Buttercream.
- Cream Cheese Frosting.
- Swiss Meringue Buttercream.
- Chocolate Ganache.
- Lemon Curd.
- Salted Caramel.
- Whipped Mascarpone
- Fruit Compotes (Strawberry, Raspberry, Passionfruit).



Tasting Tips

Mix and match flavors to reflect your style and the season. Many couples opt for a different flavor on each tier or include a groom's cake with a signature twist. Enjoy the tasting—your dream wedding cake begins here. We're here to help you choose the perfect flavor combination that your guests will remember.









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Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com