

Valley Café

Wedding Cakes

There are several ways to work with us in designing and preparing your wedding cake:

1. You can order a cake only, and have someone pick it up on your wedding reception day either set up (depending upon design) or ready for easy set up.
2. You can order a cake only, and have Valley Café deliver and set up your cake.
3. You can order cake along with your customized catering menu and Valley Café will deliver and set up your cake.

We are able to design the perfect creation for your special day, that is, if you don't already have your specific cake in mind. We will meet with you to review your design ideas and incorporate your favorite flavors and elements into a fabulous wedding cake. We have many photos to browse through and have a line of simple, yet elegant cakes for budget-minded customers which don't require a customized approach. When we meet with you, we would like for you to bring pictures of what your dream wedding cake should look like. Remember, a picture is worth a thousand words!

Pricing:

Pricing is based on number of servings and intricacy of design. Fillings are included in the price of the cake. On custom cakes, it is also appropriate to request different flavors & fillings for different tiers.

Custom Cakes:

- With Catering \$3.50 per serving, buttercream icing
- With Catering \$4.50 per serving, fondant-covered*
- Without Catering \$4.25 per serving , buttercream icing only
- Without Catering \$5.50 per serving , fondant-covered*

*Additional charges apply for fondant-covered cakes, fondant accents, gum paste flowers, or fresh flowers. (Your florist usually supplies loose fresh flowers and we arrange them on the cake.)

Flavors & Fillings

Wedding and Groom's Cake Flavors:

- Vanilla Cake
- Almond Cake
- Yellow Butter Cake
- Chocolate Devil's Food Cake
- Key Lime Cake
- Italian Cream Cake
- Strawberry Cake
- Lemon Cake
- Carrot Cake
- German Chocolate Cake
- White Chocolate Cake
- Red Velvet Cake

Wedding and Groom's Cake Fillings:

- Buttercream
- Sweet Italian Cream Cheese
- Fresh Fruit (strawberry, pineapple)
- Lemon Curd
- Chocolate Ganache
- Custard (vanilla, almond, lemon, coconut, banana)
- German Chocolate with Coconut & Pecans
- Bavarian Cream (vanilla, almond, lemon, coconut, banana)
- Chocolate Mousse (plain, hazelnut, mocha)
- Fruit Puree (strawberry, raspberry, blackberry)
- Fresh Whipped Cream (vanilla, chocolate, amaretto)

Delivery

Free Delivery (within 20 miles of Valley Cafe); others distances will be quoted.

In most instances Valley Cafe will deliver and set up your cake. We transport the cakes mostly unassembled and then put them together on site, adding flowers or other embellishments at that time. (Note: Fresh flowers are usually supplied by your florist and left for us to arrange on cake.) We do not leave cakes set up for others (florists, coordinators) to embellish; therefore flowers or toppers must be "waiting" on site for the cake when we get there (if we are not providing them). We will make sure your cake is complete before we leave. We bring cake boxes for your anniversary tier and leftovers. If you are transporting the cake yourself, a level area (back of SUV or van) is required, as well as air conditioning in the vehicle. Cakes cannot be transported in the trunk of a car or on someone's lap. They will not travel well that way.

When do we deliver?

Because cakes are “food” we will deliver one to two hours before your reception, never earlier. The cakes are kept cold each step of the way to preserve their freshness and integrity. They are baked fresh within three days of your reception and are carefully handled (never frozen) until we deliver. You can be assured that fillings such as custards, cream cheese, etc. have been held at the proper temperatures. If your reception is outside, we deliver “just before” your reception starts and ask that you consider scheduling the cake cutting within two hours as you plan your program. Our meringue buttercream icing will hold up well, but temperature is always a consideration for wedding cakes. Even indoor receptions should be looked at for proper temperature. Remember to keep the room “cool”, and remember when it’s filled with people, body heat will be a factor.

How do you display your wedding cakes?

Valley Cafe has ornate silver cake plateaus available for rental to display your cake. (If you have a catering package, the plateau is complimentary.) A refundable deposit is required if we are not also catering your reception. The cost of rental is \$35 and the deposit is \$150. Plateaus must be returned by Wednesday following your event. If we’re catering your reception, our staff will handle it. In addition to silver plateaus, we have assorted custom cake stands also available. Please ask at time of design appointment.

Who cuts the wedding cake?

When we cater your reception, our staff will cut your cake and reserve and box your anniversary topper. Our staff will have cake cutting utensils for use if you do not have a set only when we cater your reception. Leftover cake will also be boxed. Boxes will be provided with every wedding cake Valley Cafe prepares.

What is the best way to freeze my cake topper?

Despite popular belief, a cake can still taste good a year after it is made. The trick is to freeze it correctly. The following are the steps to proper freezing:

1. As soon as you get it home, freeze it immediately uncovered for 12 hours.
2. Take the cake out of the freezer and wrap it with plastic, then foil, and plastic again.
3. Put the cake in an air-tight container such as a gallon ice cream tub.
4. Freeze for 1 year.
5. When it's time to eat your cake, remove the cake and wrapping before thawing.
6. Enjoy!

Top Ten Most Requested Cake Combos

10. Banana cake and chocolate buttercream
9. Coconut cake and lime buttercream
8. Hazelnut-almond cake, chocolate ganache, and raspberries
7. White cake, lemon buttercream, and raspberries
6. Chocolate devil's food cake, chocolate ganache, and praline buttercream
5. Lemon cake, lemon curd, and vanilla buttercream
4. Yellow butter cake and chocolate buttercream and/or chocolate ganache
3. Chocolate devil's food cake and vanilla buttercream
2. Dark chocolate cake with white chocolate mousse and white chocolate cream cheese icing.
1. Carrot cake with cream cheese icing.

Most Requested Groom's Cake

Dark Tuxedo Cake - Dark chocolate cake with semi sweet cream cheese icing, bitter-sweet chocolate ganache drizzled over the top and finished with chocolate dipped strawberries.

Groom's cakes can be designed to look like anything he would like. Please remember, a picture is worth a thousand words. Photos of cakes similar to what you envision will greatly help up create your perfect cake. Pricing for groom's cakes is based on number of servings and intricacy of design. Fillings are included in the price of the cake. On custom cakes, it is also appropriate to request different flavors & fillings for different tiers.



See Gallery for Addition Wedding Cake Photos

Consultation & Cake Tasting

These are BY APPOINTMENT ONLY. We set aside one hour out of the day either Tuesday, Wednesday or Thursday for your appointment. We prefer to have these in the morning between 9-10 a.m. or from 4-6 p.m. We usually do not schedule appointments on the weekends because we are usually busy with baking, decorating or delivering other cakes.

Why do I need to do a consultation? You are important to us and so is your cake! We want to give you our undivided attention to discuss the details about your wedding cake. Instead of forcing you to pick from a book of other couple's cakes, we like to come up with new and creative custom ideas to fit your wedding cakes wishes! We enjoy brain storming with you, figuring out your style and then coming up with something unique and special just for you and your fiance. Please bring photos of cakes you have seen and like. A picture is worth a thousand words when you are trying to describe exactly what you would like your cake to look like.

How much does it cost? A \$25 Consultation & Tasting fee is required. However, if you book us for your wedding cake the fee is applied directly to your deposit which is then applied to your final balance. A credit card must be provided when your appointment is made.