

CHEZ ALICE
CUSTOM DESIGN
WEDDING CAKE MENU



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Cakes can be all one flavor or each layer can be different.

TRUFFON

Three layers of dark chocolate cake and dark chocolate truffle, flavored with dark Jamaican rum.

TRIO

Three layers of dark chocolate cake, a layer of dark, milk and white chocolate mousse.

PINK PASSION

Layers begin with dacquoise, then raspberry mousse, vanilla cake and passion fruit mousse.

FRAISIER

Layers of vanilla cake, pastry cream, buttercream and fresh strawberries.

MANGO MOUSSE

Layers of vanilla cake, filled with mango mousse and vanilla custard.

CARROT

Layers of pineapples, raisins, carrots, walnuts and cream cheese filling.

HARLEQUIN

Layers of chocolate cake and white chocolate mousse filled with fresh raspberries.

FRAMBOISIER

Three layers of dark chocolate cake, chocolate truffle and fresh crushed raspberries and blackberries.

CHOCOLATE RASPBERRY TORTE

A white sponge, with chocolate mousse, topped with raspberry jam

BLACK & WHITE

One layer of white sponge, one layer of chocolate sponge, filled with , chocolate Bavarian cream and with vanilla icing.

We customize wedding cakes to meet your needs, including the traditional French wedding cake,

CROQUEMBOUCHE

Chez Alice Signature Wedding Cake

Framboisier Cake, topped with Raspberries.

Smooth Buttercream \$4.75 per person.

Trellius or Basketweave \$5.25 per person

(as seen on cover)

5" 7" 10" round, serves 35 people

5" 7" 10" 12" round, serves 60 people

5" 7" 10" 12" 14" round, serves 100 people

French Butter Cream with Mazipan Decorations \$7.25 per person

Fondant with Fresh Flowers \$7.75 per person

Fondant with Mazipan Flowers \$8.25 per person

Fondant with Gum Paste Decorations \$8.75 per person

CROQUEMBOUCHE \$2.50 per ball, minimum 50 balls

Any cakes with fresh flowers, your florist must provide flowers to ensure to match the wedding theme.

Optional kitchen cake sizes, for wedding over 130 people

½ Sheet \$75.00, serves 40 Speciality cakes \$90.00

¾ Sheet \$115.00, serves 60 Speciality cakes \$130.00

Full Sheet \$150.00, serves 90 Speciality cakes \$190.00

All cakes are provided by
Our Executive Pastry Chef, Fernando Jimmenz,
he can design your masterpiece
for that special day.

All cakes should be ordered 45-60 days before the event.

All wedding cakes are to be paid in full 30 days before the event

All prices subject to change without notice.

Wedding Cake Information Sheet

Date of Event: (month, day, year) _____

Client Name; _____

Address:

Telephone: (_____) _____

Amount of Guests: _____

Cake Description:

Cake Tasted: _____

Reception begins: _____

Reception location: _____

Address: _____

Directions:

Contact Person: _____

Telephone number: _____

Credit card # _____

Expiration date _____ CVN # _____

Signature: _____

Wedding Cake Policies

No Exceptions:

All fondant cakes or decorations , 2 weeks notice

All gum paste cakes and decorations, 2 weeks notice

Deliveries:

No Sunday deliveries, client must pick up cake or make arrangements at location for refrigerated storage

All delivered wedding cakes are by 12:00, noon

Must be a minimum order of \$300.00 to be delivered

Delivery charge:

Princeton, no charge

A 10 mile radius outside of Princeton \$25.00

All other areas \$50.00 to \$200.00

All orders paid in full 4 weeks prior to wedding

3 x samples at no charge, any other full price

2 Appointments are required

1st Meet with wedding cake manager, choose style

2nd Tasting

Absolutely no boxing of wedding cakes, client must be aware of this

Any small butter cream cakes, will not be boxed by Chez Alice, strictly by the client

Any boxing of fondant 3" cakes, boxes and ribbon provided by client, must be in 2 weeks prior.

Contact sheet filled out completely

Kitchen slip receipts taped to back

Payment, register and credit card receipt taped to contact page

All in monthly inserts