

## WEDDING CAKES MALE 'ANA MEA 'ONO

Note: The following serving figures for two & three tiered cakes are based on saving the cake top for the Bride and Groom.

|                         |            |          |
|-------------------------|------------|----------|
| 2 Tiered=6" & 10"       | 20 Pieces  | \$180.00 |
| 2 Tiered=8" & 12"       | 30 Pieces  | \$240.00 |
| 3 Tiered=6" & 10" & 14" | 100 Pieces | \$400.00 |
| 3 Tiered=8" & 12" & 16" | 125 Pieces | \$550.00 |

### FILLINGS

Raspberry  
Mango  
Chocolate  
Passion Fruit  
\*Vanilla Bavarian  
\*Chantilly  
\*Haupia  
Pineapple  
Blueberry  
Lemon Cream  
Cream Cheese

### SPONGE CAKE

Chocolate  
Vanilla  
Coconut  
Carrot  
Red Velvet  
Guava  
Almond  
Pound Cake  
Lemon

### FROSTING

Whip Cream  
Butter Cream

\* These Fillings are unable to be used with Fondant Cakes. These filling require refrigeration

### SPECIAL CAKE FROSTING AND DECORATION

Fondant

- Please note Fondant, Marzipan, and Sugar Décor prices will vary with design and cake size. These types of cakes will require images for the Executive Pastry Chef to determine costs.
- Cakes with Fresh Raspberries or Fresh Strawberries will have an additional charge per pound
- Client to provide fresh flowers for wedding cake adornment. Florists or our Executive Pastry Chef may assist with placement of flowers on cake.