



buttercream

CAKE DESIGN CO.

DESIGNED
WEDDING CAKES

designed

WEDDING CAKES

ABOUT THESE OPTIONS

We fully believe that even if your wedding is small or your budget is limited, every wedding celebration deserves a gorgeous cake! While our fully custom bespoke wedding cakes begin at \$2,000, our designed cakes are customized for your specific style, taste, and needs at a more affordable price point.

We offer our most popular and most loved designs that are sure to compliment any wedding style!

STEP 1: Choose your flavor

STEP 2: Choose your design

STEP 3: Submit your order

**Fresh Florals, cake stands and knives are not included in price. Florals must be coordinated and purchased through local florist.*



all the flavors

OUR EXCLUSIVE MENU

SIGNATURE FLAVOR

A Reason to Celebrate

Moist white cake with layers of fresh raspberries and champagne buttercream

CLASSIC

Raspberry Delight

Chocolate Cake with rich chocolate buttercream and sweet fresh raspberries.

White on White

White cake layered with vanilla buttercream and fresh blueberries throughout.

Tuxedo

Decadent chocolate cake with vanilla buttercream.

Plain Jane

White cake layered with vanilla buttercream.

DELUXE

Chocolate Toffee Crunch

Dense chocolate cake, espresso buttercream and toffee pieces throughout.

Lemon Raspberry

Light lemon cake filled with a lemon curd, fresh raspberries and masked in a raspberry buttercream.

Blackberry Mascarpone

Vanilla cake with a honey mascarpone filling, fresh blackberries and light buttercream mask.

Cookies-n-Cream

Dark chocolate cake filled with vanilla bean buttercream and Oreo pieces throughout.

Confetti

Classic white cake with a vanilla buttercream filling and mask, sprinkles throughout.

Sunday Morning

Moist white cake with a peach filling and Champagne Buttercream.

Strawberry Basil

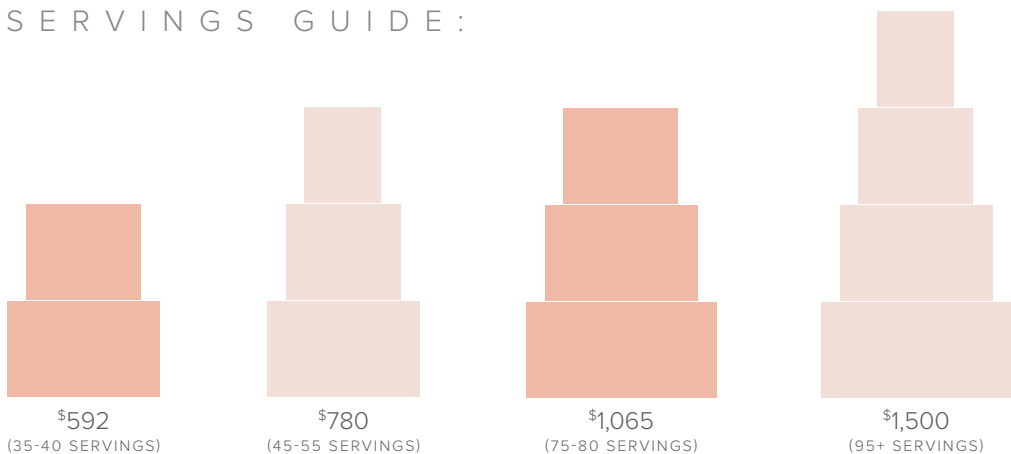
White Cake with Fresh Strawberries and a Light Basil Buttercream.

** All cakes are finished with a mask of white buttercream.*

designs: TEXTURED / SMOOTH BUTTERCREAM

The simplicity of these cakes are truly stunning. Add some fresh florals and the elegance of these designs really shine. We start our textured buttercream cakes with our fresh swiss buttercream. Our buttercream is light and very slightly sweetened. We give you a choice of three different finish options to choose from. A smooth option is meticulously finished off with a sleek surface and precise edges. A spackle finish is perfect for those who are after a more rustic vibe, we love seeing this finish paired with fresh greenery and wood. The swirl finish will give the cake a bit more artistic dimension, our favorite is seeing this designed alternated with our smooth finish.

SERVINGS GUIDE:



SWIRL

SMOOTH



SPACKLE

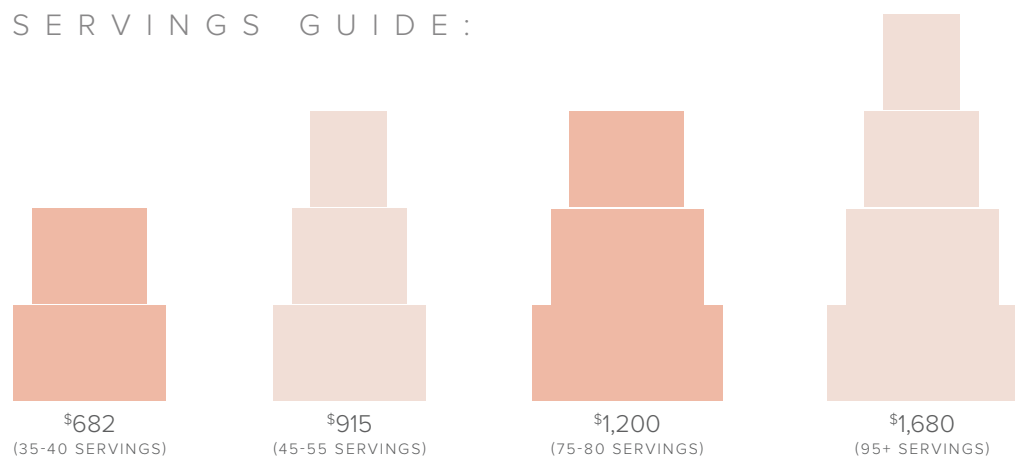


designs: THE NAKED LADY

Naked wedding cakes are easily recognized by their minimal garnishes, exposed layers and lush fillings. This cake style has been popular with our couples who are after a rustic yet minimal vibe for their wedding. Our 'Naked Lady' is actually partially naked. It has all the aesthetic appeal of a naked cake yet the thin outer layer of buttercream seals in the moisture and prevents it drying out. This thin outer layer maintains the cake's structure which makes for a smooth assembly and delivery.

We think our 'Naked Lady' looks the most attractive with minimal coordinating fresh florals. This will tie the cake into the reception and bridal party's design.

SERVINGS GUIDE:

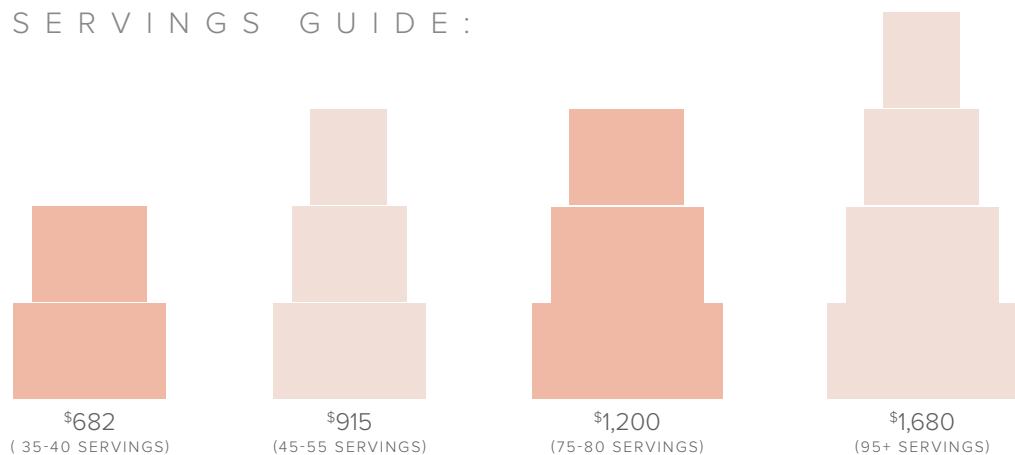


designs: GOLD LEAF

Our 'Gold Leaf' cake is a simple way to add understated elegance to your reception. We start with selecting a color (optional) that you feel would best tie in your wedding cake to the surrounding color schemes. This color is subtly hand painted on the outer layer of the cake and then edible gold leaf is carefully placed throughout. Our clients can select from a yellow gold or a rose gold leaf.

We think our 'Gold Leaf' cake is best left to shine on it's own with minimal adornments. These are some of our favorite cakes to design and create together with our clients.

SERVINGS GUIDE:

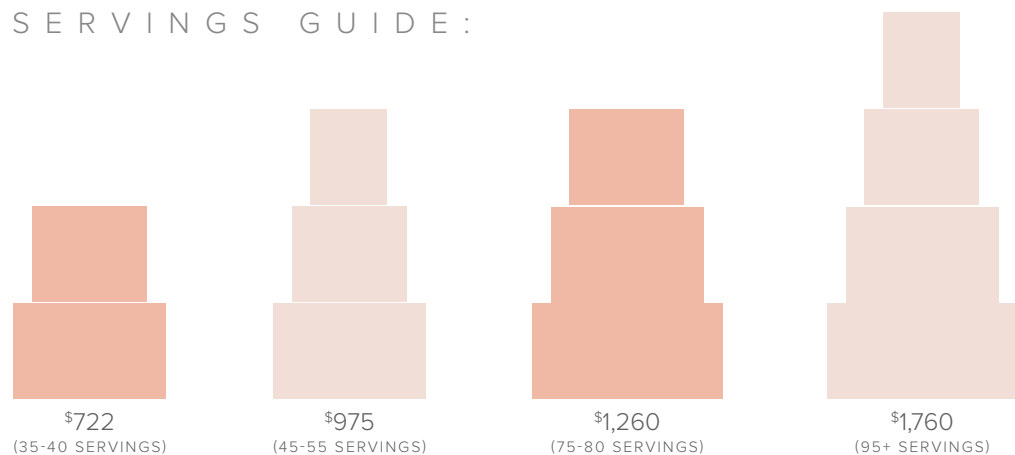


designs: TETON SILHOUETTE

We had no idea how popular our 'Teton Silhouette' cake would be when it was dreamed up in our kitchen. It has been the choice for many of our destination wedding clients and also those who are eloping in our majestic mountain range. The gold thread of of this cake can be swapped out for a coordinating color in your wedding scheme for an additional fee. If your guest count allows for a two-tiered wedding cake, you can choose to have the Teton hand painted on one of the layers or both layers, three-tiered cakes will have the silhouette on the bottom two layers.

Our hand painted Teton cookies are a great choice for an accompanying wedding favor too!

SERVINGS GUIDE:



other details

DELIVERY ETC

NEED MORE CAKE?

For additional servings : sheet cakes can be purchased for \$200 per 25 servings

FLORAL

Please keep in mind all cake pricing does not include floral. Florals can be added for \$65 or can be arranged with a local florist.

DELIVERY* (OR PICK-UP)

We work hard to ensure your cakes are gorgeous and arrive at their destination looking their best.

Delivery 20% of invoice min \$250

Pick-up is available *only* for cakes up to 2 tiers

TASTING BOXES (for two) are available for purchase for \$65 and include 3 flavors.

**Delivery available within Jackson or Wilson City Limits*

READY TO ORDER?

Fill out this order form and we will be in touch within 3 business days!

➤ www.buttercreamdesign.com/prewedding



contact

LET'S GET IN TOUCH!

Buttercream Design Co.

MAILING ADDRESS:

P.O. Box 798
Wilson, Wyoming 83014

✉ hello@buttercreamdesign.com
▶ www.buttercreamdesign.com
📷 [@buttercreamdesign.co](https://www.instagram.com/buttercreamdesign.co)

buttercream