

YOUR GUIDE TO

# *Wedding Cakes*



*CJ'S* OFF THE SQUARE

est | Garden Wedding & Event Venue | 2005

# WHAT'S INCLUDED

---

*Your wedding package includes a three-tiered wedding cake with your choice of buttercream finish.  
Popular finishes are illustrated below.*

*Horizontal homestyle*



*Mix-match textures*



*Spackle*



*Smooth*

# MAKE IT YOURS

---

*There are endless ways to finish your wedding cake with buttercream. Some variations may involve upgraded designs. Here are some examples of cakes with buttercream finish but with upgraded design elements.*

*Light spackle, rough gold edge*



*Smooth with hand-painted detail*



*Cascading Swiss dots*



*Detailed piping with pearl border*

# WEDDING CAKE FAQ

---

## *What's included in my package?*

Our wedding package includes a three tiered wedding cake with a buttercream finish. Select one or two flavors of cake and the buttercream finish of your choice. There are endless ways you can decorate your wedding cake with buttercream, fondant and other edible decorating techniques. [Our Wedding Cakes inspiration board on Pinterest](#) will give you a good idea of designs that are included and those that are considered an upgrade.

## *What is considered an upgrade?*

If the cake design you love requires a fondant finish, sugar flowers, metallic details or detailed piping, Baked in Nashville will provide you with a quote for the additional cost to upgrade your design. Cake decoration can be very simple or extremely complex and we love it all! And if you don't want to splurge on your cake, no problem. They'll help you create a design within your package as close to your dream design as your budget allows.

## *Who provides cake flowers?*

Your florist should provide any fresh flowers or greenery to decorate your cake. Make sure to share your cake design inspiration with them so they can add the correct size and amount of blooms necessary for your design. Neither CJ's Off the Square nor Baked in Nashville provides fresh flowers for your cake. However, we're happy to place the cake flowers provided by your florist if they are unable to.

## *How do we sample different flavors?*

We offer a range of cake samples at our tasting events. If you are unable to attend one of our tasting events, speak with your planner for instructions on how to order and pick up samples from the bakery.

## *What about allergies or dietary restrictions?*

If you have an allergy or dietary restriction, please let us know in advance. Baked in Nashville offers gluten-free cake options as an upgrade. However, they do not operate a gluten-free kitchen and cannot guarantee there wouldn't be any cross contamination. They do not offer vegan, dairy-free, or eggless cakes at this time.

# CAKE FLAVORS

---

*Each tier of your wedding cake includes three layers of cake, two layers of filling, and is approximately 5" tall. The exterior of the cake will be finished with vanilla buttercream unless you request something different. Choose one or two flavors to feature in your wedding cake.*



## WHITE CAKES

### Wedding Cake

*This traditional “wedding cake” flavor is a fluffy white cake with a natural and pure almond flavor layered with almond buttercream.*

### Strawberries & Cream

*Fluffy white cake with fresh strawberries baked throughout, layered with vanilla buttercream and fresh strawberries.*

### Bourbon Vanilla Bean

*Fresh vanilla bean flecks and bourbon are mixed into our white cake batter for a little Nashville twist on a classic white cake. Pairs well with vanilla, cream cheese or chocolate buttercream.*

### Coconut

*Coconut cake layered with creamy coconut buttercream and toasted coconut pieces.*

### Birthday Cake

*Fluffy, white, vanilla cake with colorful confetti sprinkles baked throughout and is often paired with our vanilla or chocolate buttercream.*

### Vanilla

*Fluffy, simple and delicious white cake. Pair this with chocolate or vanilla buttercream and perhaps some fresh strawberry filling or crushed Oreos (or both!).*

### Lemon

*Fresh squeezed lemon juice and zest goes into this white cake base. Then we layer it with homemade lemon curd and vanilla buttercream.*

## EXCLUSIVE TO CJ'S OFF THE SQUARE

### CJ's Raspberry Lemonade

*This is our signature cake flavor! We start with lemon cake then layer in lemon curd with raspberry buttercream. This can also be made with fresh blueberries or strawberries.*

## CHOCOLATE CAKES

### Chocolate Caramel

*Dark, decadent chocolate cake layered with homemade caramel sauce and caramel buttercream.*

### Chocolate Peanut Butter Cup

*Dark, decadent chocolate cake layered with peanut butter buttercream and peanut butter cup pieces.*

### Choco-nuts

*Dark, decadent chocolate cake layered with coconut buttercream and toasted coconut pieces.*

### Cookies & Cream

*Dark, decadent chocolate cake layered with vanilla buttercream and crushed Oreo's.*

### Chocolate

*Dark, decadent chocolate cake often paired with chocolate, cream cheese or vanilla buttercream.*

### Red Velvet

*The red velvet cake you know and love layered with cream cheese buttercream.*

## SEASONAL FAVORITES

### Fall Spice

*Full of delicious fall spices and layered with cream cheese buttercream.*

### Apple Spice

*Our fall spice cake with apple pie filling baked in and layered with cream cheese buttercream.*

### Pumpkin Spice

*Our fall spice cake with pumpkin puree baked in and layered with cream cheese buttercream.*



## OUR WEDDING CAKE FLAVOR

# Worksheet

*Print out this page and use it like a worksheet to discuss the flavors you would like in your cake with your partner.*

Most wedding cakes at CJ's Off the Square have three tiers. You have the option to select one flavor of cake for the entire cake. Or, if you'd like to give your guests a choice, you can split the servings roughly 50/50 by selecting one flavor for the top and middle tiers and a different flavor for the bottom tier. You will cut into the bottom tier if you plan to serve each other a bite of cake at your reception. So make sure that tier is your favorite flavor.

### OPTION 1

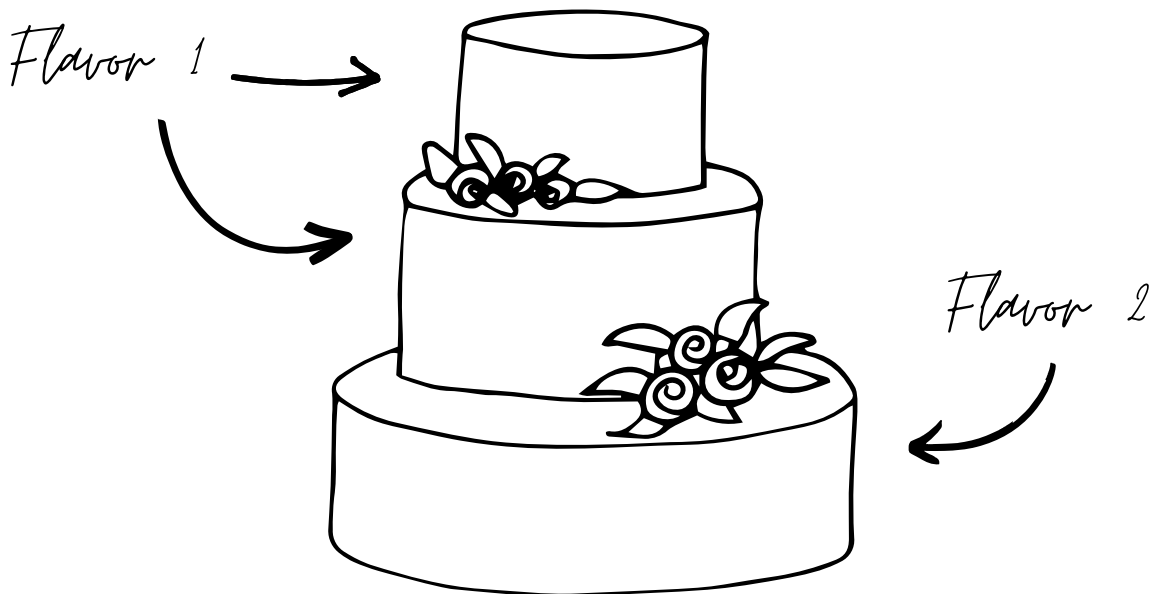
Select one single cake flavor for the entire cake: \_\_\_\_\_

### OPTION 2

Choose two flavors to offer your guests a choice. In this option, the top and middle tiers are flavor #1. The bottom tier is flavor #2. This option is illustrated below.

Flavor 1 (*top & middle tiers*): \_\_\_\_\_

Flavor 2 (*bottom tier*): \_\_\_\_\_



# HOW TO ORDER

---

## 1 GATHER INSPIRATION

Browse our [wedding cake inspiration board on Pinterest](#) to see some of our favorite cake designs. Pin or save your favorites from this board or any other places you've found designs you love.

## 2 REQUEST A CONSULTATION

Your planner will email you a form to share your ideas and request a phone consultation with our baker. On this call, you will discuss your cake style ideas, flavor preferences and answer any other questions you might have about ingredients or design.

## 3 CONFIRM YOUR ORDER

Once you have discussed your cake design and flavor choice, Baked In Nashville will send you a wedding cake order that you will approve with your signature. If there is any additional amount due for a cake design upgrade, this will be added to your invoice with CJ's Off the Square.

# CAKE SAMPLES

---

Cake samples are available at our tasting events. If you are unable to attend one of our tasting events, speak with your planner for instructions on how to order a sample box from Baked in Nashville. You will pick this up at the scheduled date/time from the bakery and enjoy your cake samples at home.



# MEET THE BAKERS

---

Wedding cakes at CJ's Off the Square are provided by Baked in Nashville. Tiffany, Laura and their team of bakers and decorators can also create an incredible array of gorgeous goodies from custom cookies, groom's cakes and more.

A wedding cake is included in your package. However, feel free to speak with the team about any other treats you may need for your shower, rehearsal dinner, groom's cake or wedding favors.



(615) 760-5101

[hello@bakedinnashville.com](mailto:hello@bakedinnashville.com)

# NEED A LITTLE HELP?

---

Give your planner a call if you have any questions about:

- How to sample cake flavors
- How to place your cake order
- What's included in your package
- Cake design ideas

Ideally, your cake order should be finalized prior to your Wedding Recap meeting (about 4 months before your wedding).

(615) 216-7576

