

YOUR GUIDE TO

# *Wedding Cakes*



*CJ'S* OFF THE SQUARE

est | Garden Wedding & Event Venue | 2005

# WHAT'S INCLUDED

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*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

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*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.*

*Spackle, rough gold edge*



*Smooth with abstract buttercream detail*



*Cascading pearls*



*Detailed vintage piping*



# WEDDING CAKE FAQ

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

Your wedding package includes a three-tiered wedding cake with your choice of one or two cake flavors with a buttercream finish. 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 possible, while staying within your budget.

## *Who provides cake flowers?*

Your florist will provide any fresh flowers or greenery for your cake. Be sure to share your cake design inspiration with them so they can supply the correct size and quantity of blooms to match your vision. You'll also want to share the same inspiration with Baked in Nashville, as they will be the ones to place and arrange the flowers on your cake upon delivery. Neither CJ's Off the Square nor Baked in Nashville provides fresh flowers for cakes.

## *How do we sample different flavors?*

Your planner will be in touch to coordinate the selection of cake samples shortly before your menu tasting. You will pick them up at your tasting and take them home to enjoy and make notes of what you like. Your planner will be in touch with next steps.

## *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

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*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. 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 and 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

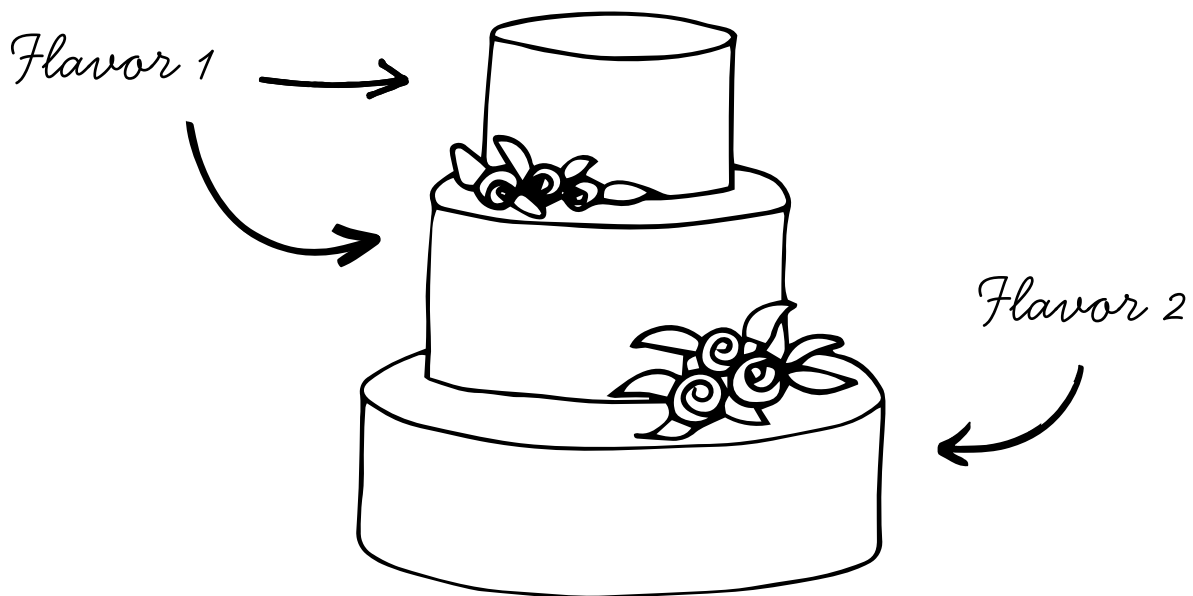
Select one single cake flavor for the entire cake: \_\_\_\_\_

### 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

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## 1 GATHER INSPIRATION

When: Anytime

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 anywhere and share them with your planner.



## 2 REQUEST SAMPLES

When: After Selections Meeting and Before Your Menu Tasting

Once your style selections are finalized, your planner will be in touch to coordinate your menu tasting. At that time, we'll send you a short form to choose your cake flavors for sampling. Your planner will arrange for those samples to be ready for you to pick up at your menu tasting, so you can take them home and enjoy. For the best experience, enjoy your samples within 24 hours, and refrigerate them if you're not able to try them right away. Use the worksheet in this cake guide to make a note of your favorites while it is fresh on your mind.

## 3 CAKE DESIGN

When: After Your Menu Tasting

After you enjoy your cake samples, Baked in Nashville will be in touch to schedule a phone consultation to discuss your decoration ideas, flavors, and answer any questions about ingredients or allergens. If you are interested in adding a groom's cake, specialty cookies, macarons, or other sweet treats, mention those on the call and they'll be happy to provide a quote.

## 4 CONFIRM YOUR ORDER

When: Before your Wedding Recap Meeting

Baked In Nashville will send your wedding cake order for your review and signature. Any additional amount for a cake design upgrade will be added to your CJ's Off the Square invoice. If you order any additional items like cookies or a groom's cake, you will be invoiced for those directly by Baked in Nashville.



# MEET THE BAKERS

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Wedding cakes at CJ's Off the Square are provided by Baked in Nashville. Tiffany Riches and her 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 bakers about any other treats you may need for your shower, rehearsal dinner, groom's cake or wedding favors.



(615) 760-5101

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# NEED A LITTLE HELP?

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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



## TEAM CJ

*Allison, Sidney, Leah, CJ, Laura, & Kaya*