

# Victoria

BAKERY

Thank you for considering Victoria Bakery for your wedding cake! We've provided both traditional and contemporary cakes for many weddings in our history and look forward to doing the same for you.

From the elegant to the whimsical and everything in between. Not only do we take pride in presenting a spectacular cake that will dazzle your guests, but one that will also tickle your taste buds.

After your sampling, please contact us and let us know what you think! We would be delighted to help you customize your cake for your very special day.

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## WEDDING CAKE SAMPLER

### ST. HONORE CAKE

This French classic features a rum-soaked vanilla sponge cake that sits atop a thin puff pastry base layer smeared with rich chocolate buttercream and filled with vanilla custard. The St. Honore cake is frosted in delicate whipped cream and topped with diminutive vanilla cream puffs.



*Topped with light vanilla cream puffs.*



*Layers of chocolate, custard and whipped cream.*

### PRINCESS CAKE

The Princess cake is a traditional Swedish delight, consisting of alternating layers of light vanilla sponge cake brushed with triple-sec, custard, raspberry jam and a whipped cream. These layers are encased in a delicious almond marzipan overlay. Traditionally tinted green, the marzipan topping is available in natural or in other colors to match your decor.



*Princess Cake in traditional green marzipan.*



*Layers of custard, raspberry jam and whipped cream.*

### RASPBERRY CHOCOLATE CAKE

Our raspberry chocolate cake is with a rich devil's food cake with alternating layers of raspberry jam and whipped cream filling. The cake is frosted with whipped cream and the sides coated with delicate chocolate crumb and then topped with alternating raspberries and piped whipped cream.



*Topped with alternating fresh raspberries and cream.*

### CHOCOLATE TRUFFLE CAKE

The chocolate truffle cake is the ultimate chocolate lover's delight. A rich devil's food cake base is layered with chocolate ganache and chocolate truffle filling. The cake is then enrobed in a rich, chocolate ganache and topped with elegant piping.



*A chocolate lover's dream: ganache, truffle, devil's food.*