

# **CALISTOGA RANCH CATERING MENUS**

## **WEDDING CAKES**

### **CAKE FLAVORS**

Dark Chocolate Cake Layered with White Chocolate Cream

Chocolate Cake with Hazelnut Praline, Chocolate Cream

White Genoise Cake with White Chocolate Cream, Seasonal Fresh Berries

White Genoise Cake with White Chocolate Cream, Fresh Apricot Filling

Chocolate Cake with Rich Chocolate Cream Filling, Fresh Raspberries

Fresh Rich Almond Cake with Raspberry Confiture

Rich, Spiced Carrot Cake with Cream Cheese Icing

Lemon Genoise Sponge Cake with Rich Lemon Cream

Dark Chocolate Cake Flavored with Coffee

Please select either Rolled Fondant or Butter cream Icing for your cake

Add House Made Whipped Cream, Fresh Berries \$6 per Guest

Add Fresh Berries \$4.50 per Guest

### **PRICING**

When Ranch-designed wedding cake is served in lieu of dessert, \$12 surcharge per guest for labor and complexity of design is applied. A minimum fee of \$300.00 will be applicable for all cakes. Specialty cakes flavors, intricate design details, or specialty equipment will incur additional fees. Once you have selected your cake and design you will be provided with a written estimate.

Standard cake: 3 tier, smooth butter cream frosting with butter cream piped borders

Fondant cakes will be an additional \$3.00 per serving

If Ranch-designed wedding cake served in addition to dessert course, cake is \$25 per guest.

When outside wedding cake is brought to Calistoga Ranch, we will serve your cake as the dessert course and is included in the menu price in lieu of a plated dessert.

\$6.25 per guest cake plating fee applies

*All prices subject to 20% service charge and applicable sales tax, currently 8.75%. Prices and items subject to change.*

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## **WEDDING CAKES**

### **GUIDELINES**

Please select one flavor for your cake, all cakes are 3-tiered stacked cakes.

If flowers and ribbon are desired for décor, please arrange with florist and deliver to pastry chef.

The top tier can be reserved for bride & groom, please inform the Catering Manager.