

BAKERY PACKAGE 101

WITH THE JENNY LAYNE BAKERY
A Walters Hospitality Brand

A Guide to Package, Tasting, and Design Information

*Hello! We are so excited to
celebrate this special occasion
with you.*



Welcome to Cake Design 101.

We are so excited to welcome you to the tasty part of wedding planning! Follow along in this booklet for your personal journey through cake design and dessert selections. We make it easy to bring your cake vision to life!

Some commonly asked questions:

When should I discuss my cake options?

You will personalize your cake during the design meeting with your Wedding Planner approximately 90 days before your event. If you are looking for a fully custom design, no time is too soon! 30 days from your wedding date is when we will request a completed order.

Do we offer delivery, stands, and set up?

A: Yes! Each venue is equipped with traditional cake stands and dessert pedestals for displaying sweets. We set up the table as part of our services.

Can I add more servings to my package?

A: Yes! We have a few common options discussed in the back of the booklet.

Do you offer faux tiers/cakes?

A: Yes. Faux tiers are priced by design and require a custom consultation.

*We have a more extensive list of FAQs on our website.

WEDDING CAKE



4-TIER WEDDING CAKE

Your first option is a 4-tiered buttercream wedding cake. This is a classic and timeless way to serve each guest a slice of cake, while also having the opportunity to preserve your top tier of cake. We provide boxes for your topper and leftover servings.

Design details included in your package can be found on the following page.

Fun fact! Did you know...

The tradition of cake cutting is an act symbolizing love, affection, and commitment to provide for one another for all of eternity.

100 SERVINGS



6 / 8 / 10 / 12

150 SERVINGS



6 / 9 / 12 / 14

ICING TECHNIQUES

Below are some of the most popular buttercream styles! We offer a variety of textures and alternative designs on tiers.



SMOOTH



HORIZONTAL



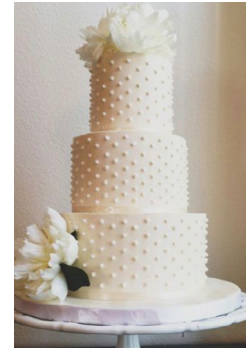
STUCCO



STONE



NAKED



DOTS

For more icing techniques, visit our Instagram Highlights!

WAYS TO CUSTOMIZE

We want each cake to feel personalized to your wedding vision and decor. Talk to your Wedding Planner about your inspiration!



COLOR



FLOWERS



RIBBON



PALETTE



PLACEMENT OF
TOPPER



FOIL ACCENT

Flowers are included in your package by The Design Haus.

TRADITIONAL DUO OR MODERN TRIO

Servings can be divided into smaller cake sizes to create the look and feel you want for your dessert table!



TRADITIONAL DUO



MODERN TRIO

ALTERNATE CAKE OPTIONS

We know not everyone likes cake! Here are some alternate cake options that you and your partner might enjoy more.



CHEESECAKE



COOKIE CAKE



DESSERT SELECTION

PETITE CAKE AND DESSERTS

Our most popular option is our Petite Buttercream Wedding Cake with Five Options from our Dessert Menu

100 SERVINGS

2-Tier Buttercream Cake to Serve 25

150 SERVINGS

3-Tier Buttercream Cake to Serve 75

OPTIONS (CHOOSE 5)

- Mini Pies (one flavor)
- 18 Parfaits (one flavor)
- 18 Cupcakes (one flavor)
- 24 Cake Pops/Cheesecake Pops
- 24 Cookies (one flavor)
- 24 Bars/Brownies
- 24 Chocolate Covered Strawberries
- 10" Partner's Cake (as one dessert option)
- Pre-Boxed Anniversary Tier for Freezing



SIGNATURE FLAVORS

Most Popular

vanilla | raspberry | cream cheese

Wedding Cake

almond | almond buttercream

Champagne & Strawberry

champagne | funfetti | strawberry hibiscus

Lemon Berry

lemon | blueberry | crumbles | cream cheese

Texas Butter Cake

amaretto | chocolate | cherry | almond

Cinnamon Swirl Cake

butter cake | cinnamon streusel | crumbles

Italian Cream

white chocolate | pecans | coconut

Dark Chocolate Espresso

black cocoa | espresso | dark chocolate

German Chocolate

chocolate | coconut | pecan | caramel

Red Velvet

red velvet | dark chocolate | cream cheese

Gluten or Dairy Free Options

Gluten or Dairy Free Vanilla

Gluten or Dairy Free Almond

Gluten or Dairy Free Strawberry

Gluten or Dairy Free Chocolate

Vegan Options Available

DESSERT OPTIONS

Cupcakes

All Cake Flavors Are Available

Cake Pops

Vanilla

Chocolate

Red Velvet

Strawberry

Italian Cream

Peanut Butter
Buckeye Balls

Bars

Brownies

Lemon Bars

7 Layer Bars

Chocolate Covered
Strawberries

Cheesecake Pops

Plain

Strawberry

Turtle

Parfaits

GF Chocolate Hazelnut

Fruit

Banana Pudding

Pecan Shooters

S'Mores

Mini Pies

Apple

Pecan

Chocolate Pecan

Pumpkin

Key Lime

Blueberry

Cookies

Chocolate Chip

Sugar

Snickerdoodle

Double Chocolate Chip

Peanut Butter

GF Oatmeal Butterscotch

Cheesecakes

Plain

Raspberry

Strawberry

Turtle

UPGRADES AND ADD-ONS

We Offer Additional Servings In a Variety of Ways to Serve Higher Guest Counts:

- Sheet Cakes to Serve 50 or 75
- Order Desserts A La Carte
- Additional Cake Tiers (Minimum Addition of 65 Servings)
- Add a Pre-Boxed Anniversary Tier

Add-Ons to Cake Design Not Included in The Package:

- Fondant covered tiers
- Intricate Scrolling and Filigree Details
- Custom Designs
- Initial Plaques
- Floating Tiers
- Square Tiers
- Gum Paste Flowers

Please Reach Out to Your Wedding Planner if You Have Questions About Your Cake Inspiration.
All Pricing and Selections Are Subject to Change.

We hope you enjoyed
your journey through
cake design!

Please discuss your selections with your
Wedding Planner. We look forward to working
with you!

Love,
The Jenny Layne Bakery

🌐 jennylaynebakery.com

📷 [thejennylaynebakery](https://www.instagram.com/thejennylaynebakery)



— THE —
JENNY LAYNE
B A K E R Y