



weddings + celebrations

2023 PRICING

website — www.gsbakery.com
email — hello@gsbakery.com
instagram — [@gingerspicebakery](https://www.instagram.com/gingerspicebakery)



wedding cake

all cakes start at \$7.00 per serving which includes your choice of up to two cake flavors and our silky meringue buttercream.

we ask for a minimum order of \$600 for wedding cakes.

cake flavors

CHOCOLATE	VANILLA
RED VELVET	EARL GREY
CARROT	BUTTER PECAN
LEMON	ALMOND
PISTACHIO	GREEN TEA
GINGER	CHAMPAGNE
CHAI	CINNAMON MARBLE
STRAWBERRY	BLUEBERRY BUTTERMILK ^{GF}
CITRUS ^{GF}	ALMOND-RICOTTA ^{GF}
COCONUT CREAM ^{GF}	FLOURLESS CHOCOLATE ^{GF}

frostings and fillings

- HYBRID OR ITALIAN MERINGUE BUTTERCREAM (vanilla, chocolate, lemon, rose, lavender, almond, caramel, matcha, coffee)
- GANACHE (white, milk, or dark chocolate)
- CREAM CHEESE OR CHEESECAKE
- SALTED BROWN SUGAR CARAMEL
- FRESH FRUIT (seasonal)
- FRUIT CURD (assorted)
- JAM OR JELLY (assorted)
- CHEESECAKE (assorted)
- PASTRY CREAM (assorted)
- CHOCOLATE MOUSSE
- NUTS OR CRUNCHES (assorted)
- CHAMPAGNE SOAK

- additional items and styles
- SHEET CAKES (minimum 50 servings, starting at \$300)
- GANACHE OR CARAMEL DRIPS
- PALETTE KNIFE PAINTING
- NAKED FROSTING
- FONDANT WORK (fondant cakes start at \$8.50 per serving)
- FRENCH MACARONS OR MERINGUES
- EDIBLE GOLD OR SILVER LEAF
- LUSTER OR SHIMMER

signature combinations

- BEE’S DELIGHT
vanilla buttermilk cake; fig leaf whipped cream; elderflower jelly; milk crumble; honey buttercream
- BRUNCH PLEASE
vanilla buttermilk cake; brown sugar caramel; walnut cream cheese; coffee bean buttercream
- CANNOLI CAKE
vanilla cake with cinnamon and cocoa; lemony ricotta and chocolate chip filling; chopped pistachios; vanilla buttercream
- CARIBBEAN COCONUT
GF coconut cake; passionfruit curd; peanut brittle crumble; vanilla cream cheese; coconut buttercream
- COFFEE CRUMBLE
cinnamon crumble coffee cake; maple bourbon jelly; vanilla pastry cream; coffee buttercream
- GINGER ROSE
ginger buttermilk cake; orange blossom pastry cream; strawberries and champagne; rose buttercream
- KYOTO COCOA
chocolate cake; hojicha cremeux; corn feuilletine; fig puree; vanilla buttercream
- LEMON BERRY
lemon pound cake with blueberries; lemon curd; fresh berries; pastry cream; vanilla buttercream
- PISTACHI-OH MY
pistachio cake; fresh raspberries; dark chocolate crumbles; cardamom cream cheese; salted caramel buttercream
- PRINTEMPS
strawberry cake, chamomile and lavender diplomat cream, lychees, pink peppercorn buttercream
- SAKURA
dense matcha cake; rose syrup; poppyseed cheese-cake; dark cherries; passionfruit buttercream

- SASSY CHOCOLATE
dark chocolate espresso cake with sea salt; cardamom syrup; salted brown sugar caramel; fresh blackberries; chocolate buttercream
- SECRET GARDEN
vanilla clove cake; tart raspberry jam; vanilla cheesecake; rose buttercream
- SPICED CARROT
carrot cake with warm spices, candied ginger, dried apricots, and toasted walnuts; vanilla cream cheese; lapsang souchong tea leaves; vanilla buttercream
- SWEET SOUTHERNER
butter pecan cake; salted brown sugar caramel; vanilla cream cheese; milk crumbles; vanilla buttercream
- TEA TIME
earl grey cake; vanilla cream cheese; orange-raspberry- elderflower compote; bergamot buttercream
- YES WAY ROSÉ
GF citrus cake; rosé roasted strawberries; coconut cream cheese; lavender buttercream frosting

tastings available by appointment

tastings are booked as pick up boxes of 4 cake flavors (signature combinations or build your own).

all of our cakes are created to suit your vision and taste. we will work with you every step of the way to make sure you have the perfect cake for your wedding or event.

not a cake person?

ask us about creating a custom assortment of any of our delicious miniature desserts.

let us help you coordinate the perfect dessert display.

the minimum custom order is two dozen per flavor.

we can make almost any of our desserts gluten-free!

- French Macarons
- Cookies
- Petite Tarts
- Cheesecake and Brownie Bites
- Cream Puffs and Croquembouche
- Mini Baked Donuts
- Jelly Cubes
- Cup Desserts

french macarons

we can create custom flavors and match most colors for special events.

available flavors

VANILLA	CHOCOLATE
PISTACHIO	LEMON
KEY LIME	PASSION FRUIT
BLUEBERRY	RASPBERRY-ROSE
LAVENDER	MATCHA
CHAMPAGNE	COCONUT
SALTED CARAMEL	OATMEAL COOKIE
COFFEE	RED BERRIES
ALMOND	COTTON CANDY
HOT COCOA	ORANGE CREAM
MINT	CHAI
COOKIES AND CREAM	

macaron towers and favors

macaron towers make for a stunning display alongside or atop your wedding cake.

ask about our custom french macaron favors!



OPTION 1 —

Minimum size 10” tall

includes 60 macarons and floral decoration

\$230.00 +

[can be made larger]



OPTION 2 —

Minimum size 4 layers

includes 48 macarons and plastic display tower

\$190.00 +

[can go up to 10 layers which includes 240 macarons]

COOKIES:

ITALIAN CHOCOLATE CHIP

MISO PEANUT BUTTER

GINGERBREAD

CHOCOLATE CHIP

CHOCOLATE WALNUT CRUNCH

ROSE CARDAMOM

PECAN WEDDING COOKIES

NEGRONI

HAZELNUT MERINGUES

LINZER COOKIES

SHORTBREAD:

VANILLA

MATCHA

PISTACHIO

LAVENDER

PINK PEPPERCORN

WALNUT

LEMON

DESSERT BARS:

WEDDING CAKE

S’MORES

STRAWBERRY LEMONADE

RASPBERRY CRUMBLE

CINNAMON CRUMBLE

CHEESE DANISH BARS

MATCHA BLONDIES

CRÈME BRÛLÉE BARS

GINGERBREAD BLONDIES

SWEET POTATO MERINGUE

CHEESECAKE GF AVAIL

GF DESSERT BARS:

PISTACHIO-LEMON

BROWN BUTTER CEREAL SLAB

BLUEBERRY BREAKFAST BAR

CHOCOLATE PEANUT BUTTER CRUNCH

BEST EVER BROWNIES

CUP DESSERTS, JELLY, AND CREAM PUFFS

ASSORTED, SEASONAL FLAVORS AND DECORATIONS

BAKED DONUTS

GF + VEGAN AVAILABLE

CINNAMON SUGAR

CHOCOLATE

VANILLA

LEMON BLUEBERRY

GINGER GUAVA

