



Wedding Cakes (Priced per person)

The Northland Inn's world-class pastry chefs can create a wedding cake for you that will be truly enchanting. With experience, perfection, and the finest ingredients available, we can make your cake magnificently memorable. (Choices include any combination of cake, filling and icing). **Should you choose to bring a cake from an outside source, a .75¢ fee (plus tax and service charge) per person will apply.**

\$2.50 plus tax and service charge per person

Cake	Filling	Icing
Classic White	Flavored Buttercream	Flavored Buttercream
Classic Chocolate	• Vanilla	• Vanilla
Orange	• Chocolate	• Chocolate
Lemon	• Coconut	• Swiss (semi- sweet)
Almond	• Lemon	
Chocolate Rum	• Honey	
Butter Rum	Dulce de Leche	

\$3.50 plus tax and service charge per person

Cake	Filling	Icing
Carrot	Fruit Mousse	Fondant
Marble	• Strawberry	• Neutral
Flavored Pound Cake	• Raspberry	• White Chocolate
• Cream Cheese	• Lemon	• Chocolate
• Lemon	White Chocolate Mousse	
• Orange	Chocolate Mousse	
	Bailey's Cream	
	Bavarian Cream	
	Cream Cheese	
	Chocolate Ganache	

Additional Notes

- Traditional cakes are split into three layers of cake and two layers of filling.
- There is an upcharge if the two layers of filling are different.
- There is an upcharge if you want more than the traditional three layers of cake.
- Groom's cakes are available.

Individual cake centerpieces available at an additional .75¢ per person.