

Copenhagen

WEDDING CAKES



Cakenhagen

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CLASSIC OR IMAGINATIVE? SIMPLE OR ROMANTIC?

Impress your wedding guests with a sumptuous, flavoursome and personal wedding cake – by Cakenhagen’s skilled pastry chefs. With a perfect balance of acidity – rendered by passion fruit curd, berry mousse and raspberry gelee – and with sinful chocolate and fresh flowers from Flowers by Nimb, your wedding cake is guaranteed to titillate the senses.

Find inspiration in our delicious cake combinations, or let our masterly team help design the wedding cake of your dreams.



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TIERS

How many tiers should you choose for your wedding cake?

Please note that the number of tiers depends on how many wedding guests the cake is intended for.

10-20	pers.	–	1 tier
21-30	pers.	–	2 tiers
31-60	pers.	–	3 tiers
61-90	pers.	–	4 tiers
91-100	pers.	–	5 tiers

PRICE

The price for Cakenhagen's wedding cakes range from DKK 125 per person regardless of how you design the cake based on our combination options.

Special requests may incur additional fees.

You can purchase additional tiers. DKK 1,500 per tier (max. 5 tiers in total).

A lactose- and/or gluten-free wedding cake is also an option for an additional fee:

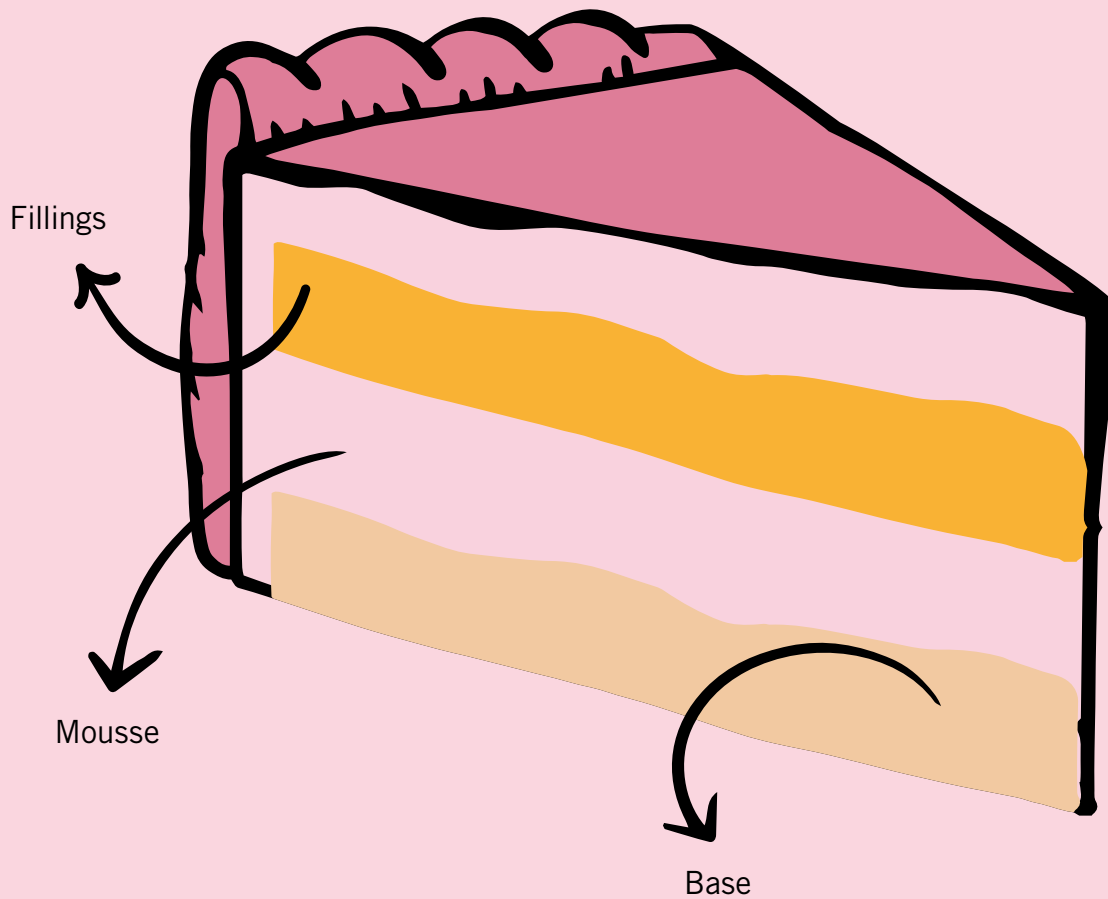
Whole wedding cake: DKK 35 extra per person.

Separate cake: DKK 180 per person (min. 5 person).

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CAKE FILLINGS

All layered cake fillings are made with gelatine derived from halal beef. All cakes contain lactose, gluten and eggs.



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SIMPLE DESIGN

Here the wedding cake is sprayed with cake velvet, which consists of cocoa butter. Cake velvet adds no flavour but gives the cake a smooth and elegant appearance.

CHOOSE YOUR CAKE COMBINATION

MOUSSE

The combination of mousse and the colour of the spray cannot be changed.

- Crème fraîche and vanilla mousse with white spray
- Berry mousse with pink spray
- Dark chocolate mousse with dark brown spray

FILLING

- Passion fruit curd
- Raspberry gelee
- Milk chocolate cream

BASE

- Chocolate base
- Almond base

DECORATIONS

- Fresh flowers (*created by Flowers by Nimb*)
- Sugar flowers (*additional purchase DKK 50 per flower*)
- White chocolate ribbon with silver
- Dark chocolate with gold
- Space is made for the bride and groom topper

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TRADITIONAL DESIGN

The wedding cake is rendered with a classic marzipan coating, which imparts a rounded taste of almonds. The style is traditional and elegant.

CHOOSE YOUR CAKE COMBINATION

MOUSSE

- Crème fraîche and vanilla mousse
- Berry mousse
- Dark chocolate mousse

FILLING

- Passion fruit curd
- Raspberry gelee
- Milk chocolate cream

BASE

- Chocolate base
- Almond base

DECORATIONS

The cake is decorated with an edible pearl border at the bottom.

- Fresh flowers *(created by Flowers by Nimb)*
- Sugar flowers *(additional purchase DKK 50 per flower)*
- Silk ribbon
- Wave on top border
- Space is made for the bride and groom topper

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CAKE OF CONTRASTS

The wedding cake is a crossover between the traditional and simple cake designs, which ensures a completely unique appearance.

CHOOSE YOUR CAKE COMBINATION

MOUSSE

We do not colour our glaze, which is therefore transparent and ensures the cake has the same colour as the mousse you choose. The marzipan ribbon has the same colour as the mousse unless you choose otherwise.

- Crème fraîche and vanilla mousse
- Berry mousse
- Dark chocolate mousse

FILLING

- Passion fruit curd
- Raspberry gelee
- Milk chocolate cream

BASE

- Chocolate base
- Almond base

DECORATIONS

The cake is decorated with an edible pearl border at the bottom.

- Fresh flowers *(created by Flowers by Nimb)*
- Sugar flowers *(additional purchase DKK 50 per flower)*
- Silk ribbon
- Wave on top border
- Space is made for the bride and groom topper

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RUSTIC CAKE

The wedding cake is coated with a spread of neutral buttercream, which renders a rustic appearance. This allows the cake to be designed without a cake stand, but only when ordering a cake for under 30 persons / 2 tiers.

When ordering a cake for more than 30 persons, this design is only available with a stand.

CHOOSE YOUR CAKE COMBINATION

MOUSSE

- Crème fraîche and vanilla mousse
- Berry mousse
- Dark chocolate mousse

FILLING

- Passion fruit curd
- Raspberry gelee
- Milk chocolate cream

BASE

- Chocolate base
- Almond base

DECORATIONS

- Smooth buttercream (see picture)
- Rustic buttercream (see picture)
- Gold details
- Fresh flowers (by Flowers by Nimb)
- Sugar flowers (additional purchase DKK 50 per flower)
- Space is made for the bride and groom topper

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IMAGINATIVE DESIGN

This cake design challenges the traditional way a wedding cake is served. Here, your guests get a portioned slice, while you as the bride and groom still enjoy a shared cake.

CHOOSE YOUR CAKE COMBINATION

MOUSSE

- Crème fraîche and vanilla mousse
- Berry mousse
- Dark chocolate mousse

FILLING

- Passion fruit curd
- Raspberry gelee
- Milk chocolate cream

BASE

- Chocolate base
- Almond base

DECORATIONS

- Fresh flowers (*created by Flowers by Nimb*)
- Dipped in chocolate and hazelnut crunch
- No dip

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WOULD YOU LIKE US TO CREATE THE DREAM CAKE FOR YOUR BIG DAY?

We take great pride in creating beautiful, flavoursome wedding cakes that may even exceed your expectations and wildest dreams.

CONTACT

Contact us at cakenhagen@nimb.dk for a talk, or send us your desired cake composition. We will then send you a price quote based on your choice and the number of guests the cake is to serve.

GOOD TO KNOW

We must receive your order no later than two weeks before the wedding. The cake is to be collected at Vesterbrogade 1, 1630 Copenhagen.