



baking outside the box™

wedding cake menu.

cakes.

Dark Chocolate
Mexican Milk Chocolate
French Vanilla Bean
Almond or Lemon Sponge
Almond, Pistachio & Raspberry
Meyer Lemon
Champagne & Pear
Coconut
Caffé Vita Espresso
Carrot Spice
Banana Brûlée
Blackberry Buttermilk
Traditional or Lemon Poundcake
Swedish Butter Cake
Peaches & Cream
Roasted Pumpkin

** all cakes available gluten free and/or vegan*

** all fillings & buttercreams are gluten free*

** most fillings & buttercreams available vegan*

** buttercreams can also be used as fillings*

fillings.

Apricot or Almond Crème
Vanilla or Chocolate Pastry Cream
Lemon, Lime or Orange Curd
Chocolate Ganache (*whipped or poured*)
Chantilly Cream
Raspberry Puree (*and other fruits*)
Salted or Regular Caramel
Baked Meringue
Blueberry White Chocolate Ganache
Seasonal Fruit (*fresh or candied*)
Candied Pistachios (*and other nuts*)

buttercream flavors.

Dark, Milk, or White Chocolate
French Vanilla Bean or Coconut
Italian or Swiss Meringue
Rum, Grand Marnier, or Kahlua
Brown Sugar Caramel
Honey Cinnamon Cream Cheese
Caffé Vita Espresso

classic & Radical wedding cake combinations.

I Love You Like Chocolate - A trio of chocolate: dark chocolate sour cream cake, filled with fluffy milk chocolate ganache, enrobed in white chocolate buttercream (or any combination thereof).

Quad Coco - A quadruple serving of coconut: moist coconut cake, filled with coconut pastry cream, covered in coconut buttercream, and thoroughly sprinkled with large coconut flakes.

The European - Layers of Swedish butter cake, filled and covered with Swiss meringue, adorned with petite baked meringue discs and intricately piped Swiss dots.

La Pistache - Pistachio & almond cake studded with fresh raspberries, filled with alternating layers of almond crème & candied pistachios, and covered in pistachio & almond buttercream.

This list is a mere sampling of available flavors - The Radical Cupcake takes into consideration several factors before making flavor & combination recommendations such as the dinner menu to be served, wedding theme & style, event location & time, and the bride & groom's favorite flavors.

Please contact us at marisa@theradicalcupcake.com or (206) 422-6489 with any questions.



baking outside the box™

services

- All cakes & cupcakes are fresh, scratch baked, and made with only the best available local, season, and organic ingredients.
- Initial cake tasting and design consultation available at the location of your choice. Up to four cake, filling, and buttercream flavors are available for tasting at the consultation.
- Professional and thorough coordination with event planner, reception location, and florist (as needed).
- Complimentary fresh baked, 5-inch first year anniversary cake provided one year later.
- Wide range of porcelain and vintage cake & cupcake stands available for rent.
- Custom color coordination & application of ribbons, flowers, and decorative papers (for cupcake stands & displays).
- Dessert catering, tables, displays, and coordination services also available.

pricing

cakes

- Cakes start at \$5/serving; vegan & gluten free cakes start at \$6/serving
(*minimum tiered wedding cake order is \$250*)

cupcakes

- Cupcakes start at \$35/dozen; vegan & gluten free cupcakes start at \$40/dozen

delivery & set up

- Seattle/Eastside delivery \$25; other areas based on mileage; set up based on design and other services to be provided, available at \$40/hour (\$100 max.)

cake & cupcake stands

- Variety of porcelain, vintage & enamel stands; \$15 to \$40/stand (5 day rental)

initial cake tasting & consultation

- Initial tasting fee is \$50; this is applicable to your total order balance and also reserves your date.

The Radical Cupcake strives to work within any budget. We regularly offer discounts, specials & package deals. Please ask for more information at the time of booking consultation.

Please contact us at marisa@theradicalcupcake.com or (206) 422-6489 to schedule your private tasting.