

# Gloriosa at Serenbe

## W E D D I N G   C A K E   C O M B I N A T I O N S

Among the services Gloriosa provides with unparalleled excellence, are beautiful and exquisitely tasting wedding cakes created by Gloriosa's accomplished Executive Chef, Paul Conway. His expertise in pairing the perfect wedding cake to compliment your custom menu is simply the icing on the cake. Below are some cake combinations that Chef Paul offers. However...

*Have a request that your cake and icing have the essence of rose? Done!  
Want your wedding cake to mirror your favorite dessert of strawberry shortcake? Check.*

While Gloriosa does not offer cake tastings as we want you to experience your wedding cake on your special day right out of the oven, we will be happy to provide you with testimonials from happy cake clients.

All of the components for your cake, including icing and fillings, etc. are made from scratch from fresh, seasonal ingredients.

### THE CAKE

Sterling White Cake

Buttermilk Pound Cake

Devil's Food Cake

Carrot Cake

Hummingbird Cake

Red Velvet Cake

Cheesecake

### THE FILLING

Mousse: White Chocolate, Chocolate,  
Cappuccino

Any Fruit Flavor

Spiced Pineapple with Golden Raisins

Dark Chocolate Truffle

Chocolate Praline Truffle

Apricot Puree

Key Lime

Pastry Cream

Tiramisu

Mango Gelée

Berry Gelée

### THE ICING

White Buttercream

Vanilla Buttercream

White Chocolate Buttercream

Milk Chocolate Buttercream

Cream Cheese

Amaretto Italian Buttercream

Praline Buttercream