

- ARTISAN CAKES
- 5 SERVING + PRICING
- **7** CAKE FLAVORS
 Signature Flavors + Mix & Match
- 11 CUPCAKES
- 12 SUPPLEMENTAL CAKES
 - 15 CAKE TASTING BOXES
- 16 F.A.Q.



ARTISAN CAKES

At Alba Artisan Bakery, our cakes are lovingly crafted from scratch using only the finest ingredients, offering a delightful balance of flavor, texture, and beauty.

What sets our artisan cakes apart is the careful attention given to both taste and design.

What's the Difference Between Layers and Tiers?

A layer is a single baked cake (usually 1"-1.5" tall).

A tier is a completed cake built from multiple layers and fillings.

We offer two signature styles:

- **Standard Cakes:** Each tier features two layers of cake with one layer of filling, standing approximately 4 to 5 inches tall.
- Fine Art Cakes: Each tier is at least 7 inches tall, built with four layers of cake and three layers of filling for an elevated, luxurious look.

Taller tiers yield more servings, even if the base diameter is the same.

- Standard Cakes: ~4" tall, larger square cuts (2"x2")
- Fine Art Cakes: ~7" tall, thinner slices (1"x2"), often cut by caterers.

Shorter cakes give chunkier portions, taller cakes give thinner, elegant ones.

To help you select the perfect size for your celebration, please refer to our Serving Guide on the next page. We generally recommend planning for about 85% of your guest count.

SERVING + PRICING

STANDARD CAKES*

One-Tiered
4 servings | 4-In "Mini Cake" | \$90
12 servings | 6-In | \$140
20 servings | 8-In | \$160
24 servings | 9-In | \$190
32 servings | 10-In | \$250
40 servings | 12-In | \$320
60 servings | 14-In | \$480

Two-Tiered
16 servings | 4"+6" | \$170
32 servings | 6"+8" | \$310
52 servings | 8"+10" | \$450
64 servings | 9"+12" | \$560

Three-Tiered
36 servings | 4"+6"+8" | \$380
64 servings | 6"+8"+10" | \$670
76 servings | 6"+9"+12" | \$795

Four-Tiered 68 servings | 4"+6"+8"+10" | \$810 80 servings | 4"+6"+9"+12" | \$960 104 servings | 6"+8"+10"+12" | \$1250

Five-Tiered 108 servings | 4"+6"+8"+10"+12" | \$1490 164 servings | 6"+8"+10"+12"+14" | \$2280

Six-Tiered 170 servings | 4"+6"+8"+10"+12"+14" | \$2680

FINE ART CAKES*

One-Tiered 8 servings | 4-In "Mini Cake" | \$160 20 servings | 6-In | \$190 30 servings | 8-In | \$270 40 servings | 9-In | \$350 50 servings | 10-In | \$460 70 servings | 12-In | \$680 100 servings | 14-In | \$1100

Two-Tiered
28 servings | 4"+6" | \$320
50 servings | 6"+8" | \$640
80 servings | 8"+10" | \$1020
110 servings | 9"+12" | \$1400

Three-Tiered 58 servings | 4"+6"+8" | \$810 100 servings | 6"+8"+10" | \$1450 130 servings | 6"+9"+12" | \$1890

Four-Tiered 108 servings | 4"+6"+8"+10" | \$1650 138 servings | 4"+6"+9"+12" | \$2110 170 servings | 6"+8"+10"+12" | \$2640

Five-Tiered 178 servings | 4"+6"+8"+10"+12" | \$3300 270 servings | 6"+8"+10"+12"+14" | \$5400

Six-Tiered 278 servings | 4"+6"+8"+10"+12"+14" | \$5600

*Please note that the above prices are for round cakes additional charges may apply for fondant, handmade details, and square cake options. Delivery fees are not included in the pricing.



CAKE FLAVORS

Whether you crave timeless flavors or something more adventurous, our cakes are the perfect addition to any celebration. Our cakes are baked to perfection using only the finest ingredients, delivering a delectable treat that is both fun and elegant! Please note that our entire menu is customizable to accommodate your dietary preferences and restrictions.

OUR SIGNATURE CAKES

MARCUELLA

VANILLA & NUTELLA MARBLED CAKE, CREAM CHEESE MERINGUE.
CHOCOLATE GANACHE, NUTELLA DRIZZLE, SWISS MERINGUE
BUTTERCREAM ICING

BERRY PASSIONATE

RASPBERRY CAKE, PASSION FRUIT MERINGUE, FRESH RASPBERRY. SWISS MERINGUE BUTTERCREAM ICING

LEMON-LICIOUS

LEMON CAKE, CREAM CHEESE MERINGUE, LEMON CURD. SWISS MERINGUE BUTTERCREAM ICING

DULCE ALMOND

ALMOND CAKE, DULCE DE LECHE MERINGUE, SWISS MERINGUE BUTTERCREAM ICING

MARBLED RASPBERRY FUDGE

MARBLED VANILLA + CHOCOLATE CAKE, RASPBERRY PRESERVES, CREAM CHEESE MERINGUE + CHOCOLATE GANACHE SWIRL, SWISS MERINGUE BUTTERCREAM ICING

STRAWBERRY CHEESECAKE

VANILLA CAKE, CREAM CHEESE MERINGUE, STRAWBERRY PRESERVES. FRESH STRAWBERRY, SWISS MERINGUE BUTTERCREAM ICING

VANILLA FUSION

ALL-WHITE

VANILLA CAKE, BOURBON VANILLA MERINGUE, SWISS MERINGUE BUTTERCREAM ICING.

LOVEIN THE BERRY CLOUDS VANILLA CAKE, MIXED BERRY MERINGUE, FRESH BERRIES, SWISS MERINGUE BUTTERCREAM ICING

COOKIES 'N CREAM MERINGUE, CREAM CHEESE.
SWISS MERINGUE BUTTERCREAM ICING

WHITE CHOCOLATE PARTY
CONFETTI CAKE, WHITE CHOCOLATE MERINGUE, SWISS MERINGUE
BUTTECREAM ICING

COFFEE SHOP EDITION

PISTACHIO MATCHA LATTE MATCHA CAKE, CREAM CHEESE MERINGUE, PISTACHIO PRALINE. SWISS MERINGUE BUTTERCREAM ICING

TIRAMISYOU

ESPRESSO INFUSED VANILLA CAKE, MOCA GANACHE, CREAM CHEESE MERINGUE, SWISS MERINGUE BUTTERCREAM ICING

SPICED BRÛLÉE

WHITE BUTTER CAKE, BRANDY INFUSED SPICED BUTTERCREAM.
CARAMEL SHARDS. SWISS MERINGUE BUTTERCREAM ICING

CARROT DREAMLAND

CARROT CAKE, CREAM CHEESE MERINGUE, SWISS MERINGUE

BUTTERCREAM ICING

PURE CHOCOLATE

CHOCOLATE CAKE, SEMI-SWEET CHOCOLATE MERINGUE. CHOCOLATE GANACHE ICING

NUTS OVER CAKE

ALMOND RASPBERRY

ALMOND CAKE, BRANDY INFUSED ALMOND CREAM, RASPBERRY PRESERVES. SWISS MERINGUE BUTTERCREAM ICING

ITALIAN CREAM CAKE

VANILLA CAKE WITH COCONUT AND PECANS, CREAM CHEESE MERINGUE, TOASTED COCONUT FLAKES, SWISS MERINGUE BUTTERCREAM ICING

CARROT CRUNCH

CARROT CAKE WITH WALNUTS, CREAM CHEESE MERINGUE, SWISS MERINGUE BUTTERCREAM ICING

CHOCOLATE PEANUT BUTTER CHOCOLATE CREAM.

CHOCOLATE GANACHE ICING

HAZELNUT PRALINE

FRANGELICO INFUSED CAKE, CHOCOLATE CREAM, HAZELNUT PRALINE, SWISS MERINGUE BUTTERCREAM ICING

Please be advised that our cakes may contain allergens such as nuts, dairy, soy, and wheat. If you or your guests have any food allergies, kindly inform us in advance so we can make the necessary arrangements to accommodate your needs.

The entire Menu is available Gluten-Free, Dairy-Free and/or Plant-Based.

MIX + MATCH

Create your dream cake or cupcakes with our custom flavor combinations! Mix and match any cake flavor with the frosting of your choice to craft a personalized treat that's uniquely yours.

CAKE FLAVOR

Vanilla

Chocolate

Marbled

Nutella Marbled

Almond

Coconut

Almond & Coconut

Red Velvet

Carrot Lemon Orange

Raspberry

Blueberry White Butter*

Chocolate Chips

Confetti

Pineapple

Coffee

Hazelnut

FROSTING/CAKE FILLING

Vanilla

Chocolate Ganache

White Chocolate Ganache*

Cookies and Cream

Cream Cheese

Almond

Caramel Brûlée Dulce de Leche*

Passion Fruit Strawberry Raspberry

Mixed Berries

Tiramisu Nutella

Spiced Buttercream

Coconut

Chocolate Peanut Butter

Peanut Butter

Brandy

CAKE ICING

Swiss Meringue Buttercream Vegan Buttercream

Our entire menu is available **Gluten-Free** with a large selection of **Plant-Based** flavors.

*Plant-based alternative not available.

We love taking special requests!

CUPCAKES

- 12 Cupcakes | \$80 (up to 3 flavors)
- 24 Cupcakes | \$150 (up to 6 flavors)



www.albaartisanbakery.com | info@albaartisanbakery.com | Ph: (512) 817.94.80



SUPPLEMENTAL CAKES

Our **Two-Layer** supplemental cakes are a great choice for couples looking to save on their wedding cake budget. Kept in the back, they provide 50 moderate slices and are paired with a small custom cake for display and cutting during the reception.



TWO-LAYER

12-Inch Square Cake

Serves 50 moderate slices | \$375

Features two layers of cake with filling in between and Swiss Meringue Buttercream Icing. It has a simple yet elegant decoration!

Our **Four-Layer** supplemental cake is ideal for large weddings where a main custom cake may not provide enough servings. It offers full slices to ensure all guests are well served. This cake can be kept in the back while a custom cake is used for cutting and display during the reception, allowing couples to maintain an elegant presentation without sacrificing on portions.

FOUR-LAYER

10-Inch Square Cake

Serves 50 full slices | \$610

Features four layers of cake with three layers of filling in between and Swiss Meringue Buttercream Icing.

Simply decorated!



MILLEFOGLIE CAKE

A Millefoglie cake is a classic French and Italian pastry that consists of multiple layers of puff pastry alternating with layers of pastry cream. The name "Millefoglie" translates to "a thousand leaves" in Italian, referring to the many delicate layers of pastry. Finished with a dusting of powdered sugar and fresh berries. Pricing upon request!



CAKE TASTING BOX

We're excited to offer our To-Go Cake Tasting Boxes in two different sizes. Each box comes with two cupcakes per flavor. It's easy to order! Just choose your favorite combinations from our menu and place your order via email or clicking here.

Swing by for pick-up at our location: 10301 Burnet Rd, Austin, TX 78758. We can't wait to share our delicious cakes with you!

Cake Tasting Boxes are available on select dates only.



THREE FLAVORS | \$40

(6 cupcakes)



SIX FLAVORS | \$75

(12 cupcakes)

ALBA artisan bakery

F.A.Q.

We want to answer all your cake-related questions! Check out our FAQ below:

- 1. **How much cake should I order?** We recommend ordering cake for 80-85% of your guests.
- 2. Can I pick up my cake? Yes! Cakes are packed for safe transportation, but please keep the temperature inside your car cool and set the cake in a flat area during transport. Drive carefully, as we cannot take responsibility once the cake is handed to you.
- 3. **Do you deliver?** Absolutely! We deliver cakes in Austin and surrounding areas. Just provide the address or venue name for a delivery fee quote.
- 4. Can I choose a different flavor for each cake tier? Of course! You are welcome to customize every detail of your cake, including flavors.
- 5. **Do you provide cake stands?** Yes, we do! There is a rental fee, along with a refundable security deposit, which will be returned upon the stand's return. Check our Cake Stands *here*.
- 6. Do you require a deposit to secure the date? Yes, we require a 50% deposit or full payment to confirm your order. We accept online payments via Venmo, Zelle, Apple Pay, PayPal, Square, and Cash app.
- 7. Can I make changes after I pay my deposit? Yes, you can make changes to your cake until two weeks prior to your event.
- 8. **Do you have a shop?** We are a home-based business located in North Austin, really close to The Domain (78758).
- 9. **Do you make other desserts?** Yes, we do! Check out our **Dessert Guide** for a variety of custom confections.