

CAKE & DESSERT GUIDE

A CURATED OVERVIEW OF
OUR CAKES AND DESSERTS



BY ALBA ARTISAN BAKERY

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ARTISAN CAKES



TIER STYLES
SERVING GUIDE
FLAVORS
DESIGN
TASTING BOXES

DESSERT TABLES



SIGNATURE DESSERTS
DISPLAY & STYLING



DESIGNED TO MAKE THE PROCESS
SIMPLE AND CONSIDERED



by

ALBA ARTISAN BAKERY



ARTISAN CAKES

DESIGNED WITH INTENTION, BALANCE,
AND A REFINED FINISH.

TIER STYLES

THREE STYLES, THOUGHTFULLY DESIGNED.
CHOOSE THE HEIGHT THAT FITS YOUR CELEBRATION.

LAYERS & TIERS



A LAYER
is one baked cake
layer, approximately
1.5 to 2 inches tall.



A TIER
is the finished cake,
made by stacking
cake layers with
filling in between.

THREE TIER STYLES

LIGHT

2 CAKE LAYERS
1 LAYER OF FILLING



CLASSIC

3 CAKE LAYERS
2 LAYERS OF FILLING



TALL

4 CAKE LAYERS
3 LAYERS OF FILLING



LIGHT

EACH TIER IS APPROX
4 INCHES TALL

*A timeless choice.
Ideal for extra large round,
rectangular or oval cakes.*

CLASSIC

EACH TIER IS APPROX
6 INCHES TALL

*A balanced, elegant
height that
serves more.*

TALL

EACH TIER IS APPROX
8 INCHES TALL

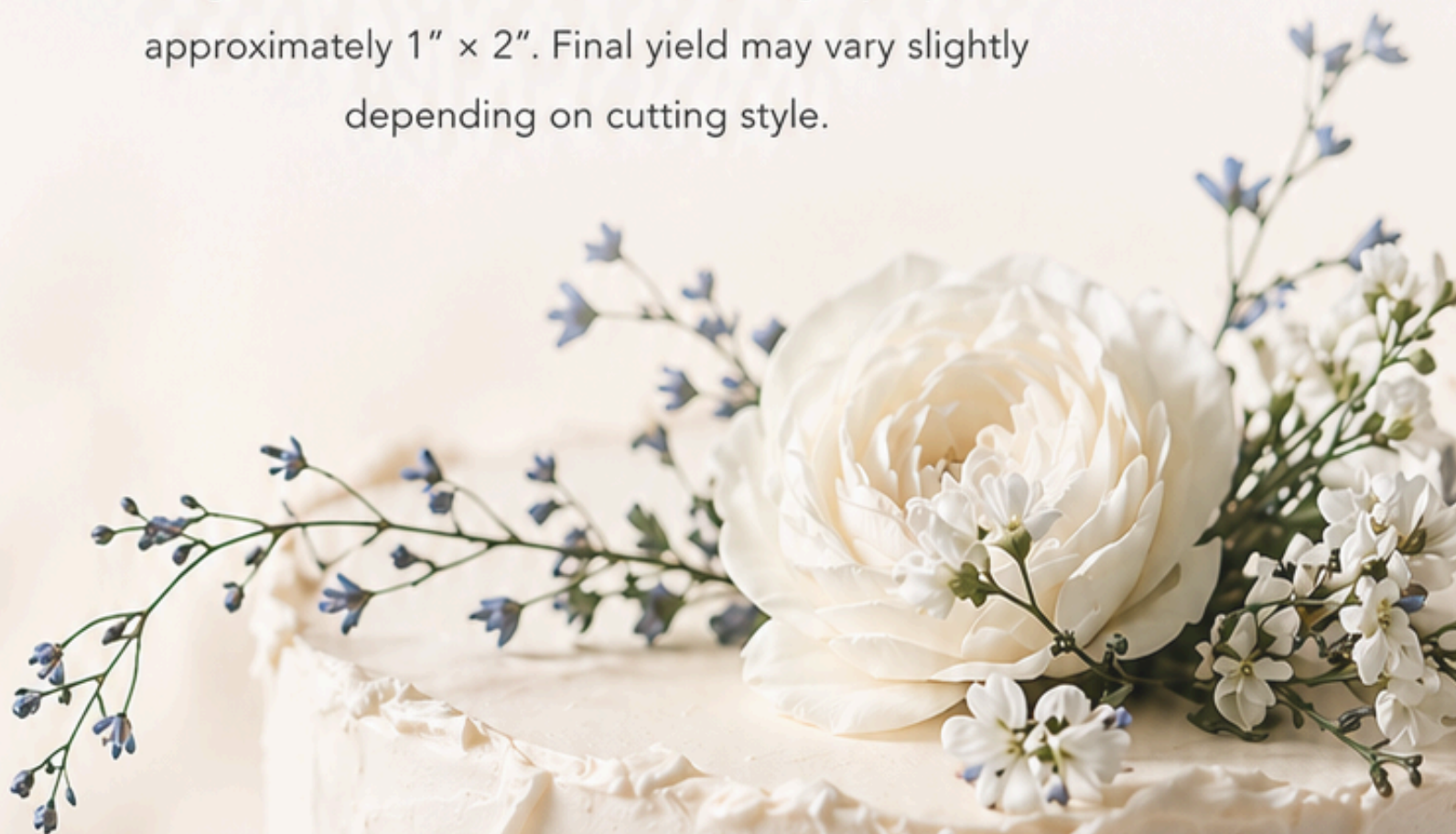
*A taller, more elevated
look with the
highest servings.*

SERVING GUIDE

A QUICK REFERENCE FOR ROUND CAKES
TO HELP YOU PLAN WITH CONFIDENCE.

SIZE	LIGHT (2 LAYERS)	CLASSIC (3 LAYERS)	TALL (4 LAYERS)
4"	4	8	10
6"	8	14	20
8"	20	30	40
10"	30	45	60
12"	45	70	90
14"	65	100	130

Servings are based on standard wedding-style portions,
approximately 1" x 2". Final yield may vary slightly
depending on cutting style.



As a general guideline, we recommend
planning for about **85%** of your total guests.

Cakes are also available in alternative shapes,
including square, heart, rectangular, and oval.

FLAVORS

A CURATED SELECTION OF FLAVORS, AVAILABLE
IN REGULAR AND GLUTEN-FREE WITH MOST OPTIONS
OFFERED VEGAN (V) AND DAIRY-FREE (DF)

SIGNATURE

All White

Vanilla Cake · Bourbon Vanilla Meringue

Marcuella

Marbled Cake · Nutella · Cream Cheese Meringue · Chocolate Ganache

Strawberry Cream

Vanilla Cake · Strawberry Preserves · Cream Cheese Meringue

Caramel Praline

Vanilla Cake · Walnut · Almond · Dulce de Leche

Lemon Meringue

Lemon Cake · Lemon Curd · Cream Cheese Meringue

Raspberry Fudge

Marbled Cake · Raspberry Preserves · Rich Chocolate Meringue

Berry Passionate Cake

Raspberry Cake · Passion Fruit Meringue · Fresh Raspberry

CELEBRATION

White Chocolate Party

Confetti Cake · White Chocolate Meringue

Pure Chocolate

Chocolate Sponge · Chocolate Ganache · Chocolate Meringue

Spiced Butter Cake

White Butter Cake · Brandy · Spiced Buttercream · Caramel Shards

Cookies 'N Cream

Vanilla Cake · Oreo · White Chocolate · Cream Cheese Meringue

Dulce Almond

Almond Cake · Dulce de Leche Meringue

Italian Cream Cake

Coconut Cake · Pecans · Cream Cheese Meringue

Velvet Caffè

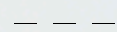
Coffee Velvet Cake · Chocolate Ganache · Cream Cheese Meringue



DESIGN



EACH CAKE IS DESIGN
WITH INTENTION,
GUIDED BY YOUR EVENT,
PALETTE, AND
PERSONAL STYLE.



FROM MINIMAL
COMPOSITION TO MORE
EXPRESSIVE FLORAL
ARRANGEMENTS



DESIGN DETAILS



EACH DESIGN IS DEVELOPED WITH INTENTION,
CONSIDERING YOUR EVENT, SETTING
AND OVERALL AESTHETIC

BUTTERCREAM FINISH

The finish of the buttercream plays an important role in the overall look of the cake.



SMOOTH

Clean, refined,
and minimal.



SOFT TEXTURE

Subtle movement
with a more
organic feel.



SEMI-NAKED

Lightly finished
for a softer,
more rustic look.

DESIGN DIRECTIONS

From minimal compositions to more expressive floral arrangements, each design is fully custom.



MINIMAL

Clean finishes with subtle texture
and restrained detail.



FLORAL

Fresh or sugar florals arranged
with a natural, organic feel.



TEXTURAL

Hand-applied details, soft movement,
and dimensional finishes.



STATEMENT

More expressive compositions
with layered elements and presence.

EACH CAKE IS FULLY CUSTOM AND DESIGNED
TO FEEL COHESIVE WITH YOUR CELEBRATION.

TASTING BOXES

A TASTING BOX DESIGNED TO BE ENJOYED AT HOME



CURATED SELECTION

Available in two curated selections of 3 or 6 flavors. Choose your flavors from our menu.



SCHEDULED DATES

Tasting boxes are offered on scheduled dates to ensure the freshest experience.



PICK UP OR MEET IN TOWN

Pickup is available from our studio, or from a designated location in town on select dates.



TWO SIZES

3 FLAVORS

A curated selection of three flavors.

6 FLAVORS

A more expansive selection of six flavors.



Final cake flavors are fully customizable following your tasting.

THINGS TO NOTE



Tasting boxes are offered in limited quantities once or twice per month.



Our tastings are available gluten-free, dairy-free and plant-based.



Pickup or meet-up details will be provided upon booking.



DESSERT TABLES



OUR SIGNATURE DESSERTS,
CRAFTED WITH INTENTION TO
ELEVATE YOUR CELEBRATION



DESSERT COLLECTION



A curated collection of signature desserts, thoughtfully crafted to complement your cake and elevate your celebration.

From delicate bite-sized pastries to layered dessert compositions, each piece is designed with intention, balance, and a refined finish.



We recommend selecting 2–3 desserts per guest, or a lighter assortment when paired with cake.



Custom selections are always welcome upon request.



Select desserts are available in plant-based and gluten-free options.



Beyond the desserts, we thoughtfully design the presentation to create a cohesive and elevated experience.



LAYERED DESSERTS



Dessert shots are offered in curated boxes of 24, featuring one or two flavors.
A minimum of 12 per flavor is required.

FLAVORS

Classic Cheesecake
Strawberry Cheesecake
White Chocolate & Raspberry Cheesecake
Hazelnut Chocolate Cheesecake
Dulce de Leche Cheesecake
Passion Fruit Cheesecake
Amaretto Cheesecake

Almond & Caramel
Cookies & Cream
Peaches & Wine

Chocolate Fudge
Black Forest
Tiramisu
Tres Leches
Baileys Tres Leches

Mixed Berry Pavlova
Key Lime



PETITE DESSERTS



A selection of bite-sized desserts, crafted to be both beautiful and delicious.
Available in a minimum of 24 per selection.

Mini Raspberry Cheesecake
Mini Dulce de Leche Cheesecake
Chocolate & Macadamia Mini Tart
Mini Fruit Tart
Mini Key Lime Pie
Mini Pecan Pie

Chocolate Cream Bonbons
Cherry Bonbons
Passion Fruit Bonbons
White Chocolate & Caramel Bonbons

Coconut, Cashew & Pistachio Truffles
Rose Petal & Mixed Nuts Truffles
Cookies & Cream Truffles

Dulce de Leche & Coconut Alfajores
Dulce de Leche & Almond Alfajores
Dulce de Leche & Chocolate Alfajores

French Macarons
Mini Cupcakes
Mini Fudgy Brownies
Mini Walnut Brownies
Mini Pavlovas



CLASSIC CONFECTIONS



Classic favorites, thoughtfully crafted with a refined finish.
Available in a minimum of 12 per selection.

Cupcakes

Available in a large selection of flavors

Decorated Donuts

Classic

Cake Donuts Vanilla or Chocolate

Artisan Cookies

Chocolate Chip

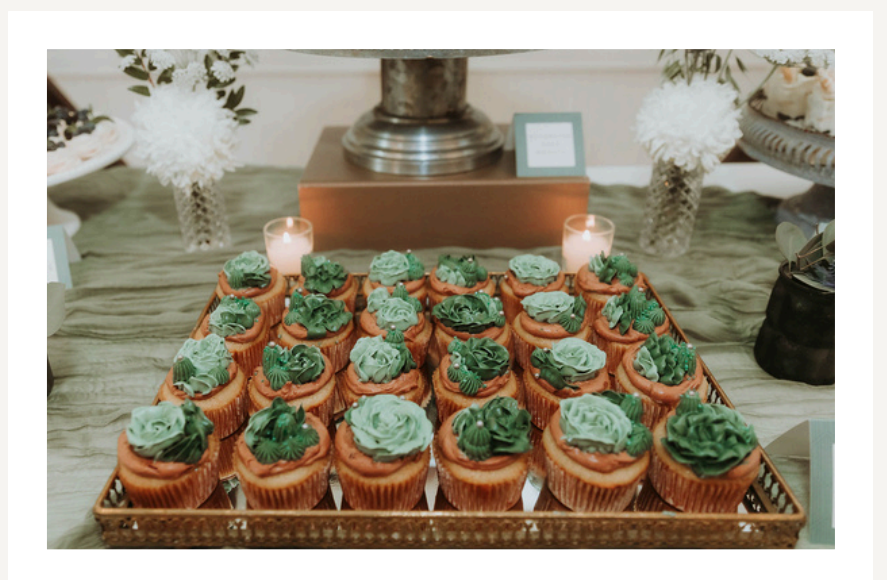
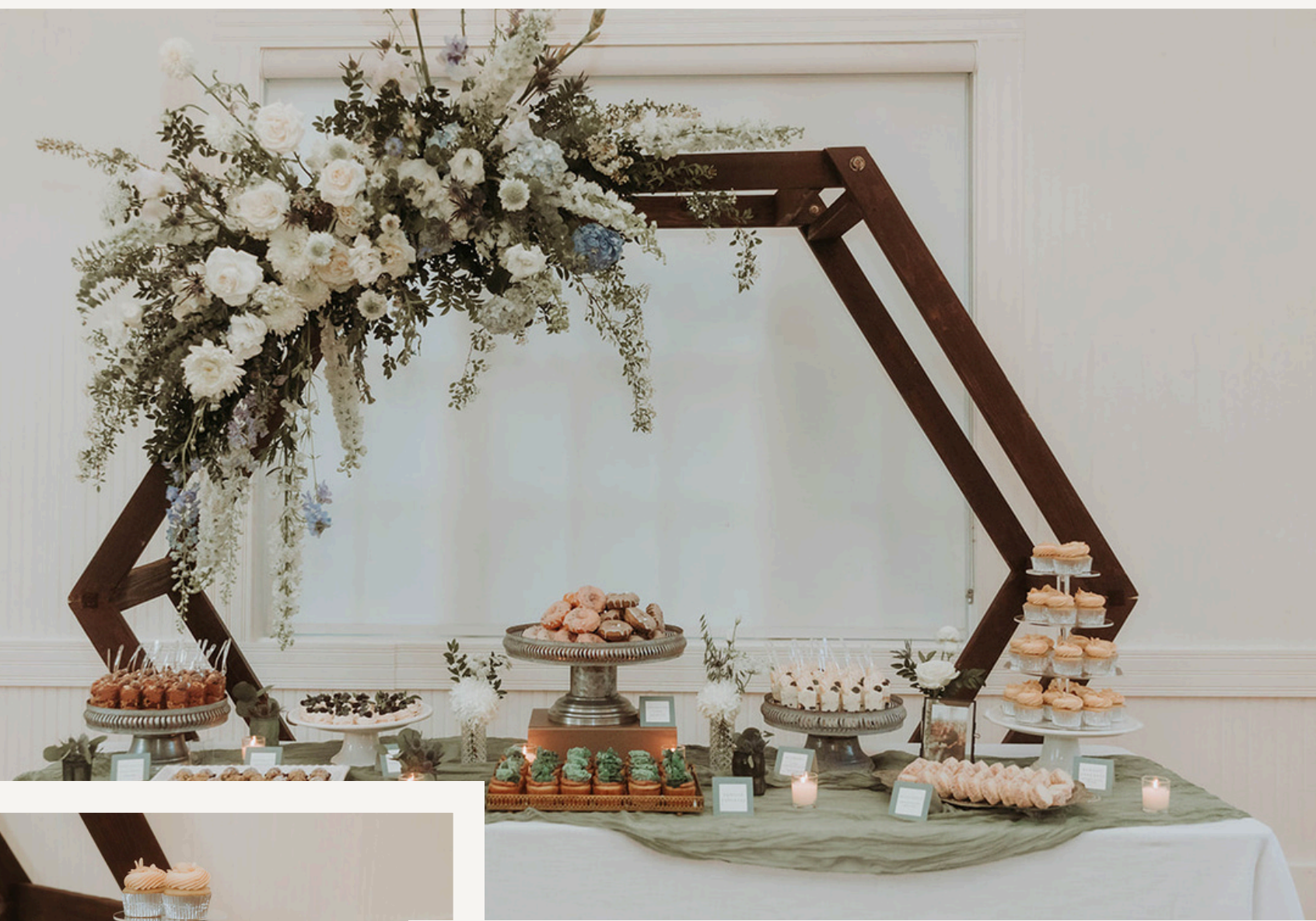
Chocolate Chip & Walnut

Chocolate Chip Macadamia

White Chocolate & Cranberry



DISPLAY & STYLING



Every dessert table is thoughtfully styled to create a cohesive and visually balanced presentation.

A selection of stands, trays, and display pieces is available in white, gold, silver, glass, and wood finishes to complement the overall design of your event.

**FULL-SERVICE DISPLAY RENTALS
AND STYLING ARE AVAILABLE
UPON REQUEST.**

FREQUENTLY ASKED



WE WANT TO ANSWER ALL YOUR
CAKE-RELATED QUESTIONS!



HOW MUCH CAKE SHOULD I ORDER?

We recommend planning for approximately 80–85% of your total guest count.



DO YOU DELIVER?

Delivery is available throughout Austin and surrounding areas. A delivery fee will be provided based on your event location.



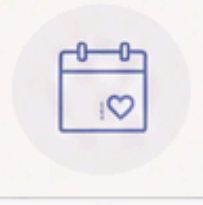
CAN I CHOOSE DIFFERENT FLAVORS FOR EACH TIER?

Yes. Each tier can be customized with a different flavor from our menu.



DO YOU OFFER CAKE STANDS OR DISPLAY PIECES?

A selection of stands and display pieces is available for rent. A refundable deposit is required.



HOW DO I SECURE MY DATE?

A 50% deposit is required to confirm your order.



CAN I MAKE CHANGES AFTER BOOKING?

Final adjustments can be made up to two weeks prior to your event.



DO YOU HAVE A PRIVATE STUDIO?

We operate from a private studio in the Leander area, serving Austin and surrounding locations.



CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes. We can safely accommodate gluten-free / celiac-safe, nut-free, dairy-free, and vegan requests. Please share any dietary needs when inquiring. At this time, we do not offer sugar-free cakes.



If you have additional questions,
we are happy to guide you through the process.

