



WORKING WITH US

(WEDDINGS AND OTHER SPECIAL EVENTS)

A Sweet Life has been designing and creating custom celebration cakes for hundreds of our clients every year. From the crazy extreme cakes to the most beautiful wedding cake complete with realistic signature sugar flowers. Our chefs have over 35 years of experience.

Our work is 50% art, 50% science, and 100% delicious!

We have prepared this package to give you a sense of what is it like to work with us on your special event. While this will give you some information, there is nothing better than sitting down with us and having cake.



CONTACT US

ONLINE: WWW.ASWEETLIFETX.COM

SOCIALIZE WITH US: @ASWEETLIFETX

CAKE MENU

A Sweet Life has a variety of cake flavors specially made to delight your guests and make your wedding cake a memorable treat for your guests.

Standard Cake Flavors

WHITE ALMOND

A classic wedding cake flavor with hints of almond make this dense moist white cake something special no matter the occasion.

SOUR CREAM FRENCH VANILLA

A super moist cake with real vanilla bean infused in every bite. A perfect pairing with fruit and custard fillings or a decadent ganache.

● **Also available as Gluten Free**

BUTTER

A very moist cake enhanced by sweet cream butter will take you back to when grandma baked.

ESPRESSO DARK CHOCOLATE

A Sweet Life signature recipe and a chocolate lovers dream. Pairs nicely with so many different frostings and fillings, but the ultimate in sin is our dark chocolate ganache.

RED VELVET

Southerners swoon for our moist red velvet cake. Whether you go old school with the classic cream cheese or step it up a notch with our White Chocolate Cheesecake buttercream, red velvet never disappoints.

MARBLE

Can't decide between vanilla and chocolate? Try marble instead. Ribbons of our espresso dark chocolate are weaved in our classic French Vanilla.

LEMON

Vibrant notes of lemon brighten up any taste bud in this cake. Perfect for summer celebrations. Pair it with a fresh fruit filling for another level of sophistication.

THINGS TO KNOW ABOUT SELECTING CAKE FLAVORS

Choose flavor pairings that will appeal to the majority of guests.

Avoid nut or fruit pairings if you are concerned about allergies.

Try to avoid more than 2 flavors for the wedding cake.

Choose flavors that represent your personal flavor perspective.

DID YOU KNOW?

White Almond cake is the classic white wedding cake for decades.

Our Sour Cream French Vanilla is the second most popular white cake for weddings.

The bride's tier is a traditionally saved for the first anniversary.

CAKE MENU

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Premium Cake Flavors

GREEK YOGURT

The tangy zip of lemon zest and Greek Yogurt are an excellent complement to fresh berries suspended throughout this cake. (Seasonal – Prices may vary)

CARROT

A classic cake flavor that is sure to delight with tinges of spice throughout. Add with our cream cheese frosting and the crowd will go wild.

HUMMINGBIRD

Bananas, pineapple, nuts and spice come together to take your taste buds to the next level. Pair with our signature White Chocolate Cheesecake buttercream for a new twist on a classic.

CHANTILLY

Moist and delightful sponge cake. Pair with our Chantilly cream and fresh berries for a wonderful summer time dessert.

ITALIAN CREAM

This tender coconut buttermilk cake is another southern classic. Paired with a decadent cream cheese frosting that is filled with sweet flaky coconut and Texas Pecans.

WHITE CHOCOLATE

Our clients swoon for this dense buttery cake. Pair with our Framboise meringue buttercream and fresh fruit for an out-of-this-world flavor combination.

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FILLING MENU

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Standard Filling Flavors

MERINGUE BUTTERCREAM

Choose our standard frosting or a premium frosting as your filling.

Premium Filling Flavors

CRÈME BRULEE

The classic crème brulee is turned into an amazing filling. Perfect with our White Almond cake.

BAVARIAN CREAM

Classic old world vanilla pastry custard commonly found in eclairs brings a creamy sweet sensation to the palette.

CHOCOLATE HAZELNUT CREAM

Smooth chocolate hazelnut spread combined with heavy cream.

FRESH FRUIT

Seasonal fresh fruit always takes a cake to the next level of sophistication.

FRUIT CURD

Our silky fruit curd are available in Lemon, Lime, Strawberry Rhubarb (Seasonal), Cranberry (Seasonal).

BUTTERS, PRESERVES & COULIS

A fruit butter, preserve or coulis is a tradition in the south. Choose from our slow cooked spiced butters in Apple, Plum, Apricot, Peach, Raspberry, Strawberry, Blackberry and Cherry.

THINGS TO KNOW ABOUT SELECTING FILLING FLAVORS

Choose flavor pairings that will appeal to the majority of guests.

Avoid nut or fruit pairings if you are concerned about allergies.

Each tier has 3 layers of filling. Mix and match to delight your guests.

Choose flavors that represent your personal flavor perspective.

DID YOU KNOW?

Our most popular fillings are crème brulee, fresh fruit and coulis.

Pairing a fruity coulis with a citrus curd is a great bright flavor profile.

FROSTING MENU

A Sweet Life has a variety of cake flavors specially made to delight your guests and make your wedding cake a memorable treat for your guests.

Standard Frosting Flavors

MERINGUE BUTTERCREAM

This is the epitome of a premium buttercream. Less sweet than the American cousin and very rich and silky.

Premium Frosting Flavors

CHOC. CHEESECAKE BUTTERCREAM

While lighter and fluffier than our ganache, this buttercream reminds you of a silky cheesecake. Available in both white and dark chocolate.

CHOCOLATE GANACHE

Available in either white or dark chocolate. It is like layering your cake in fudge.

BUTTERCREAM FONDANT

Forget what you think you know about fondant. This premium buttercream fondant is soft and subtle in flavor and will be sure to change your mind about fondant forever.

FRAMBOISE MERINGUE BUTTERCREAM

We take our delicious French meringue buttercream and add in our decadent Raspberry Coulis with just a hint of Kirschwasser.

CHANTILLY BUTTERCREAM

Fresh ricotta and cream cheese blended with rich sweet cream butter create a velvety flavor that is reminiscent of old world pastries.

CREAM CHEESE

Our cream cheese frosting is blended in a soft rich frosting with just a touch of pressed lemon zest for a nice zip on your taste buds.

THINGS TO KNOW ABOUT SELECTING FROSTING FLAVORS

Choose flavor pairings that will appeal to the majority of guests.

Avoid nut or fruit pairings if you are concerned about allergies.

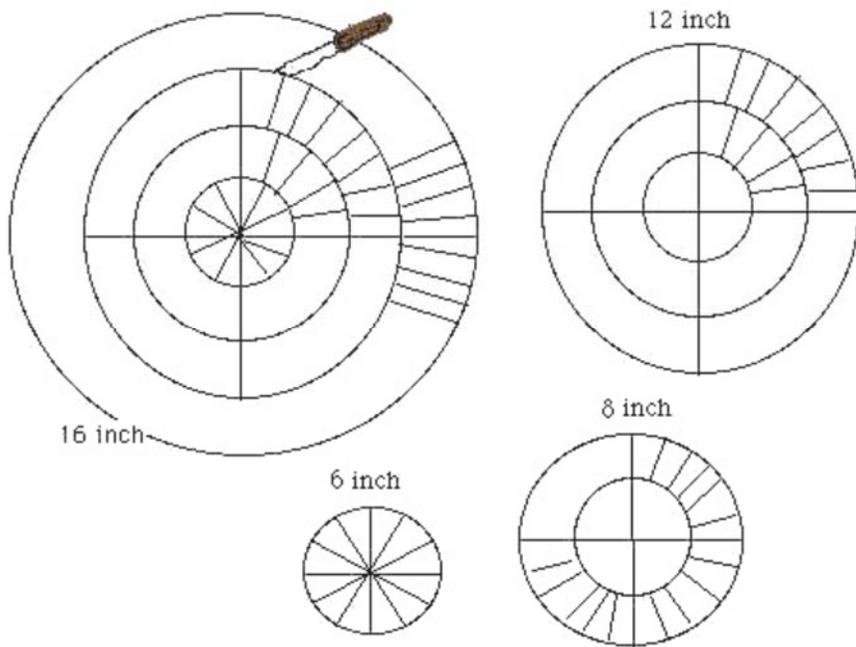
Try to avoid more than 2 flavors for the wedding cake.

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DID YOU KNOW?

Some frostings cannot be used for decorating your cake.

All our frostings are pure sweet cream butter-based. No shortening is added.



CAKE CUTTING

(THE MAXIMUM SERVING WAY)

Did you know?: Cake is served in 1" x 1" (for wedding cakes) or 2" x 2" (for birthday cakes). We know you are saying "Whoa, but I like a big piece of cake". Don't panic. Cakes are 5-6" high and have multiple layers of frosting and cake, so a 1" x 1" piece of cake is actually 1x1x6...that IS a big piece of cake.

How to cut the cake: To cut your cake, you should begin by measuring 1" from the outside edge. Following the shape of the cake, cut a band. Once you have the band cut, you can cut slices for your guests. Repeat this process until you have got to a small center portion of the cake. The illustration above provides a great visual guideline this technique. You are going for concentric circles.

Choosing the tier to cut first: When you cut the tiers it is always best to start with the bottom tier and then gradually work your way up to the smallest tier that you plan to serve. This will allow you to keep remaining tiers moist and you are able to serve the majority of your guests with the largest tier first.



#LoveAndPastry

THINGS TO KNOW ABOUT YOUR CAKE

Cakes sizes are based on servings. Use the guideline to the right to get recommended servings.

Tiered cakes require structural support. Your cake will have dowels or other non-edible material used to support the cake. Be on the lookout for these.

Our cakes do not have preservatives so it is always best to refrigerate the cake until 1-2 hours before serving.

Some cake toppers might have non-edible materials within or will have structure within them. Never give these to a child to play with.

TIERS NOT TEARS

Tiered cakes may have disposable separation boards between them.
 Step 1: When separating your tiers, slide a flat dull knife (let's not hurt ourselves) between the tiers just under the cardboard.

Step 2: Lift the tier slightly and then carefully slide your hand underneath and separate the tiers. You may have to lift over the center dowel if your cake has one.