

*Wedding Cakes
By Ann*

One of the loveliest and time-honored traditions of the Wedding Day is the bridal cake --- a symbol of love's promise, designed and decorated to reflect the joy and happiness of the wedding celebration.

We offer a cake that will enhance the memory of your day, a creation of unforgettable taste and beauty - one customized especially for you in every detail. Our cakes are homemade and begin with a rich creamy batter using only the finest quality ingredients, resulting in a deliciously moist and distinctive confection.

Tiers are frosted with our rich vanilla buttercream and assembled as to your preference. Cakes may be decorated with a lovely but simple design using basic techniques, lavished with intricate icing lace work and embroidery, or perhaps encrusted with delicate porcelain-like icing flowers. Each and every flower is hand-fashioned, tinted to coordinate with your color scheme and totally edible. If fresh flower adornment is your choice, all work must be done by your florist.

The cake top may be crowned with an ornament, a fresh flower grouping or a magnificent mound of hand-fashioned icing flowers featuring Lily of the Valley and leaf tendrils softly draping over the sides.

Prior to consultation, your date may be confirmed with a \$100.00 deposit (Check payable to: Ann Natter).

*A complimentary 1 hour consultation may be scheduled:
Monday... 10am to 7pm, Tuesday... 9am to 7pm.
A \$25.00 charge is required for subsequent consultations.*

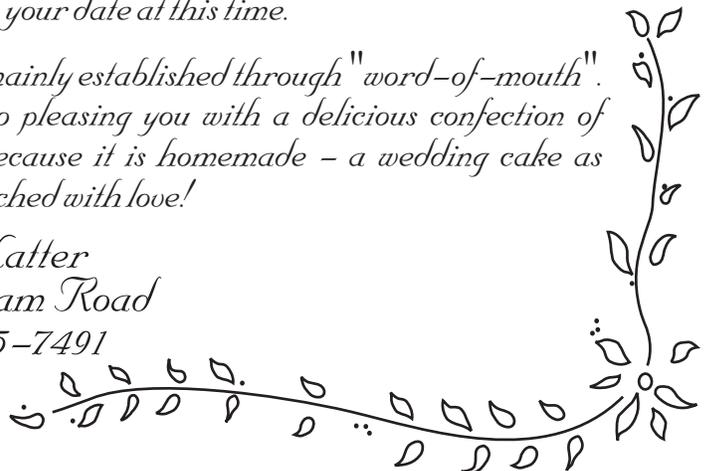
Picture albums and wedding cakes will be on display, and cake samples are available for tasting. Consultations should be scheduled 3-4 months prior to your affair.

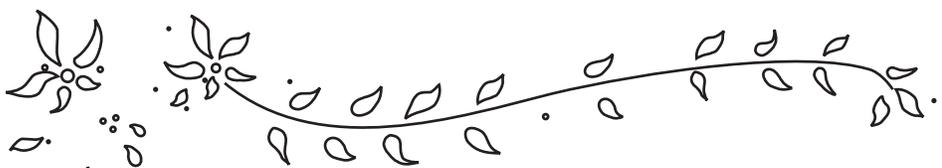
To avoid disappointment you must confirm your cake order as early as possible!

A contract detailing your cake order will be presented at time of consultation and a deposit of 1/3 the total cost is required if you wish to confirm your date at this time.

Over the past 25 years our reputation has been mainly established through "word-of-mouth". As a family business we are truly dedicated to pleasing you with a delicious confection of delicate beauty - one that tastes homemade because it is homemade - a wedding cake as beautiful and unforgettable as the day itself - touched with love!

*Ann Natter
815 Horsham Road
(215) 675-7491*





Helpful Hints and Tips

Placement and lighting of your cake at the reception is a most important consideration.

If possible the cake should be located close to a light source, preferably overhead. This will insure the beautiful and intricate details being shown to their best advantage.

Our cakes are often placed so that they may be viewed by all guests as they arrive – a wonderful conversation piece.

All icing flowers are edible – formed with royal or fondant. We do not use wiring of any sort or cloth stamen to form our icing flowers.

Should your cake be adorned with sugar flowers, you may wish to inform the person serving that flowers may be easily removed and placed randomly on cake slices as they are served.

Traditionally the wedding cake is served and enjoyed by all guests in celebration of the day... perhaps with a dessert selection from your menu or with an international coffee bar.

Concerning a Groom's Cake:

This is truly a matter of personal preference, but we have found the cake to be presented most often:

- 1. as a dessert for the rehearsal dinner.*
- 2. as a surprise from the bride to the groom... usually a small cake decorated depicting a hobby, sport, or personal preference of the groom, etc. – perhaps presented with a special fanfare during the reception.*
- 3. with the wedding cake, but placed on its own table – in either a tiered or sheet cake design.*

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