



## Sweet For Sirten Menu

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### Cake Flavors

White Almond  
 White Vanilla  
 White Velvet  
 White with Berries  
 Confetti  
 French Vanilla Bean  
 Italian Cream  
 Yellow Butter  
 Fudge Marble  
 Strawberry  
 Lemon  
 Key Lime  
 Pink Champagne  
 Chocolate Cow  
 Red Velvet  
 Banana Pudding  
 Italian Rosemary  
 Hummingbird  
 Carrot  
 Coconut Cream

### Frostings & Fillings

Dreamy Wedding Buttercream  
 Chocolate Buttercream  
 Strawberry Buttercream  
 Salted Caramel Buttercream  
 Vanilla Bean Buttercream  
 Cream Cheese Buttercream  
 Peanut Butter Buttercream  
 Chocolate Ganache  
 White Chocolate Ganache  
 Vanilla Fondant  
 Chocolate Fondant  
 Mixed Berry Filling  
 Raspberry Filling

### Gluten Free

Vanilla Cake  
 Strawberry Cake  
 Chocolate Cake  
 All buttercreams

### Recommended Combinations

White Almond/Mixed Berry Filling  
 White Vanilla/Dreamy Wedding BC  
 White Velvet/White Ganache  
 White Berries/Raspberry Filling  
 Confetti/Strawberry Buttercream  
 French Vanilla Bean/Vanilla Bean BC  
 Italian Cream/Cream Cheese BC  
 Yellow Butter/Salted Caramel BC  
 Fudge Marble/Chocolate BC  
 Strawberry/Cream Cheese BC  
 Lemon/Raspberry Filling  
 Key Lime/Cream Cheese BC  
 Pink Champagne/Mixed Berry Filling  
 Chocolate Cow/Peanut Butter BC  
 Red Velvet/Cream Cheese BC  
 Banana Pudding/Chocolate BC  
 Italian Rosemary/Cream Cheese BC  
 Hummingbird/Salted Caramel BC  
 Carrot/Cream Cheese BC  
 Coconut Cream/Dreamy Wedding BC

Tastings and consultations are available for any type of event, and are held in our office at The 30A Wedding Co. {327 County Hwy 393 South, Unit 201, Suite B in Santa Rosa Beach}.

Appointments must be made at least one week in advance and are subject to availability.

Clients can choose **five** cake and frosting/filling combinations to sample. We will discuss all aspects of your cake design, so please bring any inspiration you may have – invitations, Pinterest boards, and color swatches are always great! Appointments usually take around one hour.

### Cost Guide:

The cost of a tasting and consultation is \$50, to be paid prior to your appointment time. If you choose to book your cake with Sweet for Sirten, this fee is applied to your final balance. All tiered, special occasion cakes start at \$6.50 per serving, with a \$250 minimum order. Once all aspects of the cake are finalized, the average buttercream design falls around \$7 per serving and fondant around \$8 per serving. Sugar flowers are not included in per-serving prices, and incur an additional cost (\$100 minimum). Delivery charges vary based upon your reception venue.