

University Club of Chicago Wedding Cakes

Simplicity



Icing: Butter Cream or Rolled Fondant
Design: Basket Weave, Floating Branch, Swiss Pearl Dot

Cakes: Caraibe Cake
Chocolate Sponge Cake and Chocolate Caraibe Truffle Mousse

Framboise Cake
Yellow Sponge or Chocolate Sponge Cake with Raspberry Mousse

Additional Enhancements:
Cake Flavors: Vanilla Chiffon, Chocolate Chiffon, Almond Sponge
Fillings: Butter Cream, Whipped Cream,
White, Milk or Dark Chocolate Mousse

Elegance



Icing: Butter Cream or Rolled Fondant
Design: Basket Weave, Floating Branch, Swiss Pearl Dot
White or Dark Chocolate Shavings, Additional Options Available

Cakes: Rhapsody Lemon Cake
Yellow Lemon Cake with Lemon Curd

Carrot Cake
Traditional Carrot Cake with Cream Cheese Filling

Espresso Cake
Rich Chocolate Cake with Espresso Bavarois

Passion Cake
Vanilla Sponge with Apricot Passion Mousse

Cake Flavors: Chocolate Decadence, Chocolate and Vanilla Marble,
Fillings: Praline Mousse, Lemon Mousse, Cream Cheese, Cheesecake
Fruit: Fresh Raspberries, Strawberries or Blueberries

Prices are subject to change
Prices are subject to 22% Service Charge and Applicable Taxes

University Club of Chicago Wedding Cakes

Grand Lux



Icing: Butter Cream or Rolled Fondant or
Chocolate Rolled Fondant
Design: Basket Weave, Floating Branch, Swiss Pearl Dot
White or Dark Chocolate Shavings, Additional Options Available

Cakes: Traditional Southern Red Velvet
With Cream Cheese Filling

Princess Cake
Rich Hazelnut Praline Cake with Chocolate Praline Mousse

Traditional Fraisier
Yellow Sponge Cake with Pistachio Cream, Kirsch and Fresh Strawberries

Additional Enhancements:
Cake Flavors: German Chocolate, Hazelnut Sponge, Sacher Torte,
Seasonal Pumpkin Spice

Fillings: Coconut Macadamia Nut, Cream Cheese, Apricot Preserves,
Raspberry Preserves, Chocolate Ganache
Fruit: Fresh Raspberries, Strawberries or Blueberries

Alternating Layers of Flavors and Fillings
\$4.00 - \$6.00 additional per guest per flavor

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**University Club of Chicago
Specialty Sweet Selections
*Simplicity***

Chocolate Dipped Strawberries, Seasonal Fruit Tartlets,
Chocolate Opera Tort, Lemon Tart and Dark Chocolate Mousse Cups

Elegance

Chocolate Dipped Strawberries, Seasonal Fruit Tartlets,
Chocolate Opera Tort, Lemon Tart, Mini Crème Brulee,
Chocolate Marjolaine, Tosca Tort, White and Dark Chocolate Mousse Cups
and Seasonal Tropical and Exotic Fruit

Grand Lux

Chocolate Dipped Strawberries, Seasonal Fruit Tartlets,
Chocolate Opera Tort, Lemon Tart, Mini Crème Brulee, Cheesecake Squares,
Chocolate Marjolaine, White and Dark Chocolate Mousse Cups,
Tosca Tort, Salted Caramel Chocolate Tart, Hazelnut Financier,
Assorted Truffles and Seasonal Tropical and Exotic Fruit Display

Ambrosia

Deluxe Ice Cream and Sorbet Station featuring: Caramel, White Chocolate
Chip and Pistachio Ice Creams; Raspberry, Mango and Coconut Sorbets;
Toppings of Hot Fudge, Caramel and Strawberry Sauces; Crushed Oreos,
Heath Bars, M&Ms, Walnuts, Whipped Cream and Cherries

Pedestal of Sweets

Our Pastry Chef's Selection of Assorted Chocolate Truffles,
Cookies and Mignardises Presented at the Table

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Gourmet Continental Coffee Station

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Freshly Brewed Regular and Decaffeinated Coffee, Premium Tea Selection,
Whipped Cream, Sugar Cubes, Lemon and Chocolate Shavings

Espresso and Cappuccino Bar

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Serving Made to Order Espresso, Cappuccino and Latte
with Flavored Italian Syrups,
Chocolate Shavings, Whipped Cream and Biscotti

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