

The background of the entire image is decorated with delicate, pink line-art illustrations of various flowers, including peonies and hydrangeas, scattered around the central text.

Cake CREATIONS

BY SHANGRI-LA BORACAY



Thank you

for choosing Shangri-La Boracay as your wedding venue to celebrate love and happy ever after in paradise.

Choosing a wedding cake for this lifetime event can be a difficult decision, along with all of your other wedding choices, but we want to make it easy for you as it is with saying "I DO".

This catalog serves as your guide in choosing the perfect wedding cake to go with your package.





1

Add a little whimsy to an already magical celebration. Ocean-themed cakes complement your summer wedding in paradise.

This aqua fondant-covered confection is studded with gold-dusted sweetness to recreate south sea pearls and seashells.



Boracay blue



Vintage Rose

2

This fondant-covered cake is decorated with butter cream roses in red and pink hues.

Ideal for rustic and vintage wedding design set-ups.





Let your love's youthful spirit glow in bright hues of yellow and green. The sugar paste disks symbolize harmony and eternity, in contrast to its three-tiered square fondant-covered cake which presage structure. It is finished with fresh blooms, a lovely topper for a garden wedding.



*Sweet
sunshine*



Island Romance

4

A couture cake accented with a fondant drape wrapped around the tiers. The handmade sculpture of sweetness evokes romance, and is adorned with pearls and shimmery beads.





5

A simple three-tiered white cake base covered with fondant, this garden-themed wedding cake is adorned with hand-painted sugar paste calla lilies. Popular among couples for its natural appeal and subdued elegance.



*Calla lily
love*

Bare ESSENTIALS

When it comes to dreaming up your wedding cake, outside appearances aren't everything—what's on the inside counts, too! We've summed up the classic cake flavors, frostings and fillings that are sure to please your eyes and palate.

Here is where the fun starts. This serves as your guide in creating your very own dream wedding cake.

The standard cake is three-tiered with optional shapes.

Top tier: 6-inch height, 7-inch diameter

Middle tier: 6-inch height, 12-inch diameter

*Edible bottom tier: 6-inch height, 18-inch diameter



*Only the bottom tier is edible.

Cake flavors



1 ENGLISH FRUIT CAKE

A moist and delicious classic combination made with a selection of dried fruits, candied peel, nuts and spices. This cake is at its best after two months.

2 RED VELVET

Conjures a very dramatic look with its vibrant red color, balanced with creamy white frosting. It has a mild chocolate flavor with a moist and tender core.

3 MOIST CHOCOLATE

If you are a chocolate lover, this one is for you - decadent chocolate cake with a hint of dark cocoa and a melt-in-your-mouth texture.

4 CHOCOLATE MARBLE

The classic childhood treat with swirls of chocolate and vanilla. Light yet flavorful, with a semi-moist texture.

5 CARROT CAKE

This rich and moist spiced cake is delicious and earthy, with real, grated carrots and toasted nuts. Pairs well with its tangy and cream cheese frosting.

6 VANILLA SPONGE

A simple yet elegant cake soaked in vanilla syrup. This cake goes well with almost all kinds of frosting and fillings.

7 CHOCOLATE SPONGE

Popular among couples who love chocolate with a lighter flavor and a melt-in-your mouth feel.

Frosting & fillings

CHOCOLATE
BUTTERCREAM

MOCHA
BUTTERCREAM

APRICOT
JAM

CHOCOLATE
GANACHE

STRAWBERRY
JAM

VANILLA
BUTTERCREAM

CREAM CHEESE

CREAM CHEESE

Used both as a filling and for covering a cake. Cream cheese and butter are whipped together with confectionery sugar and vanilla extract. A sweet frosting tempered by the tangy taste of cheese.

APRICOT / STRAWBERRY JAMS

Best combined with other fillings such as buttercream or ganache.

MOCHA / VANILLA / CHOCOLATE BUTTERCREAM

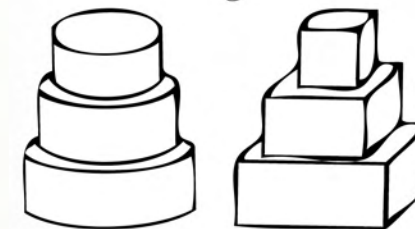
A versatile ingredient that can be used both as a filling and as a frosting. It has a sweet, buttery taste and goes well with most cake flavors. It is also used to pipe in decorative touches.

CHOCOLATE GANACHE

This is a rich mixture of chocolate and cream that can be paired with various types of cakes. You may customize the flavor of the ganache by varying the ratio of chocolate to cream.



pick & pair



1. What cake shape would you prefer?

- ☐ ALL ROUND
- ☐ ALL SQUARE
- ☐ MIXED SHAPE (ROUND / SQUARE / ROUND)

2. What cake flavor moves you the most?


























- | | |
|---|---|
| <input type="checkbox"/> ENGLISH FRUIT CAKE | <input type="checkbox"/> CHOCOLATE MARBLE |
| <input type="checkbox"/> CHOCOLATE SPONGE | <input type="checkbox"/> VANILLA SPONGE |
| <input type="checkbox"/> MOIST CHOCOLATE | <input type="checkbox"/> CARROT CAKE |
| <input type="checkbox"/> RED VELVET | |

3. What cake filling do you find most divine?

- | | |
|--|---|
| <input type="checkbox"/> MOCHA BUTTERCREAM | <input type="checkbox"/> CREAM CHEESE |
| <input type="checkbox"/> VANILLA BUTTERCREAM | <input type="checkbox"/> APRICOT JAM |
| <input type="checkbox"/> CHOCOLATE BUTTERCREAM | <input type="checkbox"/> STRAWBERRY JAM |
| <input type="checkbox"/> CHOCOLATE GANACHE | |

4. Allow our pastry team to craft a wedding cake you will love and treasure forever.

Classic Pairs

CAKE FLAVORS	Apricot Jam	Strawberry Jam	Mocha Buttercream	Vanilla Buttercream	Chocolate Buttercream	Chocolate Ganache	Creme Cheese
Vanilla Sponge							
Chocolate Sponge							
Red Velvet							
Carrot Cake							
Chocolate Marble							
English Fruit Cake							
Chocolate Moist							



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