

8" Daily In-Store Cakes

Add chocolate script or a plaque free of charge for any event at pickup or preorder.

BLACK & WHITE layers of vanilla & chocolate sponge cake, vanilla syrup, vanilla buttercream 46

CARROT carrot cake, crushed pineapple, toasted walnuts, cream cheese icing 52

DARK CHOCOLATE MOUSSE chocolate sponge cake, rum syrup, chocolate mousse filling, chocolate buttercream finish, chocolate shavings 52

FRENCH FRUIT vanilla sponge cake, Brandy syrup, Bavarian cream, fresh fruits, toasted almonds 52

LEMON RASPBERRY vanilla sponge cake, raspberry marmalade, lemon syrup, lemon buttercream 46

MOGADOR chocolate cake, raspberry syrup, dark chocolate mousse topped with raspberry jam 52

RASPBERRY CHEESECAKE New York style cheesecake with a crunchy graham cracker crust, raspberries and ladyfingers 52

RASPBERRY TRUFFLE chocolate sponge cake, vanilla syrup, raspberry buttercream topped with raspberries 46

TIRAMISU espresso brandy-soaked ladyfingers, mascarpone rum mousse, topped with white chocolate mousse 52

TRES LECHES vanilla cake, three milk syrup, vanilla custard filling, finished with whipped cream, topped with fresh fruits 52

WHITE CHOCOLATE MOUSSE vanilla sponge cake, Kirsch liquor syrup, white chocolate mousse filling, vanilla buttercream finish, white chocolate shavings 52

Available By Pre-Order

Black Forest, Chocolate Truffle, Hazelnut, Hazelnut Espresso, Mocca, Pistachio Apricot, Strawberry Shortcake, Vanilla

Sizes, Servings & Starting Prices

8"	10-12	\$46
10"	16-20	\$72
12"	24-28	\$102
¼ Sheet	15-18	\$65
½ Sheet	30-36	\$120
Full	60-75	\$230

Please note that all cakes differing from our ready to pick-up 8" cakes require 72-hour notice.

Décor

We offer simple, elegant designs that are included in the base cake price.

Additional décor or substitutions are available for an extra charge:

- Add Fresh Fruit
- Add Chocolate Shavings
- Add Extra Cake Layers
- Finish Substitutions: Chocolate Ganache or Fondant

Sugar Photos

Edible paper with edible ink printed and placed on the cake.

For best results, we recommend vanilla buttercream, as it provides better clarity for printed images.

- Starting from 10\$ -
- Copyright laws apply.

Payment

Full payment is required at the time of ordering. Cancellations 48 hours prior to pickup to receive a 50% refund.

Cancellations made less than 48 hours in advance are non-refundable.

Refrigeration

For best texture and flavor, remove the cake 2-3 hours before slicing to allow it to come to room temperature.

In-Store & Tiered Cakes



The Swiss Bakery
5224 Port Royal Rd
Springfield, VA 22151
703-321-3670



Tiered Cakes

Tiered cakes, stacked for special occasions or weddings, require 2 weeks advance notice.

Cake Type (Pound Cake only):

Vanilla or Chocolate.

Buttercream Flavors:

Amaretto, Chocolate, Hazelnut, Lemon, Mocca, Pistachio, Raspberry, Strawberry or Vanilla.

Optional Extra Filling:

Please note this is only a thin layer. Choose from: Chocolate Ganache, Fruit Marmalades (Apricot, Raspberry, Strawberry) or Lemon Curd.

Finish Options & Pricing:

Please be aware that at the moment we are only offering 2-tier cakes.

Buttercream Finish 2-tiered

Serves 30 (6" and 8" cakes)

Starting at \$180

Serves 45 (6" and 10" cakes)

Starting at \$270

Serves 70 (8" and 12" cakes)

Starting at \$420

Choose from either: smooth, swirl, comb, rosettes or naked in the flavor of your choice.

Fondant Finish 2-tiered

Serves 30 (6" and 8" cakes)

Starting at \$215

Serves 45 (6" and 10" cakes)

Starting at \$325

Serves 70 (8" and 12" cakes)

Starting at \$495

Smooth rolled fondant with choice of white or select pastel colors.

We offer a very limited selection of fondant décor at additional cost.

Other Options:

Extra ¼ sheet cake serves 40, \$120

Cupcakes

Mix cupcake flavors choosing between: Chocolate Vanilla, Red Velvet and Key Lime.

Price: Starting at \$42 per dozen

Chocolate-Dipped Strawberries

Price: \$26 per dozen

Specialty Tea Cookies

30-36 cookies per pound, serves 8-10

Minimum order: 2 pounds

Price: \$26 per pound

Petite Pastries

Pastries are approximately 1 to 1½ inches in size:

- Fruit Tarts
- Bignès / Éclairs
- Lemon Meringue Tarts
- Milk Chocolate Raspberry Squares (Gluten Free)
- Napoleon

Suggested serving: 3-5 pieces per person

Minimum order: 1 dozen per variety

Price: \$26 per dozen



Photo courtesy of Amanda MacPhee Studios

FAQ

Do you offer delivery?

At the moment, we do not offer delivery. Only in-store and curbside pickup options are available.

Why do you only offer pound cake for tiered cakes?

Pound cake is ideal for tiered designs as it holds up best structurally and can sit out longer during events.

Why don't you use fresh flowers?

Many flowers' varieties wilt when refrigerated for extended periods, so we avoid using fresh flowers to maintain quality.

Why are there limited decorating options?

We have minimized cake décor options due to staffing and production limitations.

When is payment due for my cake order?

Full payment is required at the time of ordering.

Can I cancel my tiered cake order?

Cancel 1 week before pickup for a full refund.
Cancel 72 hours before pickup for a 50% refund.

Do I need to refrigerate my cake?

Refrigerate your cake until the event, bring it to room temperature 2-3 before serving.
Display tiered cakes in A/C for no more than 6 hours.
Refrigeration not needed for cupcakes, keep them cool.

Do you offer cake tastings?

We offer cake tasting to-go kit for 25\$ so you can try a variety of Tiered cake flavor combinations at home.

Why do you only offer 2-tiered cakes?

Since we only offer pickup and curbside service, 2 tiers is the largest size that can reliably travel and remain intact in a vehicle.

Do you accommodate dietary restrictions or food allergies?

Gluten-Free: Only Milk Chocolate Raspberry
Dairy-Free: Not available
Nut-Free: We offer nut-free cakes, but they are prepared in a facility where cross-contamination is possible.

Please email us at info@theswissbakery.com for other questions you may have.