

Hopkins Street Bakery has been making custom wedding cakes for over 20 years and has designed more than a thousand beautiful and delicious wedding cakes. We take pride in making your dream cake with the finest and freshest ingredients. We use Guittard chocolate, rBST-free dairy from Clover Stornetta Farm, real vanilla and 100% butter. Our fruits are sourced locally from our neighbor Monterey Market where you are guaranteed to get the freshest fruits available.

*make your appointment for a cake tasting today!!



custom design your wedding favor with our popular decorated sugar cookies



HOPKINS STREET BAKERY
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HOPKINS STREET BAKERY

WEDDING MENU



FOR YOUR SPECIAL DAY...



HOPKINS FAVORITES

Fruit Basket our moist yellow genoise layered with fresh strawberries and fluffy whipped cream.

All American light chocolate genoise layered and draped with French chocolate ganache. Perfect for chocolate lovers!!

Italian Creme espresso drizzled genoise filled with Marsala wine custard, finished with lady finger crust and dusting of chocolate flakes. Hopkins' lighter version of Tiramisu.

Mango Mousse moist yellow genoise layered with tropical mango mousse and topped with mango fruit miroir.

Raspberry Chocolate Mousse moist yellow genoise layered with tropical mango mousse and topped with mango fruit miroir.

Chocolate Mousse flourless almond base layered with luscious chocolate mousse and topped with fluffy cream.

Polonaise alternating layers of almond and hazelnut meringues between French chocolate ganache with buttercream, glazed in chocolate.

Chocolate Hazelnut a dense hazelnut torte layered by dense chocolate and chocolate glaze.

New York Cheesecake a perfect natural cream cheese on top of a graham crusted base, topped with sweet cream.

Pineapple Coconut Cake yellow cake with pineapple filling finished with a cloud of coconut icing.



Every bride and groom deserves the best. When you order your wedding cake from Hopkins Street Bakery, you will receive one-on-one consultation from our cake chef and owner to design your dream cake for your special day. Pick from one of our popular signature cakes or custom design your own cake flavor, filling and frosting.

Carrot Cake moist cake with freshly shredded carrots, plump raisins, sweet pineapple and draped in silky cream cheese frosting.

Chocolate Mocha moist genoise cake layered with espresso cream and draped in French chocolate ganache.

Princess Cake genoise with lingonberry preserves layered with pastry cream and draped in green marzipan.

Chocolate Orange a layer of chocolate souffle cake topped with alternating layers of genoise and Grand Marnier custard cream. The cake is flavored with freshly squeezed orange juice and the custard with orange zest.

Red Velvet Cake this colorful, chocolate-flavored confection is a southern treat with cream cheese frosting.

PRICES

Servings	Standard	Specialty*
under 100	\$4.95 up	\$5.25 up
over 100	\$4.75 up	\$4.95 up
over 200	\$4.50 up	\$4.75 up

*Specialty cakes: mousse, carrot, marzipan frosting, fondant.

Delivery/Setup	Charge
Within 15 miles	\$35
15-25 miles	\$45
25-40 miles	\$75



Flowers: extra, depending on selection, current market price.
50% non-refundable deposit to confirm the date, remaining balance due one week prior to date.
Setup equipment deposit required, fully refundable.

CUSTOM DESIGN YOUR CAKE:

Vanilla Genoise (yellow cake)
Chocolate Souffle Cake
Carrot
Poppy Seed, plain or lemon
Lemon
Hazelnut or Almond
Banana
Coconut



SELECT YOUR FILLING:

Chocolate Ganache
Chocolate or Mocha Mousse
Chocolate Orange or Chocolate Raspberry Mousse
Lemon, Lime or Orange Curd or Mousse
Mango or Passion Fruit Mousse
Fruit Mousse (seasonal fruits with whipped cream)
Vanilla or Coconut Cream/Custard
German Chocolate (coconut pecan caramel)
Buttercream or Whipped Cream (various flavor)
Cream Cheese

FINISH WITH A FROSTING:

Dark or Milk Chocolate Ganache
Vanilla Buttercream
Chantilly Cream (fresh whipped cream with)
Chocolate Buttercream
White Chocolate Wrap
Marzipan (almond paste)
Fondant (soft, rolled frosting with a porcelain finish)