



Wedding Cakes

from **Ukrop's** Bakery

TRADITIONAL
EUROPEAN
CUSTOM

available exclusively at

MARTIN'S[®]

Your Special Day

You're planning your wedding and want everything to be perfect, including the cake. Ukrop's Bakery uses recipes that have been local favorites for over sixty years and are available exclusively at MARTIN'S. Every cake is prepared with the finest ingredients, then iced and hand-decorated by Ukrop's Bakery specialists. Traditional cake flavors include lemon, velvet fudge, almond and classic pound cake. Or, choose from the luxurious European flavors, like White Pound Cake with Vanilla Buttercream Filling, Hazelnut Cake with Praline Buttercream Filling, Milano Almond Cake with Apricot and Vanilla Buttercream Filling or Cream de Cocoa Cake with Raspberry Preserves and Chocolate Buttercream Filling.

Ukrop's Bakery pastry chefs thrive on challenges, and love designing custom cakes. Bring in a variety of flower, swatch of fabric, or piece of lace or trim from a gown, and they can replicate it.

To order any of the cakes listed in this brochure, simply visit one of our bakeries where a friendly associate can assist you with all the details. If our featured cakes aren't what you have in mind, call (804) 340-3129 to schedule a complimentary private consultation. Three weeks notice is requested on orders. Delivery and set up are also available for a fee.

Best wishes from all of us at MARTIN'S. Thank you for considering us to share in your special day.



THE VALENTINE ROSE

A true work of art! Each tier is enrobed in rolled fondant icing and adorned with handmade roses, each petal made separately using white modeling chocolate. A band of color creates a ribbon effect around the cake.





THE CARILLON

Each tier is enrobed in rolled fondant icing, and the flowers are handmade from sugar and custom-sprayed with color. A delicate gazebo made of royal icing adds the crowning touch.





THE CALLIO

Covered in rolled fondant icing, this gorgeous cake is topped with handmade calla lilies and leaves. Freehand scrollwork is used to accent the top and sides of each tier. The finishing touch is a rolled border at the base of each tier.





THE CHESAPEAKE

Each tier of this cake is enrobed with rolled fondant icing, and embellished with handmade daisies in varied sizes. A free-hand design decorates the sides, while a small beaded border encircles the bottom of each tier. The top tier displays a filigree made of royal icing.





THE SHENANDOAH

Rolled fondant icing is the backdrop for small hand-made lilies, while the sides of each tier are decorated with a trailing ivy design. The finishing touches are a small beaded border at the base of each tier and a gazebo hand-crafted of royal icing.



EUROPEAN



THE VICTORIA

This elegant cake features white drop ruffles complementing an ivory background. Sugar bells along with ivory and white roses complete the cake.



TRADITIONAL



THE VIRGINIA

The unique border on this cake is a true work of art. A trailing grape vine is adorned with small clusters of grapes. The Orchids are made of sugar feature centers which may be custom-colored. The cake is finished with a traditional shell border.



TRADITIONAL



THE MONUMENT

A drop ruffle decorates each tier of this cake, and the delicate look of freehand Australian lace adds a special touch. A small shell border encircles the top and bottom of each tier. Handcrafted roses finish the cake.



TRADITIONAL



THE PRINCESS

This fanciful cake features three tiers separated by your choice of columns (crystal columns shown). Roses and leaves are carefully placed around each column, and the top tier is adorned with a cluster of roses and leaves.



TRADITIONAL



THE BELLE ISLE

This traditional beauty displays three different designs around the tiers: Australian lace, dots, and trailing ivy. The cake is finished with handcrafted roses and a small beaded border (shown with optional small columns).



TRADITIONAL



MONTICELLO

Our first offering of a traditional square cake, stacked without columns, is covered in beautiful custom sprayed roses and finished with a draped border.



TRADITIONAL



QUEEN OF HEARTS

The sides of this cake are accented with delicate dots, and the tiers are finished with shimmering crystal sugar and a beaded border. Red, black, and white roses are accented with silver foil leaves to complete this unique cake.



TRADITIONAL



THE CAPITOL

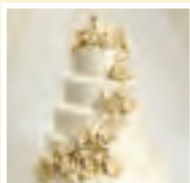
This cake is enrobed with a fondant coating that is a mixture of white and chocolate and looks just like marble. Handcrafted chocolate roses finish the cake. Available only in chocolate and white (no colors).

Other Groom's Cakes are also available. Ask Bakery Associate for more details.



Signature Wedding Packages

At MARTIN'S, our Certified Floral Designers can help bring your vision to life. Choose from our selection of Signature Wedding Packages, featuring elegant floral designs from centerpieces and boutonnieres to beautiful bouquets. All packages include a complimentary Bridal Toss bouquet, along with the personal service and attention to detail you expect for your special day.



Order any of the cakes available in this brochure at any MARTIN'S Bakery, or for a complimentary wedding cake consultation, please call (804) 340.3129.

MartinsFoods.com