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Wedding cake nyc cost

Brides uses cookies to provide you with a great user experience. By using Brides, you agree to our use of cookies. Sendungen 10.1.: Neue Staffel! Photo by Fondly Forever Photography We are forever fans of the frosting ruffles and flowers that adorn the sweet classic wedding cake. But nothing gives us a sugar rush like elegant and refined modern wedding cakes. In the age of modern love, couples will also be contemporary with their big-day desserts, we are frowning on the resulting looks. Here's the proof: The 21st century has never been so delicious. Although the imposing levels of white fondant will probably never go out of style (decadent dessert has prevailed over the decades), but new sweet classics have earned their place at the wedding dessert table and we couldn't be more excited to take a bite out of this delicious trend. Today, more and more couples are hungry for a great day of pleasure that reflects their own unique style: cue contemporary cakes. These modern wedding cakes are crazy and dripping personality, thanks to geometric details, moody dark tones, metallic blooms, and wall-down art-worthy designs. To try modern minimalism, check out Frost It Cakery's hexagonal marble masterpiece, which is your dream of dessert come true. And if you're craving a modern confectionery, but don't want to give up the tradition of white wedding cake altogether, a clean design with modern and angular details (like the one here baked by Toni Patisserie), perfectly balances the two styles. Trust us, neither you nor your grandmother can resist a second slice. Ready to go to modern couples? Scroll to see the new wedding cakes of the decade. Photo and concept by Nienke van Denderen; Astrida Bakkerij cake; Stylize by Much Love Fondant triangular cut in shades of black, gray and white crawl through this two-level cake. Photo by Brandon Scott Photography This minimalist confectionery is topped with beautiful prisms. Photo by Kim Lyn Photography; Cake by Sweet Indulgence; Event Design by Cristen de Cristen & Co. An industrial topper, an unexpected metal level and gold details make up this trifecta of modernity. Photo by Fondly Forever Photography These three black square-shaped cakes sprayed with gold look more like art installations than dessert. Photo by Monique Serra Photography; Flour & Flourish Cake A dotted, linear design makes this fresh, dark-colored cake even more. Photo by Olive Photography; Event planning for June Bloom Events; Cake by Le Dolci; CXBO truffles; Tray of The Perfect Table Geometric accents and a watercolor wash modernize this three-level sweet. Photo by Matthew Lanti This classic two-level white wedding cake is given a watercolor wash in shades of grey and charcoal. Photo by Stewart Uy Photography; Cake by Vanilla Bake Shop Blush florals and a deep dark tone make this dessert exuberant and romantic, and dark and dreamy. Dreamer. by Mallory Berry for MGB Photo; Cake by Toni Patisserie; Himmeli Ornaments by Hemleva A classic all-white confectionery can still feel contemporary, thanks to unique angular details. Photo by Kristyn Harder Photography; Cake by Pretty Sweet YYC; Planning and Design by Evelyn Clark Weddings This contemporary confectionery features a dark, ombré watercolor and a frost of metallic details. Photo by Carrie J. Photography; Cake by Le Dolci; Setting the table by the perfect table; Thunderloft Paper Calligraphy Runner; Planning by Honey Lemon Events Say goodbye to traditional boyfriends. This cactus wedding cake topper is so fresh from the desert. Photo by Alicia Hauff Photography; Cake by Sweets Geeky Cakes Fondant richly marbled covers these formal and moody levels. Photo by Rachel Joy Baransi This single-level cake with muted watercolors and dripping enamel is the perfect ending for contemporary nuptials by the sea. Photo by Rebekah Senter Photography; Cake by The Cupcake Shoppe Raleigh; Florals by BowerBird Flowers; Event Design by Stephanie Scholl Events The subtle texture renews this classic design. Cake by Don't Tell Charles Marble-like marble-like edible artwork blooms from this spherical sweet. Photo by Heidi Ryder Photography; Cake by Sweet E's Bake Shop Simple and sweet, this one-level beauty combines a deep blue hue with modern metallic gold. Photo by Stephanie Yonce Photography; Sweet Fix Cake; Planning and design by LK Events & Design Cake color locking? Yes, please. Photo by Ashley Kidder; Cake by Astonishing Cakes Linear shapes and a bit of color blocking make this square confectionery totally contemporary. Photo by Katie Shuler This high hexagonal wedding cake is everything. Photo by Hanna Photography; Cake by Frost It Cakery Modernity can still be clean and classic, as demonstrated by this marble effect. Photo by Sheila Not Photography; Cake by 50/Fifty The Art of Dessert. Minimalist and modern, this wedding cake is the dessert of the contemporary bride of choice. Photo by Justin Lee Weddings; Sugarsuckle's Jennifer Cake This wedding cake is perfectly balanced thanks to classic romantic sugar flowers and modern rose gold geometric details. Photo by Jen Rodriguez; Cake by Paper Cake Events String-like icing details are the contemporary way to make a white wedding cake. Photo by Blush Wedding Photography; Cake by Cake by Nicole. Nice prisms highlight this three-level marble wedding cake. Photo by Haley Austin; Millie Cake by Sweets A golden foil bloom is a modern way to go glam. Sweet Bakes Cake A beautiful grey tint, golden wash and lush white flowers are romantic and wonderfully modern. Photo by Sophie T Photography; Sweet Bakes Cake What's Best With a Cake boda de oro rosa que las rosas reales? Foto por Izzy Hudgins; Cake by A Squad Bake Shop Pink geode-inspired detailing balances the minimalism and glamour of this modern big-day dessert. Foto de Aayrl Ann Nos encanta el diseño lineal y metálico en este este wedding cake. Cake by Sweet Bakes Swirls in marbled grey tones modernize this sweet wedding present. If there's one thing most guests will remember about their wedding (apart from whether they had a good time or not!), it's probably not going to be their place setup or what flowers were in their centerpieces. What you will remember, however, is the food. Specifically, the wedding cake. Gone are the days of great desserts that were intact. With more and more couples opting for beautiful and delicious sweets, these stepped delights are becoming one of the most expected parts of the reception. Despite seemingly endless options, many couples still feel compelled to choose a classic white cake. While there's nothing wrong with these traditional desserts, we love to see couples customize their cake through unique flavors and fun decorations. We went back through our favorite royal weddings and took out the most outstanding desserts worth a second look. From dessert tables with a variety of artisanal cake flavors to stamped treats that are almost too pretty to eat, these desserts are sure to inspire your own wedding cake. Ashleigh and Lance's destination wedding in the Dominican Republic was full of stunning flowers, so it's no surprise that their wedding cake was adorned with lots of flowers. They chose a four-level vanilla cake with strawberry filling as the big-day dessert. When it came to selecting their wedding cake, Amber and Andrew only cared about the taste. It's something I've always wanted to do. The result was this making of a level with gold paint and fresh flowers. Lauren and Alexander's wedding in California was elegant and romantic, so a modern white and gold cake was a perfect fit. Courtney and Tim's colorful wedding in Chicago featured a powerful color palette that included fun shades like orange, pink and yellow. Its geometric cake, created by Amy Beck Cake Design, features vanilla cake with cream cheese glaze and lemon cake with strawberry cream, in bright tones. Despite their glamour ceremony and reception in Los Angeles, Sunny and Ryan opted for a simple two-level wedding cake. The Buttered End created a cranberry and walnut confectionery topped with sweet lemon butter cream that was decorated with fresh blueberries, lemon and nuts. Caroline and Chris chose a classic vanilla cake for their destination wedding on Captiva Island, Florida. Wendy and Steven's grand, inspired by the garden, New York City's wedding was full of spectacular details, and their cake was no exception. They turned to Maggie Austin Cake's professionals for their stunning five-level cake, which included layers with ruffles and beautiful sugar flowers. Annie and Cody wanted plenty of dessert options at her wedding in Colorado, so Megan Joy Cakes created three unique sweets: two levels of dark chocolate cake, three levels of peach butter cake, and two olive oil cake. When Jenna and Joe planned to arrange their wedding in North Carolina in a cedar grove, the couple knew that a nature-inspired day was in order. Its frosted butter cake was made with green and white hydrangeas. For their spring wedding in San Juan Capistrano, California, Hannah and Gene asked Sweet & Saucy Shop to create a three-level chocolate ganache cake. Diana McGregor Photography Casey and John planned a luxury wedding in the backyard of the bride's family home in Calabasas, California, so it was only appropriate for their wedding cake to be a mixture of glam and relaxed styles. The couple chose a salted caramel dessert from Whoa Nelly in shades of black, white and gold. Brooklyn's nature-inspired wedding of Aynsley and Sean had to do with elegance and simplicity, so a Swiss cake with frozen dots was the perfect fit. One Girl Cookies created this three-tier confectionery with layers of vanilla cake, lemon curd with blackberry jam and old-fashioned butter cream glaze. With a glamorous Old Hollywood-inspired wedding in New York City, Cassie and Sean knew they needed to choose a wedding cake to declare to us. They loved this metallic ikat confectionery created by Cheryl Kleinman Cakes, which was made of white cake with chocolate ganache and raspberry filling. Carly and Kreamer's destination wedding in the Bahamas was all about tropical décor. T-shirt, but their cake was totally classic. They chose a three-level vanilla cake frosted in traditional butter cream. Megan and Sebastian organized a vintage-chic wedding in Michigan, so the couple wanted a discreet but delicious cake. The winner was his twist on a naked confectionery: vanilla cake with butter cream icing and lots of fresh berries. While the dessert for Rachel and Austin's wedding in South Carolina might seem very simple, the filling was anything but. Ashley Bakery includes layers of Italian cream cake with strawberry cheesecake and white chocolate cake. The theme of the secret garden at Jennifer and Randy's electric wedding in San Ysidro, California, not only extended to their décor, they also made sure their cake fit the bill! They selected layers of vanilla cake with lemon and berries and chocolate cake with dark chocolate mousse, all covered with bright pink flowers. Caroline and Rascoe's elegant wedding in Palm Beach, Florida, required an equally impressive wedding cake. So the couple asked The Sugar Monkey Bakers to create this five-tier vanilla treat for dessert. With a classic look for the rest of their wedding in Charleston, South Carolina, Alexis and Bill knew they wanted a very traditional dessert. Kasarda cakes baked Layered confectionery, with flavors such as lemon cake with raspberry filling and strawberry cake with fresh berries, topped with Italian butter cream and decorated with sugar flowers. Ashley and Ryan's wedding in San Diego was full of beautiful floral details, so their two-tier banana pie from VG Bakery was tied up be decorated with beautiful flowers. Kelli and Bobby planned a classic lakefront wedding in Wisconsin, and their three-level cake went perfectly with its aesthetic. They were with a monochrome white cake with oversized floral décor. With Houston, Texas, as a backdrop for their wedding, Aaryn and Nick knew they needed a big cake. Whisk Bakery created a spectacular vanilla cake with amaretto filling that was decorated with silver pearls and displayed on a hanging stand. Melissa and Dave wanted the organic and earthy details to be present at their entire wedding in Charleston, South Carolina. For their wedding cake, the couple enlisted Minette Rushing to create a five-level dessert decorated with dreamy catchers, arrows and gold feathers. Brooke and Lucas wanted a rustic garden look for their arizona wedding, which they brought to their dark chocolate cake and peanut butter. Jessica and Tammy's wedding in Boston was colored, so it's no wonder their nude cake was adorned with bright flowers. Mayflour Confections created a two-level bare carrot cake that dried with fresh flowers. Elyse and Todd's seaside wedding in Big Sur, California ordered a sweet, simple cake, so the two chose a devil's food confectionery covered in flowers frosted with rich butter cream. Although Lauren and Scott organized a super formal wedding in Austin, Texas, they decided to be a little more playful with their dessert. They were cut into a bare cake decorated with paper swans and fresh flowers. Flowers.

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