





Your wedding cake must be as extraordinary as your love!

There was a time when Wedding Cakes were fruit cakes covered with marzipan. Nowadays cakes are made with many types of centre, from chocolate to vanilla and red velvet. Also, the marzipan has made way for fancy coverings like icing, fondant and melted chocolate!

Your wedding cake will be one of the most visual, and tasty, parts of your wedding reception, so you should take your time when it comes to choosing it. With so much choice when it comes to choosing a wedding cake, ensure you start this exciting process early!



We've done this presentation to highlight all the different types of wedding cake out there, to help you make that difficult choice of which type of wedding cake to choose for your big day.

There's nothing like a beautiful wedding cake, that looks almost too pretty to cut into.











Flowers









Glitters / Sprinkles









Naked











Ombre









Macaroons









Square



WEDDING PLANNER ROMA









Dentelle









Fruits









Choux buns











Chocolate









Size









And so much more...





For any request or additional information you can contact us via our contact form in the tab "Contact us" or by email to the following address: info@weddingplannerroma.it and we will be happy to answer you.



