



H O T C A K E S
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H O T C A K E S B R I D A L P A C K A G E



“It really was a beautiful evening, and your hard work made it a huge success. I’ve heard rave reviews from many guests and I am sure the event will live long as a happy memory in everyone’s mind. . . . I look forward to working with you again. – *Millie Travis, Wedding Coordinator*

“You are all truly professionals, and it is no surprise you are the best in Charlottesville!”

– *Kush and Nancy Vetter, Ben Briggs, PrintSource* “Everyone who spoke to me talked about how delicious the cake was

“a few words from our clients”

and how beautifully it

was decorated. They all wanted to know who baked the wedding cake and I was happy to share with them that

it was HotCakes.” – *Pearl O. Crawley* “What a lovely

engagement party you helped us give! Your food was

delectable, its presentation only added to its

mouth-watering taste, and the staff was great—efficient,

ready to please, responsive, pleasant. We could never

have done it without you.” – *Dr. and Mrs. Anthony Valente*

“HotCakes made everything so beautiful. We had a

million compliments on the food, the cake, and the

service. . . . Thanks for helping us to plan something

that turned out so wonderfully and so appropriate for us.”

– *Denise & Lance Stewart*

Congratulations on your upcoming wedding, and thank you for considering HotCakes as your caterer.

HotCakes began in 1986 as a wholesale bakery. Since then, we have expanded, moved, and reinvented ourselves several times, responding to the requests of our customers and needs of the Charlottesville community.

Today, our gourmet store in the Barracks Road Shopping Center houses a full-service catering company dedicated to creating some of Virginia's most exciting foods. Our reputation has spread nationally, and HotCake recipes have been published in magazines such as Bon Appétit. Delicious food, artfully prepared from the finest ingredients, is a given when you choose HotCakes.



We also understand that the art of catering encompasses professional management, careful planning, and considerate service. You can count on us to collaborate with family members, event coordinators, and other contributors in the months and weeks leading up to your wedding. We will work with you to provide the highest-quality, most enjoyable event within your budget.

Please use this brochure as a way to begin thinking about your wedding — then give us a call. We will be happy to share our experiences, helping you realize your fondest aspirations for a memorable wedding day.



Each wedding is accompanied by a series of special events. HotCakes can serve you through them all.

Engagement Party

Anything from light hors d'oeuvres to lavish sit-down dinners.

Shower

Throw a shower for the bride or groom, with the assistance of great food and a beautiful cake.

Bridesmaids Luncheon

Enjoy the company of close friends over a light, elegant meal.

Customized Gift Baskets

Show your guests how much their presence is appreciated with customized gift baskets.

Rehearsal Dinner

A wonderful dinner has a way of eliciting the most entertaining stories about the bride and groom.

Wedding Reception

Simply put, wedding receptions are our specialty.

Post-Wedding Brunch

Finish the weekend with a festive brunch and send everyone on their way with a smile.

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L O C A T I O N S

Location may be the most important choice you make. Many couples opt to have their weddings and receptions at private residences, while others prefer to take advantage of the many scenic and historic venues that abound in our area.

Although Charlottesville has many wonderful wedding locations, some open their doors to only a select group of caterers. HotCakes is honored to be among those authorized to cater weddings at:

- *Alumni Hall*
- *Ash Lawn-Highland*
- *Barboursville Winery*
- *Best Western Cavalier Inn*
- *The Colonnade Club*
- *First Colony Winery*
- *Fry's Springs*
- *Oakencroft Winery*
- *Oakridge Estate*
- *Senior Center*
- *UVa Art Museum*
- *UVa Gardens*

Additionally, we have conducted weddings at a number of other locations with wonderful results. They include:

- *Camp Holiday Trails*
- *East Rivanna Fire Hall*
- *Hampton Inn*
- *Inn at the Crossroads*
- *Keswick Hunt Club*
- *King Family Vineyard*
- *Mayhurst Inn*
- *McGuffey Art Center*
- *Pen Park*

Our wedding cakes are so highly regarded that HotCakes is allowed to deliver wedding cakes to venues that as a rule do not allow outside caterers. They include:

- *Boar's Head Inn*
- *The Doubletree*
- *Farmington*
- *Glenmore*
- *The Ivy Inn*
- *The Omni*
- *Prospect Hill*



M E N U S A N D S T Y L E S O F S E R V I C E

Our years of experience have given HotCakes catering the ability to deliver virtually any menu or style of service with aplomb, from casual buffets to formal, multicourse meals. Flexibility is one of our strengths, and collaborating on a unique menu is one of our joys.

Think creatively! Here are a few samples to get you started:

SEATED AND SERVED

Menus can be as complex as you wish, but our service is always top drawer. We take care of everything from start to finish.

Passed Hors d'oeuvres

*Dried Bosc Pear Rounds with Gorgonzola
Red Potatoes with Sour Cream and Caviar
Garlic and Red Pepper Shrimp Salad
in Phyllo*

First Course

Chilled Watercress Soup

Salad

*Wild Greens with Shiitake Mushrooms,
English Cucumbers, and Champagne
Vinaigrette*

Entrée

*Peppered Duck Breast with
Blackberry Sauce*

OR

*Rosemary Tenderloin with
Madeira Glaze*

WITH

*Pecan and Apricot Couscous
Sautéed Sugar Snap Peas and
Red Peppers*

Dessert

*Orange Sponge Roll
with Cabernet Chocolate Sauce
Wedding Cake*

COCKTAIL BUFFET

Whet the appetite of your guests for conversation.

Passed Hors d'oeuvres

*Wild Mushroom Ragout Tartlets
Shaved Tenderloin on Crostini with
Artichoke Puree*

Savory Station

*Baked Brie with Dried Cherries and Walnuts
Vegetable Crudités with Endive, Snow Peas,
Carrots, and Rosalita Dip
Herb-Crusted Turkey Breast with
Mango Chutney
Grilled Salmon Salad with Water
Chestnuts and Baby Corn
Spinach Dip with Pita Points*

Confectionary Station

*Raspberry Bites with Streusel Topping
Chocolate-Rum Truffles
Lemon Cream Puffs with White Chocolate*

AFTERNOON TEA

We serve a variety of light savory and sweet foods, select teas, and non- or light-alcoholic beverages.

Savory

Spinach and Sun-Dried Tomato Tea Sandwiches
Grilled Portobello Mushrooms
Smoked Salmon Pinwheels on Cucumber Coins
Mini Spanakopita Triangles
Grainy Mustard Palmiers

Sweet

Petits Fours
Mini Cheesecakes with Fresh Berries
Ginger Almond Tarts

BRUNCH

After a morning wedding or at the conclusion of the weekend, a brunch is the ideal send-off.

Brunch Buffet

Hearts of Palm and Plum Tomatoes on Wild Greens
Honey Mustard Glazed Ham
Tarragon Chicken Salad
Asparagus and Brie Strata
Fresh Fruit Salad with Golden Pineapple and Strawberries

Bread Basket

Apple Streusel Muffins
Dried Cherry Scones
Pumpkin Spice Muffins
Buttermilk Biscuits

DINNER BUFFET

Great for sampling an array of traditional or international dishes. Guests serve themselves, and our staff handles everything else.

Salad

Baby Spinach with Mandarin Oranges and Cucumbers

Dinner Buffet

Grilled Chicken Breasts with Mango Salsa
Bourbon and Black Pepper Sirloin
Parmesan Roasted Potatoes
Corn Salad with Green Onion and Cumin-Lime Vinaigrette
Grilled Mixed Vegetables with Squash and Zucchini
French Rolls with Butter

THE KINGS

Our wedding cakes are not only regal and elegant, but also truly delicious. We will help you design your cake using examples from our portfolio, magazine photos, or your own sketch. You choose the layer, filling, and icing.

Berries and Cream

Layers of old-fashioned cake, filled with fresh strawberries and whipped cream, and frosted with orange butter cream.

Two Chocolate Raspberry

Delicate layers of dark chocolate cake filled with raspberry cream and finished with white chocolate butter cream.

English Trifle

Layers of almond butter cake brushed with sherry, filled with seasonal fruits and cream, frosted with vanilla butter cream.

Mocha Delight

Chocolate genoise layers stacked with whipped chocolate ganache and iced with mocha butter cream.

Chocolate Hazelnut

Chocolate ganache between hazelnut genoise layers, iced with hazelnut butter cream.

Fondant

Lemon pound cake with raspberry preserves and lemon curd filling, covered in rolled fondant.



WEDDING FAVORS

Accent your place settings with unique wedding favors from HotCakes. Chocolate truffles in a box tied with satin ribbon. Wedding cake cookies decorated with royal icing. Or gold and silver drageés in opalescent lace bags.

Non-Alcoholic Beverages

Sparkling mineral water, sodas, juices, teas, and freshly ground coffee. Punches and other specialty drinks are also available.

Wine and Beer Selections

Our house selections are billed on consumption: wine and sparkling wine at \$144/case; beer at \$42/case.

When you provide your own, we charge a corkage fee.

Staff

Our experienced and well-trained staff are billed by the hour: party manager and chef at \$26/hour; head waiters and bartenders at \$25/hour; bartenders and waiters at \$20/hour. Billable time includes pack-up, set-up, event duration, and clean-up.

Rental and Equipment

Rental generally includes tables, chairs, linens, china, glassware, flatware, and serving pieces. We work with Festive Fare to ensure that you have the maximum number of choices from the most reliable purveyor in Charlottesville. HotCakes provides necessary kitchen equipment for food preparation, handling, and display.

Delivery Fee

Based on the distance traveled.

Wedding cake delivery and set-up ensures that the centerpiece of your wedding looks exactly as you expected.

Taxes

Food, beverages, merchandise, and rental are subject to state and local taxes.

Gratuity

Always at the discretion of the client.

Contract

We provide clear, written agreements that specify your charges in advance (subject to agreed changes).

Additional questions?

Please contact us.

O T H E R C O N S I D E R A T I O N S



CATERING WORKSHEET

Creating an outline is the first step in planning your reception. Use this checklist to get started. It will help you organize key facts before sitting down with our catering manager.

Type of Event

Date

Ceremony Location & Time

Reception Location & Time

Number of Guests

Style of Service

Theme

Cocktails

Music

Budget

Special Requests (i.e., vegetarian, food allergies ...)



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