

Katrina Rozelle Pastries & Desserts

The wedding cakes at Katrina Rozelle Pastries and Desserts taste as delicious as they look.

by Katharine Gardner
Photos by Justin Hobbs



We know that planning a wedding can be both exciting and daunting. To make your life a little simpler, we set out to find a great, high quality, yet reasonably priced wedding cake baker in the Bay Area. While we heard great things about Katrina Rozelle Pastries and Desserts, upon further investigation, the bakery surpassed our expectations. We also found helpful information to inform you of the process in general, and assist you select your wedding cake.

ABOUT KATRINA ROZELLE PASTRIES & DESSERTS

Katrina founded the bakery with her husband, Ken Pearce, in Oakland because she saw a need for great wedding cakes in the Bay Area. As both the owner and head chef, Katrina continues to fulfill this need after twenty years, at both her Oakland location and her newer Alamo location. Even though trends have moved toward extravagant, fondant wedding cakes, Katrina will tell you that the most important feature should always be the taste. She can make a gorgeous cake, and design whatever you envision, but she will not compromise the quality of ingredients and care involved in the baking process.

WHERE TO START

The Cake Consultation

Call to schedule a consultation - ideally six months before your wedding date. Consultations occur at either the Alamo or Oakland bakery, so you can schedule the consultation for the location most convenient to you. Expect to block out at least 1-1.5 hours. Come hungry, as Katrina serves generous portions of about 10 different pieces of her cake. Plan to bring your fiancé. This is one of the most enjoyable parts of planning a wedding - share the experience! If you have colors and themes at this point, you can bring patterns, pictures, material, invitations, etc. Katrina is an artist, as well as a chef, and can help you design a unique cake to match your theme.

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What happens at the consultation? What are the next steps?

You will have a chance to glance through the portfolios to get ideas of the type of cake you would like. Then you will sample a plate of about ten different types of wedding cake. The final step of the consultation is to speak with your consultant about your preferences and discuss options for your wedding. You are welcome to place an order at the time of the consultation. Many couples choose to compare a few other bakeries before signing a contract. Ideally, she suggests placing a cake order six months ahead of your wedding date.

And on the day of the wedding?

Many bakeries, such as Katrina Rozelle Pastries and Desserts, offer a delivery option. They have specialized delivery containers and vehicles that insure your cake arrives in perfect condition. They will set up the cake at your reception site and ensure that it is in a proper location, outside of direct light and protected from elements if outside.

TIPS FOR A BRIDE ON A BUDGET

There are a few things a bride can do in order to reduce the cost of a wedding cake, but still enjoy the same time-honored tradition (and quality of the cake).

Consider having a sheet cake in addition to your beautiful, 3-tiered cake which is on display. If you have over 60 guests, and want to save money, a sheet cake will serve the remaining guests (which will usually save the bride about \$2/serving). The sheet cake is not on display, and the guests will not know the difference.

Opt for a butter-cream frosting finish instead of a fondant finish. Fondant is simply the extra layer on top of the wedding cake which gives it the glossy appearance. Do without this layer and you will save a significant amount of money.

Keep the design of the wedding cake simple, yet elegant. The more elaborate the design, the more cost it is to you.

BEYOND WEDDING CAKES: OTHER DESSERT OPTIONS

- Groom's cake
- Dessert buffet
- Cupcakes
- Mini wedding cakes

