

KÄMP
1887

WEDDING CAKES



THE HANDS BEHIND THE MASTERPIECES



GUILHERME GUISE

CHEF PÂTISSIER

The sweetest fantasies turn into reality thanks to the skills and dedication of Hotel Kämp's beloved Pastry Head Chef - Guilherme Guise. Gui has a lifelong affair with sugar. At the age of 9, his father opened an ice cream shop where he got his first "sous chef" position helping the family in the production. The memory of fresh ice cream coming out of the turning machine has played a major role in his life. He worked as an apprentice in Hotel Kämp - the very same kitchen he has been running now for the last 6 years. He has had vast experiences working for different pastry chefs and has travelled throughout Europe acquiring knowledge and inspiration from other masters of the profession.



YEN HO

PASTRY SOUS CHEF

Yen Ho comes from Vietnam and has lived in Finland for 6 years. Her mother taught her how to make cakes when she was 8 years old, and she has ever since been passionate about sugar. Having been baking since 16, Yen became a trainee at Kämp during her school time and right away got offered a job. She has been a sous chef for the last 3 years. Yen is skillful and has a knack for baking: everything she touches transforms into an easy task. She has been the right hand to Gui in developing and improving the pastries at Hotel Kämp, while making the job much more enjoyable for both of them.

YOUR WEDDING CAKE IS IN THE GOOD HANDS OF HOTEL KÄMP'S PASTRY TEAM.

KÄMP'S GRAND WEDDING CAKE



The Grand Wedding Cake is the bespoke of Hotel Kämp's extravagance for a lavish wedding ceremony. Fully customizable, the intricate and delicate tiered cake is the perfect supplement to realize your dreams.

Customization will be made based on personal requirements and preferences, and charged with additional costs.

KINDLY CONSULT WITH OUR PASTRY TEAM FOR MORE INFORMATION.

THE CLASSIC FLAVORS OF KÄMP CAKES

THOUGH ALL CELEBRATION WISHES CAN BE MADE AND CUSTOMIZED,
KÄMP'S PASTRY HAS FOUR CLASSIC TASTES OF GRAND FESTIVITIES.

PASSION FOR CHOCOLATE

For centuries, chocolate has maintained its title as the most popular flavor sought in any wedding, and Hotel Kämp is bringing back this classic to create an elegant celebration for you. Layered with rich sacher sponges and enhanced by a unique filling of caramel chocolate mousse and exotic passion fruit compote, the wedding cake is Kämp's most sincere gift to those who have a "Passion for Chocolate". The shiny glaz adds the finishing touches to the cake.

LACTOSE-FREE, NO NUTS, INCL. GLUTE

ITALIANO

Kämp brings a fresh twist of Italy to the wedding with the layered buttery hazelnut sponge cake - Italiano. Filled with lemon and rich almond cream, the cake is topped with light mascarpone mousse and sprayed in white, creating a soft and long-lasting memory for both the lovely couple and guests alike.

GLUTEN-FREE, INCL. NUTS AND LACTOSE

KÄMP'S PRINCESS CAKE

Every bride should always feel like a princess on her wedding day, which makes Kämp's Princess Cake a favorite. The vanilla sponge cake is filled with vanilla cream together with strawberry and bergamot jam, topped with a light cheesecake mousse, and coated in a full pink spray, thus adding the desired romance and deliciousness to the special occasion.

LACTOSE-FREE, NO NUTS, INCL. GLUTEN

KÄMP'S SIGNATURE CHOCOLATE CAKE

An appetizing invitation to explore the world of chocolate with Kämp's signature Chocolate Cake. Made out of dark chocolate mousse, the layered fluffy chocolate sponge cake is filled with black currant and raspberry compote, then sprayed with fruity chocolate, enveloping a classic yet delightful experience.

LACTOSE-FREE, GLUTEN-FREE, INCL. NUTS

CONTACT US FOR MORE INFORMATION: 09 5840 9520 | EVENTS@HOTELKAMP.COM