



So, you are engaged... What to do next?

- *Set your Wedding Date (ask for availability)*
- *Secure a Reception Site & Time*
- *Select Wedding Colors/Theme/Style*
- *Research ideas for the look of your cake*
- *Schedule Your Consultation and Tasting with us!*

Consultation & Tasting are setup **BY APPOINTMENT ONLY.** Mondays are reserved exclusively for Consultations. A \$25 Consultation & Tasting fee is required, however, if you book us for your Wedding Cake the fee is applied directly to your \$50 Save The Date deposit which is then applied to your final balance. A Credit Card or Check is required when appointment is made.

Your Consultation & Tasting session includes:

- You and 1 to 2 Guests
- 5 Flavors of Cake
- 5 Fillings
- 4 Frostings
- 1 Hour designer face time (*less if needed*)
- Follow-up contact and a sketch of your cake (*when applicable*) until your wedding date.

1 Year Anniversary Cake gift certificate is redeemable on your one year anniversary for a FREE 4" cake to share for the celebration.

Pricing starts at \$1.95 per serving. This price may vary when accounting for the following additions to your cake:

Cake Flavors

Flavor of Cake can influence the final price. Choose from these or make up your own!

- Classic Vanilla
- Classic Chocolate
- Marbelized (any two flavors)
- Classic Butter
- Classic Red Velvet
- Strawberry Yummm
- Raspberry Parfait
- Spiced Up
- *Butter Pecan
- *Italian Creme
- *Lemon Zest
- *Vanilla Almond
- *Vanilla Latte
- *Creme de Menthe Chocolate
- *Dark Chocolate
- *Drk. Chocolate Cherry Chunk
- *Mocha Latte
- *PB & J (chocolate or vanilla)
- *Orange Zest
- *Cherry Blossom
- *Carrot Cake
- *Banana Blast
- *Apple Tart
- *Hawaiian Delight
- *Pumpkin
- *Pistachio

Detail of Cake Design can influence the final price.

- Sugar flowers priced per flower and vary for type.
- Royal Icing Adornments prices vary per piece.
- Hand Painted Design or Ornate Piping may cost extra.
- Additional pricing is at the discretion of the decorator.
- Custom shaped cakes such as "Topsy Turvy" are an additional \$.25 per serving.

Type of Frosting Used can influence the final price of the cake as well. Frostings can be of any flavor.

- ButterCream- included in base price
- Chocolate BC- additional \$.15 per serving
- MMFondant- additional \$.50 per serving
- Cream Cheese- additional \$.15 per serving
- Poured Ganache- additional \$.25 per serving

Filling Options

Fillings choices can influence the final price. Each tier is torted with 3 layers of thin filling. Choose from these or make up your own!

- Butter Cream (BC)
(Any flavor, excluding chocolate)
- *Chocolate BC
- *Cream Cheese
- *Cookies 'N' Cream
- *Coconut Cream or Coconut Pecan
- *Bavarian Cream
(Chocolate or vanilla)
- *Pudding, any flavor
- *Peanut Butter or Nutella
- *Fruit Fillings, fresh upon request
(Strawberry, Rasp., Lemon, Cherry, Key Lime, Pineapple, etc.)
- *Chocolate & White Chocolate Ganache
- *Dulce de Leche
- *Candy Bar Classics
(Butterfinger, Reeses, Snickers, etc.)

Dummy Layers/Fake Cake

This is an option to get the look of a bigger cake, however, we do not recomend it. It takes just as long to decorate, setup & deliver a fake cake as it does a real cake. You wouldn't save much in the long run. But, if you REALLY want a dummy cake, we would be happy to do it for you at \$1.45 per serving. Keep in mind that Bakery/Kitchen Style Cakes can be added for additional servings.

Additional Desserts are great options to have at your reception, to give as wedding favors, or for Dessert Bars.

- Chocolate Covered Strawberries \$10/doz.
- CakeBites \$6 doz. or Cake Pops \$2 per stem and up
- Decorated Sugar Cookies \$15/doz or \$18 bagged
- Mini Decorated Sugar Cookies \$8/doz.
- Mamma's Cookies \$8/doz.
(chocolate chip, oatmeal, snicker doodle, peanut butter, etc.)
- Mini Mamma's \$5/doz.
- Tasters 4 oz~\$7, 6 oz~\$10, 12 oz~\$15
(Great gifts for shipping)
- Petite Fours \$4 & up each
- Cinnamon Rolls \$18 per doz.
- Brownies \$17 doz.
- CupCakes \$15 & up a doz.

CupCake Tower Rental

\$25 to rent + \$25 refundable deposit
Add matching ribbon, just \$10!

Ask about other
Seasonal and Specialty
sweets!

*Denotes Specialty flavor, Additional \$.15 per serving.

What you need to know...

Fondant: What is this stuff? Well, whatever you think you know about fondant, throw all of that out the door! We call our fondant MMF which means Marshmallow Fondant. This means that we hand make it using Marshmallows as a base. Our MMF DOES NOT taste like plastic! It actually has FLAVOR! We can also add any flavor to it that you like. Think of a taffy. Although our fondant may taste good, we can not get away from the texture of fondant. It is a sugar dough that is rolled out about 1/8" thick and placed over your choice of frosting. It is chewy but it looks pretty darn cool! There are so many awesome things we can do with fondant. If you are wanting that flawless smooth look to your cake, then we must use fondant. It can be sculpted, molded, draped, textured and much, much more! If all of this hasn't convinced you, just tell us that you are interested and we can make you a sample!

The delivery & setup of your cake is extremely important to us. Your cake must arrive to its destination in tact and on time. Therefore we really prefer to make the delivery & setup ourselves. There are too many variables that go into setting up a wedding cake. The structure of your cake is complicated and should be done by a professional. Smaller cakes (even some 3 tier) can be picked up. CupCake Towers can also be picked up. All other cakes will be charged a Setup & Delivery fee. **There is a minimal charge of \$25 for in-town delivery. For locations out of town a fee of \$.85 per mile round trip is applied to the order.** SDC will travel as far as you need us to, just ask =)

What is included with your cake: The cake of course, Rented Stands, Pillars, Cutting Instructions, etc. that are needed for the over all setup of the cake. We do not provide napkins, plates, forks, knives, cake servers, linens or any of the like. Extra cake boxes can be requested.

Allergies & Special Needs: All of our cakes are made in a facility where nuts, soy, dairy, gluten and other allergens are used. However clean our kitchen and equipment may be, there is still a chance of small contaminants. So, if you do have an allergen problem, please be cautious when ordering from us. We will do our best to keep any contaminants away from your special order. We want everyone to be able to enjoy an SDC confection!

Final Date to make changes: Your final payment is due 2 weeks prior to your wedding (unless paying in cash). The design and serving information must be finalized at this time. If payment in full is not rendered we reserve the right to cancel your order.

Cancellations: At least 8 weeks prior to the event cancellations must be made in order to receive a refund of any monies paid over the \$50 save the date deposit. If specific items have been purchased for your cake, you will be responsible for the cost of these items. Any monies paid beyond the initial retainer will be refunded, providing that no work has been completed on your cake, and that notice of cancellation is received earlier than 8 weeks prior to your event. If a portion or all of the work has been completed, partial refunds will be determined on a case-by-case basis. If payment for a wedding cake has not been received by 2 weeks prior to the event, the order will be cancelled and no refund will be issued. (If you need additional time, please talk to us...we don't want to cancel your order if we don't have to!) If you are paying in cash, then we will accept your payment no later than 1 Week before the event.

What about a Groom's Cake? A Groom's Cake is not a necessity but can really put a little excitement in the dessert area of your special day. Plus since the bride gets to make most of the wedding decisions, this is a great chance to let the Groom's uniqueness shine through. It can be a single tiered cake, several tiered, Bakery style (just tasty), or opt for a 3D/Sculpted cake. Some we have done in the past: 3D Jeep, Tractor, Hay Bail, and much more. Please see pictures on our website. Show him how much you love him with a groom specific cake!

How & when you should you book us? Well, you should certainly book us as soon as you say the words "YES" or even before that if you really want to get a jump on things! However, to allow you a little decision making time you are welcome to book us after your consultation and tasting. To ensure quality, cake bookings are limited and can fill up months in advance. Due to the complexity of wedding cakes, a minimum of TWO MONTHS notice is required. Again, we are flexible so if you are working on a really short schedule and decide to get hitched on the fly, well....give us a call, we might be up for it! Just put down your \$50 Save The Date Deposit to hold your special day whenever you are ready. Keep in mind that popular months get booked as well as one year in advanced.

Call or email today, to set up a consultation!

620-231-2253 (CAKE)



info@SweetDesignsCakery.com

Like us on Facebook

See our website: www.SweetDesignsCakery.com

Don't forget: We make cakes for Bachelor & Bachelorette Parties (as naughty or nice as you like), Bridal Shower cakes & other desserts for any wedding occasion included a candy buffet. CakeBites are great for this & as favors.

Prices are subject to change with out notice.

Updated September 30, 2011



Sweet
Designs
Cakery



Wedding Cake
Orientation

www.SweetDesignsCakery.com

620-231-CAKE

