



kayli
B A K E S C A K E S

WEDDING INFORMATION

Wedding Orders

Steps for ordering:

First of all, congratulations to you both! This is such an exciting time, and I'm extremely grateful to even be considered. It's always an honor to be a part of each and every wedding I cater to.

If you haven't already, please either send me an email to kaylibakescakes@gmail.com, or fill out my contact form on my website. If you are emailing, make sure to mention your wedding date and venue to make sure I have availability for your date. You can also check my Order page to ensure I still have availability! All booked dates will be listed.

Next, take a look at my pricing information located below to ensure that I am a good fit for you. I have a new signature collection of cakes to choose from for more budget-friendly options on the next page. Other base pricing and dessert options are located on the following pages.

If you'd like to proceed, we can either move forward with a tasting, or if a tasting isn't necessary for your decisions, we can discuss either via a scheduled Zoom call or email to solidify your order. To fill out a tasting order, fill out the form and decide on your pickup date located on my Order tab on my website. The invoice will be sent to you via email. I do make these invoices myself and they are not automated, so please give 24 hours before receiving the invoice from me. I utilize an online invoicing and contract system for a seamless means of making payments and signing documents.

If you would like to book your date before ironing out the final documents, I do have date retainers available. They are \$258.75, and 100% of this will go towards your final invoice. This will also act as a deposit, so no other necessary payments would be needed until 1 month prior to your wedding date. All final documents must be finalized and sent, the final payment must be made, and all documents must be signed by 1 month prior to your event date to prevent accruing delay fees. This retainer is also non-refundable, so please keep this in mind before making any final decisions.

Once you're aware of your favorite flavors, design you have in mind, and your desired sizing for your cake(s), make sure to follow up via email to settle on a quote and overall design. Again, all final details must be made, all documents must be sent and signed, and all final payments must be made 1 month prior to your event date.

Lastly, if you haven't already, we will make final decisions, and I will make sure to send a final overview of everything we have discussed. If everything looks good to you, I will update/send over your final invoice and contract. If you finalize well enough in advance (typically 3+ months in advance), a monthly payment schedule can be automated. Or, if you would like to make a custom payment system, please discuss with me and I can create this for you!

If you have any questions about the process, you are always welcome to email me!

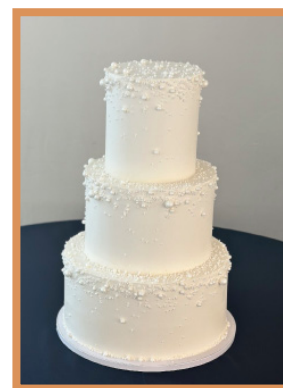
Signature Selection

For any couples that want something simple that ticks all the boxes!

Below is my signature collection of cakes available for purchase as bundles for a discounted price! You have your choice of cutting cake and sheet/kitchen cakes to bundle. These come with limited design choices and flavors listed below. No custom changes can be made to these options. If you would like a more customized option for cake flavors/sizing/design choices, please see the base pricing beginning on page 4 (next page). You are also more than welcome/recommended to pickup these orders on the day-of or day prior to your wedding, but please note that delivery for a signature collection order will have a \$700 order minimum. The signature collection is not available with dietary restrictions.

Display Cakes

- 6" cake serving ~20: \$125
- 8" cake serving ~30: \$150
- 9" heart-shaped cake serving ~25: \$175
- 10" cake serving ~50: \$200
- 2-tiered 8"+6" cake serving ~50: \$325
- 2-tiered 10"+8" serving ~80: \$450
- 3-tiered 10"+8"+6" serving ~100: \$600



Sheet Cakes

2-layer undecorated cakes are available to bundle:

- 2-layer 1/4 sheet serving ~25-50: \$150
- 2-layer 1/3 sheet serving ~50-75: \$225
- 2-layer 1/2 sheet serving ~75-100: \$300

Cake flavor choices (All come with vanilla American or Swiss buttercream):

- Vanilla
- Chocolate
- Almond
- Lemon
- Funfetti
- Red velvet



Design Choices (for display cake only - does not include flowers):

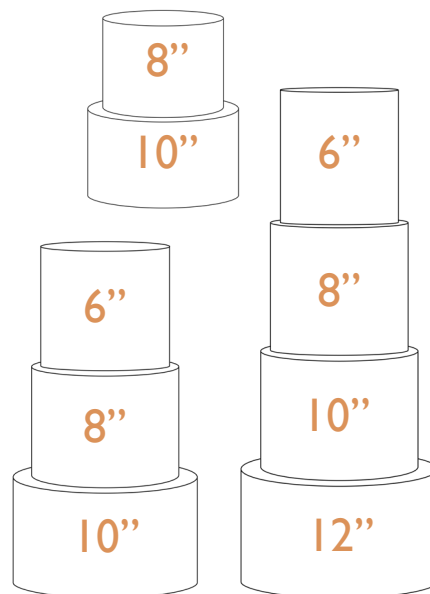
- 1) Clean buttercream (w/ or w/o shell piping on base of each tier)
- 2) Textured buttercream (horizontal ridges)
- 3) White lambeth "Vintage" style w/ or w/o piped "just married" or comparable wording on top
- 4) White pearl dragees
- 5) White silk bow

Base Cake Pricing and Sizes

These are my most popular sizing choices. Other sizing options are available for your unique needs!

Please also keep yourself aware of sizing if you are planning on saving your top tier. This will decrease your serving estimate. Pricing may increase depending on flavors chosen, and if you decide to have more than just a buttercream-frosted cake. All cake tiers are 4 layers of cake tall (around 6.5"-7" in height).

- 6" cake serving ~20: begins at \$125
- 8" cake serving ~30: begins at \$150
- 10" cake serving ~50: begins at \$250
- 2-tiered 8"+6" cake serving ~50: begins at \$350
- 3-tiered 8"+6"+4" cake serving ~55: begins at \$400
- 2-tiered 10"+8" serving ~80: begins at \$500
- 3-tiered 10"+8"+6" serving ~100: begins at \$650
- 4-tiered 10"+8"+6"+4" serving ~110: begins at \$700
- 3-tiered 12"+9"+6" serving ~150: begins at \$800
- 4-tiered 12"+9"+6"+4" serving ~155: begins at \$850
- 2-tiered 12"+10" serving ~120: begins at \$775
- 3-tiered 12"+10"+8" serving ~175: begins at \$950
- 4-tiered 12"+10"+8"+6" serving ~200: begins at \$1,250
- 5-tiered 12"+10"+8"+6"+4" serving ~205: begins at \$1,300
- 4 tiered 14"+12"+10"+8" serving ~300: begins at \$1,850
- 5-tiered 14"+12"+10"+8"+6" serving ~350: begins at \$2,500



Sheet Cakes

2-layer undecorated cakes are available if you'd like to opt for a smaller cake for display.

- 2-layer 1/4 sheet serving ~25-50: \$150
- 2-layer 1/3 sheet serving ~50-75: \$225
- 2-layer 1/2 sheet serving ~75-100: \$300

Additional Options

Groom's cakes: I do make groom's cakes! These are typically a little more unique and need more specific details to provide a quote. If you have any questions about the groom's cake you have in mind, please feel free to add this to your initial inquiry.

Dessert Tables: Dessert tables are a wonderful option if you'd like to go along a non-traditional route, or would like to provide your guests with options!

This includes, but is not limited to:

Regular-Sized Cupcakes: \$50/Dozen

Large Muffin-Sized Cupcakes: \$75/Dozen

Meringue Cookies: \$12/Dozen

Cookies: Begin At \$50/Dozen

Chocolate Covered Strawberries: \$35/Dozen

Cake Cups: \$6.50/Each

Pudding Shooters: \$4.50/Each

Palmiers: \$1/Each

If there is a specific request for a dessert table, let me know within your email.

This is all base pricing. Prices are subject to change.

Additional Fees

DELIVERY: Delivery is determined based upon my mileage to the venue. I am located in Irving for reference (75062). The delivery fee also includes any decorating I might be conducting at the venue. I.e. decorating with the flowers the florist provides, adding cake toppers, stacking the cake if it's too large to carry, etc. Delivery fees begin at \$100.

DESIGN/FLAVORS: Since there is a wide range of flavors I allow, this includes a pricing range that is difficult to determine with base pricing. All base pricing above is based upon a vanilla cake with vanilla buttercream. All other potential cake flavors, fillings, and buttercream flavors may be subject to a price increase. The same can be applied to each cake design. Some examples of cake design additions would be intricate piping, metallic additions (gold/silver leaf, or luster dusts), fondant detailing, candy, cake toppers, flowers, or high-end designs will be subject to an increase to the base cake pricing (fresh or silk - unless provided by the florist at the venue, or by you, etc.). Any questions about designs can be sent to me and

Cake flavors (See page 8)

(For cupcakes, there is a required order minimum of a dozen of each flavor)

Fillings are optional. They would go between the cake layers (or inside of cupcakes) either in conjunction with, or instead of your frosting of choice. You are by no means obligated to utilize a filling.

The difference between American buttercream and Swiss buttercream:

American buttercream is the traditional frosting you'll find on cakes. It's thick and sweet. Swiss meringue buttercream is a nice alternative if frosting isn't the favorite part of the cake. It's lighter in texture, lighter in sweetness, and resembles a sweetened whipped cream. However, if most of the people partaking in the cake have texture issues, this may not be the frosting for them. All of the frosting flavors can be made as American or Swiss buttercream.

Cookie flavors (See page 9)

(There is a required order minimum of a dozen of each flavor)

I do not make decorated sugar cookies.

Cake Tasting information

The tasting itself will cost \$51.75. This will come with up to 4 different flavor combinations of your choice, with 3 of each flavor for a total of a dozen cupcakes. This provides the both of you with your own cupcake, plus extras if you'd value opinions from friends and family! You are more than welcome to choose more if needed, but they will be \$5/per extra flavor combo.

To order your tasting, fill out a Custom Tasting Order Form located on my Order Tab on my website. You're able to sign up for a tasting up to the week prior. You will then be sent a separate invoice from me directly of \$51.75 (tasting + payment processing fee) which must be paid in full to secure your tasting. Please allow 24 hours (or more if order is sent over the weekend) to receive this invoice as I do make them myself upon receipt of the order. Report back to me with your tasting choices, and all other information we have not discussed previously (especially venue, date, servings, and design), and I will begin to collaborate with you!

Tasting Dates are one weekend a month, and that information is located on my FAQ tab and Wedding Tasting Order Forms.

Payment

A 25% deposit is required upon receiving your final invoice and contract. This will solidify your order date. The deposit is **non-refundable**. The remaining balance will be due one month prior to the wedding date. If you are able to solidify your order well enough in advance (typically 3+ months before your wedding date), a monthly payment schedule can be made at your discretion. Or, if you would like to make a custom payment plan, just let me know how much and at what frequency, and I can manually create that for you. Any late payments may be subject to late fees. Any alterations to the order after final payment is subject to added fees. For cancellations within 1 month of the event, full payment is still required. You are more than welcome to pay more than the 25%, or pay in increments after the deposit. Feel free to discuss with me and I will be happy to plan whatever works best for you. All payments will be conducted online via HoneyBook where you have options to pay via credit card or via bank transfer. You will also always receive a confirmation from me via our email discussions when I receive any payments.

Date Retainer: If you would like to set your date with me, but are not ready to solidify your order, you are more than welcome to pay a date retainer. It's \$258.75, and 100% of this will go towards your final invoice for your order. This will set your date in stone with me while we iron out all of the details of the order. This will also act as your deposit, so no other payments would be needed until the final payment date. I will also send you the contract to sign along with this date retainer. All final details must be solidified, the final invoice must be sent, and final payment must be paid 1 month prior to the wedding date to prevent any additional fees. **Please note that this retainer, as well as the deposit are non-refundable once paid.**

Please see the next page for Wedding FAQs

Wedding FAQs

When should I order my wedding cake?

- 4 to 10 months prior to your wedding date. Wedding season (March-May & September-November) is prone to booking up faster than other dates. The same applies to weddings around the holiday season. So, the sooner the better!

Do you deliver? What time should you deliver?

- Yes, I do deliver across the DFW metroplex within a 60 mile radius with an order minimum of \$700. Make sure you let me know where your venue is so I can quote for the delivery price. Depending on what needs to be done when I arrive, I like to have the cake finished about 1 hour prior to the ceremony unless the cakes are displayed outside. If cakes are to be displayed outside, please let me know promptly as this can affect how I will make the cakes to withstand heat/cold. Typically, I arrive 1 1/2-4 hours before the ceremony begins. Linens on the table, along with the cake stand, or anything I might be decorating with must be on the table prior to my arrival. If you have a coordinator or planner, I do discuss with them about proper delivery times so you don't have to.

Who decorates the cake with the florals and sets it up when it arrives?

- It is included in your delivery price that I set up the cake for you. It is also preferred that I decorate with the florals and any other toppers or decor you have set out for me. Please let me know if it is desired for the florist to decorate the cake(s) for you. Feel free to send me photo examples of floral placement as well if you have a particular design in mind.

Do you make allergy-friendly/dietary-friendly desserts?

- Yes! I offer cakes that are gluten-free. Unfortunately, I do not offer sugar-free, vegan, dairy-free or egg-free cakes, but I do provide desserts that do have these dietary restrictions in mind. Please be aware that anything that might be gluten-free is not certified gluten-free, as all bakes are created with equipment that comes into contact with gluten. However, all supplies and equipment are washed and sanitized prior to each use, so please order at your own discretion. Please feel free to ask me about anything you are looking for and I will let you know if I can make it happen!

What size cake stands should I purchase/rent?

- All of my cakes are placed on a cake board that is 2 inches wider in diameter than the base tier. For example: if your wedding cake is a 10"+8"+6" cake, the cake will be sitting on a 12" cake board. A cake stand that is at least this diameter is preferable.

ANOTHER IMPORTANT TIP: I cannot use cake stands that have an upturning lip on them. The cake stand MUST be flat or else I will not be able to use them. Examples are below:





CAKE FLAVORS

Cake:

Vanilla	Lemon	Coffee
Chocolate	Carrot	Banana
Almond	Red Velvet	Coconut
Funfetti	Earl Grey	Spiced
Strawberry	Tres Leches	Pumpkin
Champagne	Marble	

Fillings:

Cream Cheese Frosting	Strawberry Jam	Vanilla mousse
Lemon Curd	Blueberry Jam	Chocolate mousse
Lime Curd	Blackberry Jam	Butterscotch mousse
Orange Curd	Dulce de Leche	Nutella
Passionfruit curd	Chocolate Ganache	
Raspberry Jam	Chantilly Cream + berries	

Frosting (Swiss or American Buttercream):

Vanilla	Mocha	Coconut
Chocolate	Coffee	Cinnamon
White Chocolate	Lavender	Butterscotch
Strawberry	Peanut butter	Nutella
Blueberry	Cookies & Cream	Maple
Honey	Caramel	

Suggested Pairings:

• Tres leches cake with Nutella and Nutella Swiss buttercream	• Vanilla cake with Chantilly cream, fresh fruit, and vanilla buttercream	Buttercream and dulce de leche
• Vanilla cake with raspberry jam and white chocolate buttercream	• Red Velvet with Cream Cheese	• Maple cakes with maple buttercream and savory bacon
• Earl Grey, with honey buttercream and lemon curd	• Carrot with Cream Cheese	• Lemon with Lemon curd and lavender swiss buttercream
	• Tres Leches with Vanilla Swiss	• Funfetti cake and vanilla American Buttercream

Any other flavor requests, as well as seasonal flavors dependent on your event date can be made.



DESSERT FLAVORS

Cookies:

- Classic Sugar
- Salted Chocolate Chip
(Most Popular)
- Pumpkin Chocolate Chip
- Oatmeal Raisin
- Butter Pecan
- Snickerdoodle
- White Chocolate
Macadamia Nut
- Lemon
- Double Chocolate
- Peanut Butter
- Chocolate Peanut Butter
- M&Ms

Cake cups/shooters:

- Berry chantilly
- Lemon
- Vanilla
- Strawberry
- Chocolate peanut butter
- Coffee
- Tiramisu
- Banana pudding
- Chocolate crumble
- Cookies & cream
- Quatro leches
- Blueberry cheesecake
- Red velvet
- Banana cream cake
- Nutter Butter

Any other flavor requests, as well as seasonal flavors dependent on your event date can be made.