



kayli
B A K E S C A K E S

WEDDING INFORMATION

Wedding Orders

Steps:

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 and 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 on pages to ensure that I fit within your budget.

If you'd like to proceed, fill out a tasting order form and sign up for your pickup date! More information regarding tastings is located on page of this document.

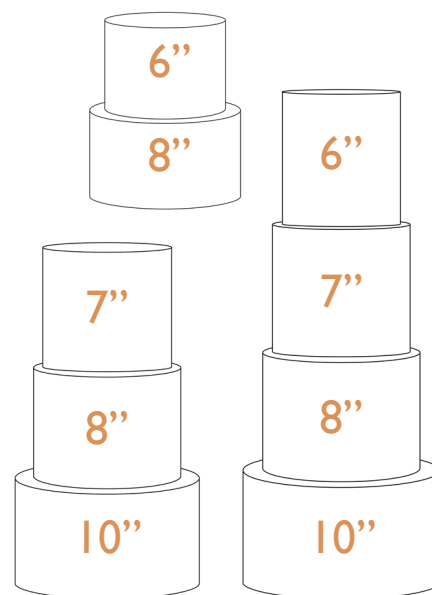
Once you're aware of the flavors and design you have in mind, make sure to follow up via email to settle on a quote and overall design.

Sign your contract, and pay a 20% deposit to secure your date!

Cake Pricing and sizes

These are 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.

- 6" cake serving 12: begins at \$125
- 8" cake serving 24: begins at \$140
- 10" cake serving 50: begins at \$175
- 2-tiered 8"+6" cake serving ~50: begins at \$265
- 3-tiered 8"+6"+4" cake serving ~60: begins at \$315
- 2-tiered 10"+8" serving ~80: begins at \$315
- 3-tiered 10"+8"+6" serving ~100: begins at \$450
- 4-tiered 10"+8"+6"+4" serving ~110: begins at \$500
- 2-tiered 12"+10" serving ~120: begins at \$375
- 3-tiered 12"+10"+8" serving ~150: begins at \$515
- 4-tiered 12"+10"+8"+6" serving ~170: begins at \$650
- 5-tiered 12"+10"+8"+6"+4" serving ~180: begins at \$700
- 4 tiered 14"+12"+10"+8" serving ~250: begins at \$900
- 5-tiered 14"+12"+10"+8"+6" serving ~270: begins at \$1,000



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 ~50: \$150
- 2-layer 1/3 sheet serving ~70: \$175
- 2-layer 1/2 sheet serving ~100: \$215

Additional Options

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:

Cupcakes: *\$55/dozen

Cookies: *\$35-\$60/dozen for large cookies \$20-\$30/dozen for smaller cookies

Macarons *\$40/dozen

Chocolate Covered Strawberries *\$25/dozen

Churros *\$2/each

Palmiers *\$1/each

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

Additional Fees:

DELIVERY: Delivery is determined based upon my mileage to the venue. I am located in North Richardson for reference. 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.

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. 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 (fresh or silk - unless provided by the florist at the venue, or by you), etc.

*base pricing. Prices are subject to change.

Cake flavors (See document)

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

Requests for something you don't see are greatly encouraged.

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 document)

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

Cake Tasting information

The tasting itself will cost \$35. 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.

Some of my most commonly ordered wedding pairings are:

- Vanilla or almond cake + raspberry jam + vanilla buttercream
- Chocolate cake + chocolate ganache + vanilla buttercream
- Chocolate cake + chocolate buttercream
- Lemon cake + lemon curd + vanilla buttercream
- Red velvet cake + cream cheese filling + vanilla buttercream
- Champagne cake + vanilla or honey buttercream

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

To order your tasting, fill out a Tasting Order Form located on my Order Tab on my website. You're able to sign up for a tasting up to the weekend prior. You will then be sent an invoice of \$39.22 (tasting + tax + payment processing fee) which must be paid in full to secure your tasting.

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!

Payment

A 20% 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 1 month prior to the wedding date. 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.

Wedding FAQs

When should I order my wedding cake?

- 12 to 6 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! 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. Typically, I arrive 2-3 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.

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.

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

- Yes! I offer cakes that are gluten-free, vegan, dairy-free, and egg-free. Unfortunately, I do not offer sugar-free cakes. 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.