



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 below 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.

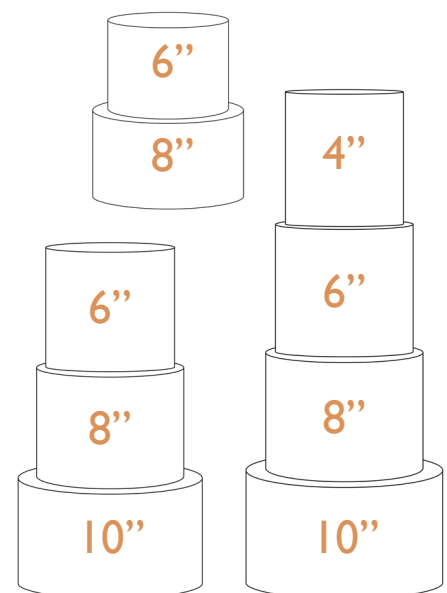
Once you're aware of the flavors and design you have in mind, make sure to follow up via email to settle on a quote and overall design.

Sign your contract, and pay a 25% 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. Pricing may increase depending on flavor 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 \$180
- 2-tiered 8"+6" cake serving ~50: begins at \$350
- 3-tiered 8"+6"+4" cake serving ~60: begins at \$400
- 2-tiered 10"+8" serving ~80: begins at \$450
- 3-tiered 10"+8"+6" serving ~100: begins at \$600
- 4-tiered 10"+8"+6"+4" serving ~110: begins at \$650
- 3-tiered 12"+9"+6" serving ~125: begins at \$750
- 4-tiered 12"+9"+6"+4" serving ~130: begins at \$800
- 2-tiered 12"+10" serving ~120: begins at \$725
- 3-tiered 12"+10"+8" serving ~150: begins at \$900
- 4-tiered 12"+10"+8"+6" serving ~170: begins at \$1,000
- 5-tiered 12"+10"+8"+6"+4" serving ~180: begins at \$1,050
- 4 tiered 14"+12"+10"+8" serving ~250: begins at \$1,500
- 5-tiered 14"+12"+10"+8"+6" serving ~270: begins at \$1,625



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 ~30: \$150
- 2-layer 1/3 sheet serving ~50: \$175
- 2-layer 1/2 sheet serving ~75: \$215

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: \$40/dozen
Large muffin-sized cupcakes: \$60/dozen
Meringue cookies: \$12/dozen
Cookies: begin at \$35/dozen
Chocolate Covered Strawberries: \$30/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.

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.

Cake flavors (See page 6)

(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 7)

(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 \$50. 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.

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 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!

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. 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.

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 my 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.**

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, so I recommend reaching out 6-12 months prior to your date.

Do you deliver? What time should you deliver?

- Yes, I do deliver across the DFW metroplex within a 60 mile radius. 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 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. 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!

Do you rent cake stands?

- I do! I have a growing selection of cake stands available for rent. They are \$25 to rent, and I will bring it with me when I deliver the wedding cake. If I need to pick up the stand at the end of the night, it will be an added charge. Otherwise, you're welcome to return the stand to me by the Wednesday after your wedding date. Feel free to request photos of stands I have available in your next email.

What size cake stands should I purchase?

- 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	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 raspberry jam and white chocolate buttercream
- Earl Grey, with blackberry jam and honey buttercream
- Vanilla cake with Chantilly cream & fresh berries, and vanilla buttercream
- Red Velvet with Cream Cheese
- Carrot with Cream Cheese
- Tres Leches with Vanilla Swiss Buttercream and dulce de leche
- Maple cakes with maple buttercream and savory bacon
- Lemon with Lemon curd and lavender swiss buttercream
- 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.

Contract

This agreement made on **Agreement Date**, between **First Client Full Name** and **Second Client Full Name** [Referred to as Client], and Vendor [Referred to as Vendor] for **Project Name** on **Project Date** at **Project Location**.

Retainer

An initial 25% retainer and a signed contract must be secured prior to any services being performed by Kayli Bakes Cakes.

Retainer Amount: **First Payment Amount**

Remaining Payment: **Last Payment Amount**

Remaining Payment Due: **Last Payment Due date**

Designs & Colors:

There are many factors which determine replication or creation of a design - the availability of supplies, skills, health department regulations and the location of event. Handmade products will have variations from cake to cake, and this should be desired as each cake will be unique. However, Kayli Bakes Cakes reserves the right to determine the level of replication, design styling, and creative license. Some design may be unwise and Kayli Bakes Cakes reserves the right to make alternative recommendations with and without notice.

Every effort will be made to provide close duplication to desired design and color. Buttercream and fondant color and texture may have the tendency to change with time, humidity, and heat. Darker colors may stain teeth and will have residual flavors. However, Kayli Bakes Cakes reserves the right to determine the quality of color match and best design decisions for the order and is not liable for any changes to the order upon delivery.

Contracted services

Includes all services described in invoice details reviewed and distributed to clients. Any additional services/products requested by the client incurred by Kayli Bakes Cakes will be billed directly to client at cost. All services contracted cannot be deducted, but additional services can be added.

For your convenience, payments to Kayli Bakes Cakes can be made through HoneyBook.

Expiration of Contract and Invoice

Current event date is valid 1-week post origination date and retainer and contract must be signed to secure services. If the retainer is not paid and contract is not signed within this week, the order will be cancelled and date will no longer be reserved.

Delay in Payment/Delay in Solidifying Order

All final details and payments for your order must be made one month prior to the order date. If payment or final details are not received within 48 hours of this date, an additional \$25 fee will be added to the invoice. If payment or full details are not received after 2 days of the final payment date, a \$50 fee will be added to the invoice. If payment or full details are not received after 3-7 days of the final payment date, a \$100 fee will be added to the invoice. If payment or full details are not received after 1-2 weeks of the final payment date, a \$250 fee will be added to the invoice.

Additions/Changes to the order

If any alterations to the order are made prior to the final payment date, there will be no added fees apart from the cost of additions made to the order. If there are any alterations to the order after the 30 days, an added rush fee will be included. If made between 4-3 weeks prior to the event date, an added \$100 fee will be included to the changes. If made less 3 weeks prior to the event date, an added \$250 fee will be added to the alterations cost. If made less than 2 weeks prior to the event date, an added \$500 fee will be added to the alterations cost.

Provided Documentation

All documentation created and provided to client is owned and copy written by Kayli Bakes Cakes and cannot be used or given to any other 3rd party.

Liability

It is understood that Kayli Bakes Cakes is only liable for services written within the invoice, and the services completed and provided. Kayli Bakes Cakes cannot be held liable for the services of other contracted vendors. Kayli Bakes Cakes is not liable for any allergic reactions, adverse reactions, food-borne illnesses, or dietary restrictions from the order fulfilled. It is understood that in no event shall Kayli Bakes Cakes be liable for consequential damages of any kind. Unless specifically stated in the invoice, the order will be created as standard practice.

Sole Source Vendor Clause:

Client agrees that all cake served at the event will only be sourced through Kayli Bakes Cakes. No other cakes from other entities may be served in conjunction to the cake provided unless notified and agreed upon in writing by Kayli Bakes Cakes. Kayli Bakes Cakes reserves all right to full payment and the omission of the full order if other cake is served at agreed event without notice. Other desserts outside of cake do not pertain to these parameters unless discussed otherwise.

Cancellation Policy

If event is canceled, no portion of the fees paid to Kayli Bakes Cakes will be returned. If event is canceled less than 60 days before date, 50% of the invoice cost will be required to compensate for hours of service already rendered and loss of event date. If cancellation is made with less than 40 days notice, 100% of invoice cost will be required to compensate for hours of service already rendered and loss of event date. no refunds will be made with cancellations. If the event is postponed, services contracted can be applied to a new date if available (refer to Postponement Policy).

Postponement Policy

If event is postponed, all services will cease at time of notification of postponement if no determined new date is provided. Any payments already collected will not be returned. Rescheduling may be subject to discussion of necessary payment for compensation, dependent upon the amount of preparation made by Kayli Bakes Cakes. Payment schedule will be determined and readjusted post new event date notification. If client requires services to resume, post new event date being established, second payment will be required at time of service re-start.

Responsibility

Kayli Bakes Cakes is not responsible for Acts Of God, Natural Disasters, an Act Of Government such as A Declaration of National or Local Emergency, or other incidents not within the control of Kayli. This includes, but is not limited to: accidents, car accidents, damage to cake(s) in transport, death in the family, illness, injuries, sickness, pregnancy, sudden tragic circumstance etc. In such a situation, Kayli Bakes Cakes will only be liable for the purchase price of cake(s) or the return of payment provided if order if not able to deliver or fulfill the order. Kayli Bakes Cakes is not liable to provide a supplementary vendor and will not be liable for any additional fees outside of the purchase price of the order.

Costs

Any purchased items on behalf of client for day of event or prior will be billed directly to client at cost of goods and mileage at \$1.50 per mile if extensive travel (more than 20 miles) is required to be acquired.

Rentals

Any rentals on behalf of the client will be paid in full to Kayli Bakes Cakes directly through the invoice. Proper notice will be provided per cost. If pickup of the rental is not agreed upon and noted in the final invoice, the renter must return rented items by Date.

Damage or Loss of Accessories

Client agrees to exercise all due care in caring for, and preserving the property of Vendor. Client is responsible for the rental from time of possession to time of return. Client assumes the entire risk of loss, regardless of cause. If item(s) are lost, stolen, or damaged, renter will assume cost of replacement or repair. Clients shall remain responsible for all loss or damage to rentals, up to and including actual replacement value for each missing or damaged item per cost.

Payment Schedule and Method

For your convenience, payments can be made online via HoneyBook.com using a valid credit card. Otherwise, payment is to be made by cash or check.

25% initial retainer or a date retainer are due upon completion of the signed agreement for services. These amounts paid are non-refundable. Remaining balance is due one month before event date:

Second Payment Due date .

Attorney

If legal action is necessary to enforce the terms of this contract the prevailing party shall be entitled to reasonable attorney fees in addition to any other remedies to which that party might be legally entitled.

Appropriate Conduct/ Safe Working Environment:

The Client(s) expressly agree(s) to take best efforts to provide Kayli Bakes Cakes and staff with safe and appropriate working conditions. In the event of circumstances deemed by either Kayli Bakes Cakes or a bystander to present a threat or implied threat of injury or harm to Kayli Bakes Cakes, the staff or equipment, Kayli Bakes Cakes reserves the right to cancel all services remaining under this Agreement and leave the event. At Kayli Bakes Cakes' discretion, Kayli Bakes Cakes may enact a three-strike policy. After the first offense, Kayli Bakes Cakes will make reasonable efforts to notify the Client(s) or a responsible party. If the Client(s) is/are able to respond to the threatening situation in a reasonable amount of time (maximum of 15 minutes), Kayli Bakes Cakes shall resume work in accordance with the original terms of this Agreement. If the threatening behavior occurs for a second time, the Client(s) will agree to remove the offending person for the remainder of the event. If the behavior occurs a third time, Kayli Bakes Cakes will immediately leave the event. If Kayli Bakes Cakes leaves the event early due to any offending behavior, the Client(s) expressly agree to relieve and hold Kayli Bakes Cakes harmless as a result of incomplete event coverage, or for a lapse in the quality of Kayli Bakes Cakes' work, and the Client(s) shall be responsible for payment in full.

The undersigned have read this contract, understand its terms, and agree to be bound thereby. Any additions, deletions, or revisions must be made in writing and approved by all responsible parties. The parties agree that this contract is the complete and exclusive statement of the mutual understanding of the parties.

* Signature required

* Signature required