



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 p of this document.

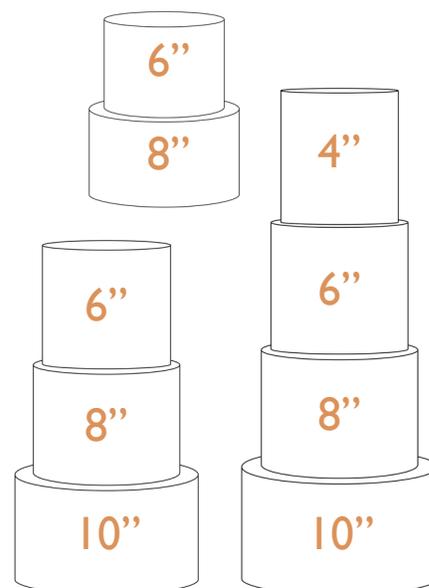
Once you're aware of the flavors and design you have in mind, make sure to follow up via email to settle on a quote and overall design.

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.

- 6" cake serving 12: begins at \$135
- 8" cake serving 24: begins at \$150
- 2-tiered 8"+6" cake serving ~50: begins at \$295
- 3-tiered 8"+6"+4" cake serving ~60: begins at \$350
- 2-tiered 10"+8" serving ~80: begins at \$350
- 3-tiered 10"+8"+6" serving ~100: begins at \$500
- 4-tiered 10"+8"+6"+4" serving ~110: begins at \$550
- 2-tiered 12"+10" serving ~120: begins at \$400
- 3-tiered 12"+10"+8" serving ~150: begins at \$550
- 4-tiered 12"+10"+8"+6" serving ~170: begins at \$700
- 5-tiered 12"+10"+8"+6"+4" serving ~180: begins at \$750
- 4 tiered 14"+12"+10"+8" serving ~250: begins at \$950
- 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. Serving sizes are based upon 1"x2"x2" slices.

- 2-layer 1/4 sheet serving 50: \$150
- 2-layer 1/3 sheet serving 75: \$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: *\$5/dozen

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

Macarons *\$35/dozen

Chocolate Covered Strawberries *\$30/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 (I will be located in Irving beginning March 2023). 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 page 6)

(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 page 7)

(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 strawberry cake + chantilly cream & fresh berries + vanilla buttercream
- Chocolate cake + chocolate mousse + mocha or coffee buttercream
- Lemon cake + lemon curd + lavender 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 week 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 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.

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! 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 1-2 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. 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, 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.

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, but please do not go any smaller than 2" less than the board diameter.

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 raspberry jam and white chocolate buttercream
- Earl Grey, with honey buttercream and lemon curd
- Vanilla cake with Chantilly cream, fresh fruit, 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.



COOKIE 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

Macarons (French sandwich cookies):

- | | | |
|--------------------|---------------|----------------|
| Mocha | Peanut butter | Raspberry |
| Pistachio | Coffee | Earl Grey |
| Almond | Lemon | Chocolate |
| Matcha | Lavender | Dulce de Leche |
| Chocolate Hazelnut | Blueberry | |

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



CONTRACT

Customer's Name _____

Event _____ Event Date _____

Invoice _____ Deposit (25%) _____

Remainder (75%) _____ Due on (One month prior to wedding date)

I/We, _____ agrees to pay Kayli Bakes Cakes the above amount upon terms and conditions agreed in the Cake Policy and affiliated invoice.

In an effort to assure that there are no misunderstandings, the following is an outline point of potential confusion concerning my cake policies. I ask that you carefully read and sign the form stating that you fully understand the policies.

Cake Policy

Designs & Colors: There are many factors which determine replication 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, I reserve the right to determine the level of replication and creative license. Some design may be unwise and reserve the right to make alternative recommendations.

Every effort will be made to provide as close of duplication to your design and color. Icing color may have the tendency to change with time, humidity and heat. Darker colors may stain teeth and will have residual flavor. However, I reserve the right to determine the quality of the color match.

Deposit/ Down Payment: If a date deposit has been made previously, this is deducted from the overall cost of the order. However, this deposit will not be refunded once purchased. There will be a non-refundable **25% Down Payment** expected at the time of reservation. If you would like to pay for the order in full, that is up to your discretion. However, the payment in its entirety must be paid **ONE MONTH** before the day of fulfillment. The specific date is listed at the beginning of the contract, as well as your estimated remaining balance after your deposit payment.

Cancellations/Rescheduling: If there are unforeseen circumstances that will affect your order date/time, either to reschedule or cancel entirely, I require at least 60 days notice prior to the order date to prevent any penalties. If a cancellation is conducted with less than allotted time of notice, 50% of the cake price will be required. If a cancellation is made between the 30-60 days before the event, 75% of the cake price will be required. After the 30 days notice, no refunds will be made. Reschedules may be subject to discussion of necessary payment, dependent on the amount of preparation made by Kayli Bakes Cakes, cost of supplies, etc.

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 any additions made to the order. If there are any alterations to the order after the 30 days, and added rush fee will be included. If made between 4-3 weeks prior to event date, and added \$100 fee will be included to the changes. If made less than 2 weeks prior to the event, and added \$250 fee will be added to the alterations cost.

Accidents & Terms of Fulfillment: Unforeseen events may transpire that will prevent delivery or fulfillment of the cakes(s) as promised. This would include, but not be limited to: accidents, damage to cake(s) in transport, inclement weather, personal injury, sickness, etc. Kayli Bakes Cakes will only be liable for purchase price of cakes(s) if not able to deliver or fulfill order.

Signature _____ Date _____