Planning Your Wedding Cake and Wedding Desserts

First Steps_

When is your wedding?

How many servings will you need?

Will the cake be served or will it be part of a buffet or dessert table?

Are you planning for a traditional cake or have you thought of using cupcakes, sheet cakes or a dessert table?

Do you have a theme or have you chosen your colors for your wedding?

What is your approximate budget?

So, let's create the wedding cake or wedding dessert that fits best for your wedding

Wedding Cakes are sold in three shapes: Round, Square and Heart Shaped. The diameters of the layers are listed below for each shape along with the number of servings per layer. Layers can be 2 inch, 3 inch or 4 inch tall and the pricing will depend

on the size of the layer and the type of icing. Any of these cake layers can be used in a display cake with false layers.



←6 inch layer

1 4 inch tall

←8 inch layer

1 4 inch tall

←10 inch layer

1 4 inch tall

Round Cakes

6"-8" 30 pieces 6"-8"-10" 62 pieces 6"-8"-10"-12" 112 pieces 6"-8"-10"-12"-14" 184 pieces 6"-8"-10"-12"-14"-16" 280 pieces

6 inch layer
8 inch layer
20 pieces
10 inch layer
32 pieces
12 inch layer
50 pieces
14 inch layer
72 pieces
16 inch layer
Serving sizes are 1"x 2"

Square Cakes

6"-8" 46 pieces 6"-8"-10" 90 pieces 6"-8"-10"-12" 156 pieces 6"-8"-10"-12"-14" 246 pieces 6"-8"-10"-12"-14"-16" 362 pieces

6 inch layer
8 inch layer
10 inch layer
12 inch layer
14 inch layer
16 inch layer
Serving sizes
16 pieces
17 pieces
18 pieces
19 pieces
19 pieces
116 pieces
116 pieces
20 pieces
21 pieces
22 pieces
23 pieces
24 pieces
24 pieces
24 pieces
26 pieces
27 pieces
28 pieces
29 pieces
21 pieces
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21 pieces
21 pieces
21 pieces
22 pieces
24 pieces
26 pieces
26 pieces
26 pieces
27 piece

Heart Cakes

6"-9" 34 pieces 6"-9"-12" 74 pieces 6"-9"-12"-15" 139 pieces

6 inch layer 10 pieces 9 inch layer 24 pieces 12 inch layer 40 pieces 15 inch layer 65 pieces Serving sizes are 1"x 2"

Buttercream, Cream Cheese, Whipped Icing, Naked Cakes

2" tall layer -\$2.20 /serving

3" tall layer - \$3.35 /serving

4" tall layer - \$4.40 /serving

6" tall layer - \$6.70 /serving

Rolled Fondant or Chocolate Ganache

2" tall layer - \$3.10 /serving

3" tall layer - \$4.40 /serving

4" tall layer - \$5.50 /serving

6" tall layer - \$8.00 /serving

These Cake Flavors, Icings and Fillings are available in all sizes of cakes, sheet cakes, cupcakes and petit fours- (fillings and/or marble flavors are not available on mini cupcakes or small petit fours)

Standard cake flavors: Choices of icing: Buttercream

White (Vanilla) Chocolate Buttercream

Lemon Whipped Icing Yellow Cream Cheese

Raspberry Chocolate Whipped Icing

Almond Fondant

Cherry Chocolate Fondant Strawberry Chocolate Ganache

Marble (any combination of 2 flavors listed above)

Carrot- plain Red Velvet

Spice or pumpkin spice

Mock Angel Food

\$10.50 additional charge for orders with gluten free, vegan, specialty cake flavors not listed above or carrot with nuts, raisins or pineapple

Fillings

Add \$.35 per serving for raspberry, cherry, lemon, strawberry jelly, custard, chocolate fudge, lemon mousse, caramel coffee mousse, caramel mousse, cookies & cream, raspberry mousse, strawberry mousse, chocolate mousse, Bavarian creme and mint filling.

*Fresh strawberries with glaze fillings are available in season. Prices may vary depending on availability.

Cheesecake Wedding Cakes

\$2.75 per serving - Includes either sour cream or fruit fillings as topping. Fresh fruit toppings vary in price depending on the season and availability. Cheesecakes may be set up on petit four stands or on separate plates. Cheesecake cannot be stacked one on top of another to form tiers.

6 inch layer 8 pieces
8 inch layer 16 pieces
10 inch layer 30 pieces
12 inch layer 45 pieces
14 inch layer 60 pieces
16 inch layer 80 pieces

Baked cheesecake sheets with fruit or turtle toppings:

Mini Cheesecakes \$18.50/ dozen Individual cupcakes \$2.75 / serving

20-piece sheet \$51.50 **40-piece sheet** \$103.00

8" round cheesecake table cakes - \$31.99

Deposits and Rentals

Separations - 1, 2 or 3 sets can be used Choice of: 3" pillars, white or clear 5" pillars, white or clear

All Separations - \$5.00 per set rental \$10.00 per set deposit

Fountain and/or stairway - \$30.00 rental \$50.00 deposit

Cupcake stands (white, acrylic, metal)

\$25.00 rental **\$50.00** deposit

Small silver cake stand or silver cake platters

\$5.00 rental **\$10.00** deposit

Disposable 5 tier \$30.00 Disposable 3 tier \$20.00

Donut Board	\$25.00 rental
	\$50.00 deposit

*Deposits are returned in full when all parts are returned to the bakery in good condition

Guidelines for Using Fresh Flowers on Your Wedding Cake

- 1. Have your florist wash all fresh flowers and greens to remove all pesticides before using them on a wedding cake.
- 2. Put flowers into a holder or container if they are to set directly on a cake.
- 3. Arrange flowers and greens around the outside of the cake doily or plate instead of sticking them into the bottom edge of the icing. Flowers to be arranged around

- the cake should be kept on the stems in water until ready to arrange.
- 4. If flowers are to be arranged directly onto a cake or draped down a cake, please have the florist wire the stems so they can be tucked into the cake or use a Styrofoam display cake for the reception and serve the guests from sheet cakes.
- 5. Do consult with your florist about which flowers will stay fresh looking when used on a cake.
- 6. Consider using edible flowers (from the produce department of area stores) if the flowers are to be scattered or arranged on the cake icing.
- 7. Consult with your florist about the toxicity of any flowers used on or around the cake.
- 8. Avoid springeri, ming fern or tree fern on a cake top as they tend to shed and may drop leaves onto your cake.

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Cake Deposit and Return Policy

A \$50.00 down payment is required to book your cake with the balance of the payment being due two weeks before your wedding.

All rented separations and fountains are to be returned by the Wednesday following your wedding. Any deposits for rented pieces will be returned when all pieces of the separations or fountains are returned. Please make sure to return the top separator plate. We reserve the right to deduct for any broken or ruined separations. If pieces are missing that are less than the total deposit, you will be charged for those items and the

balance of your deposit will be returned. We would appreciate the return of all false layers.

No deposit will be given for items not returned within 60 days.

A cancellation fee of \$50.00 will be deducted from your down payment in the event of cancellation of the order.

Display Cakes and Sheet Cakes

Display layers with buttercream, whipped or cream cheese

2" layer - \$30.00

3" layer - \$35.00

4" layer - \$40.00

5" layer - \$45.00

6" layer - \$50.00

Display layers with fondant icing or ganache

2" layer - \$45.00

3" layer - \$50.00

4" layer - \$55.00

5" layer - \$60.00

6" layer - \$65.00

*Naked Cakes are not available in display layers

Sheet Cake Prices

Cake size	Iced	Rosebud	Design	
		Simple Monogram		
Full	65.99	85.99	99.99	
Half	37.99	52.99	62.99	
Quarter	20.99	29.99	37.99	

Full sheets serve 80 or 96 servings Half sheets serve 40 or 48 servings Quarter sheet cakes serve 20 or 24 servings

Fillings, gluten free or vegan add - \$5-quarter \$10-half \$15-full Tres Leche - \$15-quarter \$25-half \$45-full

Centerpiece Cakes and Cookie Favors

Centerpiece cakes for each table

	Iced	Decorated	Fondant
	White		
	Border		
6" double layer round	\$13.00	\$16.00	\$25.00
8" single layer round	\$13.00	\$16.00	\$27.00
8" double layer round	\$18.00	\$25.00	\$40.00

Filling is \$2.50 per single layer \$6.00 per double layer

Cookie Party Favors

We have a large number of cookie cutters available or you can provide a cutter for a special shape

Iced with 2 color tubed	\$2.00 bulk	\$2.50 packaged with ribbon
Iced with 1 color tubed	\$1.50 bulk	\$2.00 packaged with ribbon
Sugar	\$.60 bulk	\$1.10 packaged with ribbon

Additional charges may apply for special or intricate designs

Wedding Cupcakes

Size	Celebration (Glitter, monogram, rosebud, daisy, sprayed color, pick, Etc)	Fancy or Extreme (Full flowers, multi colors, 3 letter monogram, Ganache icing)	Cupcake with Fondant Pieces	Gourmet (includes filling and added toppings such as fruit, chocolate or nuts)
Mini	.79	.89	.99	NA
Regular	1.75	2.15	2.59	2.99w

20 Cents more per cupcake for vegan, gluten free or filling Options include fruit and chocolate mousse, custard, strawberry, raspberry, cherry and lemon fruit fillings.

Gluten Free Option

Mixin' It Up Gluten Free Almond Cupcakes	\$16.00
Mixin' It Up Gluten Free White Cupcakes	\$16.00

^{*}Mini cupcakes not available in marble and cannot be filled

Mixin' It Up Gluten Free Chocolate Cupcakes \$16.00 Gluten Free Cupcakes- baked in a gluten free facility and safe for customers with celiac disease

Only available in a 6 pack container

with white buttercream icing. We cannot open the container to spray colors or sprinkles as that would possibly contaminate the cupcakes. We can send cupcake picks with that the customer can place on the cupcakes when they get them home.

Wedding Petit Fours

Size	Glazed with simple design	Glazed with fancy design	Glazed with fondant pieces
Small	1.35	1.65	1.85
Large	2.35	2.65	2.85
Square	3.05	3.35	3.65

\$20 additional for setting cupcakes or petit fours by each place setting or on table centerpiece plates at the reception

Groom's Cakes

Cut out cakes (two dimensional) \$60 minimum \$2.60 per serving

Sculpted cakes (three dimensional) \$80 minimum \$3.60 per serving

Additional charges may be added by the decorator based on the amount of time required to complete the cake.

Dessert Table Options – Dessert Minis

(We suggest planning for 3 servings per guest) (Minimum order is 1 dozen per item per flavor) Choice of the following items:

Mini Cupcakes \$0.79 each Small Petit Fours \$1.35 each

Available in white, lemon, and almond with white glaze, chocolate or chocolate mint with chocolate glaze. Each petit four is decorated with a flower, leaf, or abstract design.

Chocolate Covered Strawberry \$2.09 each Shooters \$3.25 each

Sugar Cookies, Assorted Shapes
Chocolate Macaroons
Mini Filled Cream Puffs
Mini Filled Éclairs
Brownie Bites
\$8.79 dozen
\$15.99 dozen
\$9.25 dozen
\$9.25 dozen
\$12.35 dozen

Raised Donuts- Asst \$16.20 dozen
Extreme Cake Donuts \$16.20 dozen
Cake Donuts - Sugar, Plain Glaze \$8.99 dozen
Cake Donuts - Iced & Choc \$11.99 dozen
Donut Balls- \$5.79 dozen
Mini Donut Balls \$3.09 dozen

Petite bar slices \$8.99 dozen

Available in almond cheesecake, brownie, turtle, mint brownie, peanut butter, (key lime or pumpkin – seasonal)

Mini Tarts \$9.25 dozen

Available in pecan, lemon, cherry, blueberry, raspberry

Mini Cheesecakes \$18.50 dozen

Available in chocolate w/turtle topping or vanilla cheesecake w/fresh fruit toppings.

Additional Charges for Fondant Pieces, Gum Paste and Royal Icing

Item	Minimum	2 layers	3 layers	4 layers
Colored	\$15/	\$15/	\$15/	\$15/
Fondant	color	color	color	color
-Base				
Color				
Fondant	\$15	\$20	\$25	\$30
Snowflakes				
Fondant	\$15	\$20	\$25	\$30
Pieces				
Fondant	\$15	\$20	\$25	\$30
Swags				
Bows	\$15	\$25	\$30	\$35
Fondant	\$15	\$20	\$25	\$30
Leaves				
Royal Icing	\$20	\$25	\$30	\$35
Pieces				
Gum Paste	\$35	\$45	\$55	\$65
Arrange-				

^{*} Our full line of donuts, cookies, bars and pastries is available to be added to a dessert table

ments			
Individual	\$20	Additional	
Figures	each	charges for	
		detailed	
		figures	
Individual	\$10		
letters or	each		
numbers			

Painting or watercolor wash on cakes- check with the decorators

Additional Charges for Individual Gum Paste Flowers

	Large	Medium	Small
Calla Lily	\$2.00	\$1.50	\$1.00
Casablanca	\$4.00		
Lily (white			
stargazer)			
Stargazer	\$4.00		
(color)			
Fillers	\$1.00		
Hydrangea	\$16.00		
Magnolia	\$15.00		
Peony	\$10.00		
Roses	\$6.00	\$3.50	\$1.75

Special order gum paste flowers will be priced based on current market prices

Ribbon requirements:

Plan for 1 yard per layer for 6, 8, 10 inch layers and plan for 2 yards per layer for 12, 14, 16, 18 inch layers.

Plan for 3 yards for a 20 inch layer.

Delivery Charges (plus tax)

	Drop off only for	Delivery of Multi
	Sheet Cakes,	Tiered Cakes and Set
	Cupcakes, Mini	Up of Cupcakes,
	Desserts, Cookies,	Dessert Tables, Donut
	Donuts and Single	Displays and Table
	Tier Cakes- A.M.	Cakes
	only No set up	
Yellow Zone- Cold	\$10	\$20
Spring, Richmond,		\$2 \(\)
Rockville		
Extended Yellow Zone-	\$15	\$35
Avon, St. Joseph, Eden		Ψ22
Valley, Watkins, Kimball		
Green Zone- St. Cloud,	\$20	\$45
Sartell, Sauk Rapids,	Ψ20	Ψ 12
Albany, Paynesville,		
Litchfield, Annadale,		
Clearwater		
Pink Zone- Monticello,	\$30	\$70
Buffalo, Howard Lake,		Ψ, σ
Dassel, Hutchinson,		
Willmar, Sauk Centre,		
Melrose, Little Falls,		
Foley, Big Lake		
Blue Zone- Otsego, Elk	Not available	\$90
River, Long Prairie,		Ψ, σ

Milaca, Princeton, Glenwood		
Orange Zone- Minneapolis, St. Paul, Cambridge, Brainerd, Alexandria, Montevideo, Granite Falls	Not available	\$120
Beyond the Orange Zone	Not available	Calculated based on Mileage, Check for availability
Additional for Sunday and Holidays		\$25

Cupcake or Petit Four Stands



Clear Acrylic Stand

152 regular cupcakes 208 mini cupcakes when using all 7 plates

White Cupcake Stand

138 regular cupcakes 198 mini cupcakes when using all 6 plates

Large Square Metal Stand

192 regular cupcakes338 mini cupcakes

Small Square Metal Stand

56 regular cupcakes 80 mini cupcakes



5 Tier Disposable Stand

White, Silver or Black 90 regular cupcakes 148 mini cupcakes